Our best for your goods.

Dairy products are a staple food in Europe and North America, with cheese being particularly common in Western cultures.

Although nowadays a lot of value is already placed on sustainability and saving resources, one third of all food is either wasted or lost – a volume which would be enough to meet global food requirements.

This is why we at adapa contribute to the protection of food every day by developing our best possible packaging solutions.

About us

adapa Group is a leading European supplier of sustainable tailor-made packaging solutions for the food industry.

Our Centres of Excellence, each a technological leader in its respective market, encompass the full range of competences along the entire integrated value chain, making adapa a solution provider for innovative flexible packaging.

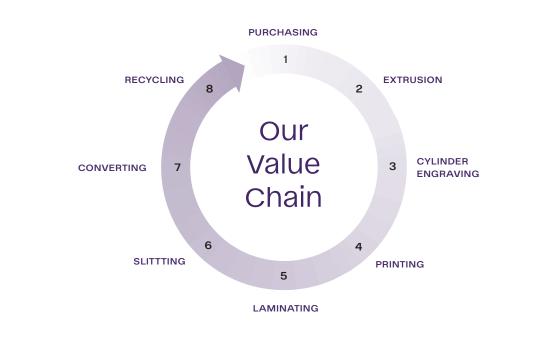
Lets resthink your packaging

We at adapa rethink existing packaging solutions in collaboration with our customers to develop more sustainable alternatives. As the first company in the market, our group was able to offer a recyclable solution in all its segments except pharma as early as 2019, for instance. To help guide our efforts, our sustainability strategy focuses on our 5R approach, covering the five pillars of Responsibility, Reduction, Renewal, Replacement and Recycling.

In addition, we have entered into several partnerships with international networks, start-ups and research organisations to establish a circular economy and to combat food waste, one of the most important drivers of the carbon footprint in the food supply. In true adapa spirit, we work tirelessly to turn our vision of a circular economy into reality.

CEFLEX





adapa is a member of the SAVE FOOD initiative.

Together with members from industriy, politics and civil society, SAVE FOOD aims to drive innovation, promote interdisciplinary dialogue and spark debates. In order to generate solutions, "from field to fork", SAVE FOOD involves all actors across the entire value chain and on a broad front.

With sustainability as our core purpose,

we fully endorse the European Green Deal and emphasise "HOW" we produce in every step of our business.

We creatively shape change in our industry to prevent food loss and waste

along the supply chain of essential goods by leveraging the power of state-of-the-art solutions.

Member of:



In our quest for continuous improvement, we work relentlessly towards

establishing a circular economy, giving each day "Our best for your goods".



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We protect value

Protective packaging for your cheese



EN

We protect your cheese

You love cheese. So do we. That's why we want to protect your product in the best possible way.

It is estimated that there are up to 5,000 types of cheese, all with different requirements, e.g. for ripening and protection. Together with you we want to make sure, that your cheese is packed and protected in the best possible way.

That's why we offer a wide range of different packaging, which is produced at our highly specialised Centres of Excellence with their long-standing history of flexible packaging solutions.

Outstanding printing

At the point of sale, the majority of retail purchases are unplanned. 70% of choices happen in-store.

Visual cues and sensory aesthetics are extremely important to make your product stand out. Therefore, when our customers create an attractive design, we make sure it has the greatest possible impact.

Within the adapa Group we provide the complete range of state-of-the-art printing technologies for flexible packaging, as well as long-standing expertise in all steps of the printing process. Due to this, we are able to deliver the best printing option for each packaging material and each specific situation. All our technologies offer the finest converting options with tactile lacquers such as a rough PaperTouch or smooth SoftTouch.

In these centres, our R&D works tirelessly on fine-tuning our sophisticated packaging films in close cooperation with our sustainability team. Together, they create the sustainable protective packaging solutions that are at the core of our purpose.





adapa options for all your applications

Hard cheese, semi-hard cheese, soft cheese, fresh cheese, individually wrapped cheese slices, grated cheese, snacks



Shrink bags & films ideal for cheese ripening and packaging:

- thicknesses from 40 to 180 µm
- medium & high barrier solutions
- premade bags or films on reel
- different bag shapes



- thicknes
- good tra
- diverse
- highest



Packaging with a purpose

We are the accelerator of change for a better world through protective packaging solutions.



Lidding films for MAP and vacuum applications:

- thicknesses from 35 µm
- high transparency
- useful options such as antifog, peel or reclose
- different printing possibilities diverse finishings and tactile lacquers

Reclosable, recyclable, award-winning FlexiClosere

Award-winning

MonoFlow^{re} PXC

recyclable

Flexible thermoforming films

films for vacuum application:

sses from 80 to 350 µm
ansparency
barrier options
puncture resistance

Recyclable PE-based VACUflexre M EX-T

Recyclable,

non-crosslinked

PE shrink bag

Rigid thermoforming films

PP bottom films for MAP applications:

• thicknesses from 200 to 1100 µm different barrier options • PP or PE sealing layer very good recyclability

F-Base, our most light weight PP film

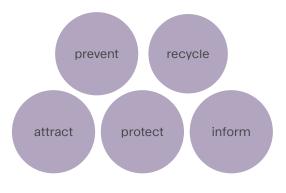


Stand up pouches / premade pouches ready to use stand up pouches:

- thicknesses from 62 to 200 μm
- excellent product presentation due to premium quality print and gloss effects
- a very good barrier effect and high sealing strength
- Our digitally printed premade pouches are delivered quickly and available in small batch sizes
- convenient handling, easy to open

- Flow pack films for vertical & horizontal flowwrapping: different barrier options • printability with up to 10 colours enhanced puncture resistance
 - good high speed sealing







IWS films

films for individually wrapped cheese slices:

- high stiffness and good lay-flat property
- a controlled friction for good slice-stacking
- excellent sealability and peelability with good cheese release

PROPEEL- IWS, our excellent all round film, available for different types of IWS machines



Heatsealable die-cut lids

the perfect solution for cream cheese:

- seals through contamination
- smooth peel and excellent barrier properties
- a wide sealing window, high sealing strength
- standard die cut shapes or competitive customized tooling

Our DanaCoverseal is sealing against PP, PVC, PS, PET, PE, metal, glass and ceramics



carefully adjusted solutions for the various curing processes:

Packaging for white mould cheese

- good deadfold properties
- good wet strength
- good slip of the cheese
- perforation, if required
- Our DanaKeep products made of paper and polymers are available with or without aluminium