

New environmentally friendly barrier paper for food packaging

Paper based packaging that is used in bakeries, food outlets and quick service restaurants (QSR) often contains a treatment of a non-decomposable high-fluorinated chemical, known as PFAS. Now BillerudKorsnäs is launching Repel Pure, a paper where the grease-resistant barrier is plant-based and totally biological.

“Today we see an increasing demand for alternatives to PFAS treated products. After working a long time to find a sustainable alternative to surface treatment with high-fluorinated substances, we are today very proud to present our paper Repel Pure,” says Helene Biström, Executive Vice President Division Paper at BillerudKorsnäs.

The bio-based barrier combined with first-class sustainable primary fibres means Repel Pure is a grease-resistant food packaging material that is extremely environmentally friendly. Repel Pure is renewable and biodegradable thanks to the innovative barrier being entirely plant-based.

Repel Pure is one of the results of the 1,3 billion SEK investment in new technology that BillerudKorsnäs made last year in their production plant at Skärblacka.

“We are very happy to be able to launch a paper that seriously challenges conventional packaging for a sustainable future. At the same time as we can meet customers’ demands for flexible packaging on a completely new level,” concludes Helene Biström.

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