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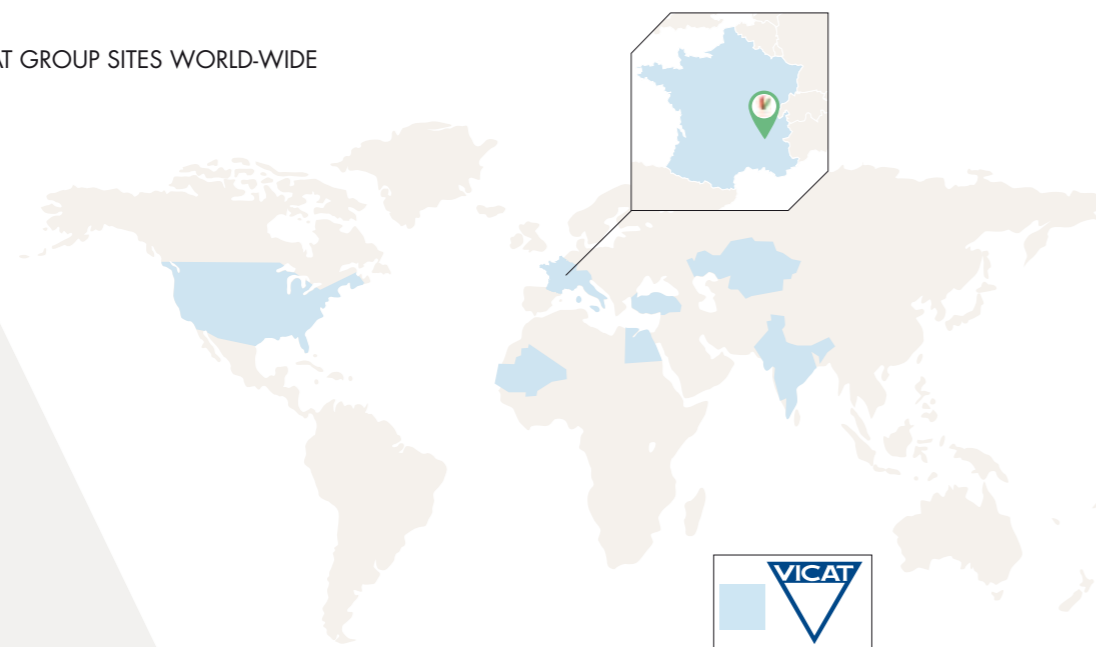
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**LES PAPETERIES DE VIZILLE
VIZILLE PAPER MILLS**

**IRIPACK®, PAPER
FOR FOOD CONTACT**





> PAPER SUITED TO THE REQUIREMENTS OF FOOD PACKAGING

> OUR IRIPACK® GREASE-PROOF PAPERS SELECTED FOR THEIR CAPACITIES OF ADAPTION TO A WIDE RANGE OF APPLICATIONS AND TRANSFORMATIONS

Papeteries de Vizille offer a wide range of paper and cardboard for food packaging. We offer customised solutions, and adapt our products to your requirements.



MAIN TRANSFORMATION TYPES:

- > Liner, flute and micro flute for corrugated cardboard
- > Laminating on paper and flat cardboard
- > Folded stuck boxes, trays and U trays
- > Corrugated cup-cake liners
- > Bagging
- > Spiralling
- > Thermoforming
- > Manufacture of paper cones (ice-cream cornets)
- > Bases for iced cakes
- > Laminated base for paper, cardboard and film, PE extrusion base, PET and coating base

THE IRIPACK® RANGE Characteristics

> Noble, ecological materials

Our papers made with 100% pure virgin fibre are eco-friendly and optimised for waste recycling. Upon request from the customer, our IRIPACK® range can be FSC or PEFC certified.

> Suited to food contact

Our paper meet BFR 36 and BFR 36/2 standards, guaranteeing food contact safety.

> Greaseproofing

Grease barrier treatments coatings are laid on the surface or in the body of the paper, avoiding any transfer to the packaging. Several levels of greaseproofing are on offer according to the customer's applications.

> Resistance to temperature variations

From cooking to freezing, our products maintain their properties.

> Release coating

The formulation of our paper and cardboard means easy de-moulding for all baking applications.

> Wet strength

We cater to different applications requiring wet strength.

> Respecting flavours

The raw materials used are hand-picked to guarantee flavours are unaltered. All our papers and cardboards are tested against EN 1230-2 standard which certifies the absence of transfer from the packaging to the foodstuff.

> Machinability

Our paper and cardboard formulations are designed to optimise your production speeds.



AREAS OF USE

> Standard grease resistance

IRIPACK® (FG) 35-70g/m²

- > Fast food sachets and other fatty food packaging
- > Corrugated cup-cake liners (chocolate, pastries)
- > Micro flutes (biscuits)
- > Fresh produce packaging (butcher's charcuterie, cheese)

IRIPACK® LCP and IRIPACK® 80-400g/m²

- > Protective card for chocolates, filled biscuits, cakes, cereal bars
- > Packaging (bags, sachets, trays, U-trays or folded-stuck boxes) for biscuits, pastries, chocolates, etc.
- > Fast food and disposable plates



> Superior grease resistance

IRIPACK® FG 35-70g/m²

- > Fast food sachets and other fatty food packaging
- > Corrugated cup-cake liners (chocolate, pastries)
- > Micro flutes (biscuits)
- > Fresh produce packaging (butcher's charcuterie, cheese)

IRIPACK® LST and IRIPACK® ST 80-400g/m²

- > Packing for biscuits, cakes, chocolate, pizza, rice, etc.
- > Liner for corrugated boards
- > Sachets
- > Protective card for cakes and chocolate bars, trays, U-trays
- > Packaging for fast food
- > Disposable plates

> Superior grease resistance with high-spec release coating for baking applications

IRIPACK® XT

- > Industrial or artisanal baking of cakes, pastries, fancy pastries
- > Heating-up in traditional or microwave oven for pizzas, ready meals

> Superior grease resistance and high grade suitability for printing

IRIPACK® GL

- > Packaging for ice cream cones
- > Bases for ice cream desserts

> Non-treated packaging

IRIPACK® LNT and IRIPACK® NT

- > Exterior packaging for baking mould

MPACK

- > Meat, poultry and fish packaging for food conservation

