



DAIRY PE BLOW MOULDING

FOOD MARKET

Milk Products:

- monolayer (fresh milk , sterilized)
- three-layer monomaterial (sterilized milk, UHT)
- multilayers HDPE/EVOH (enriched milk)

Fruit Juices:

- monolayer (fresh fruit juice)
- multilayers HDPE/EVOH (DLC 6 months)

Other products:

- soup, chocolate powder, vegetable oil ...



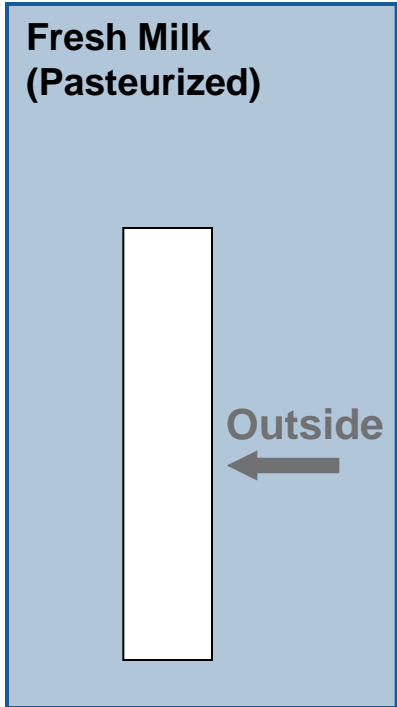
DAIRY PRESERVATION PROCESS

The milk preservation process determines the type of packaging

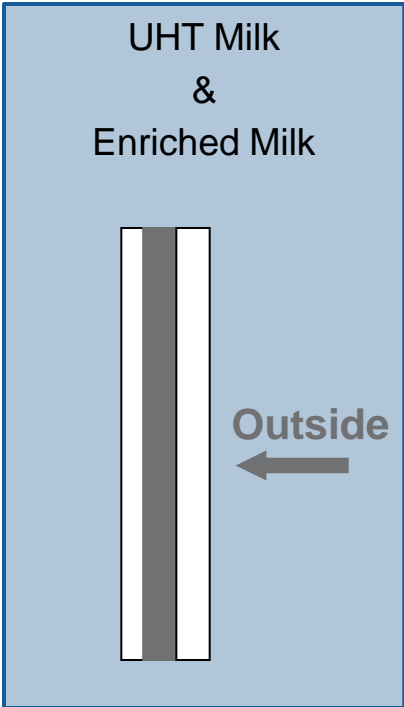
| Treatment | Temperature | Time | Vitamins Preserved | Shelf life | Effect on Bottles |
|-------------|-------------|-------------|--------------------|--------------|-------------------|
| UHT | 140 °C | 3 s | 90% | 90 days | Negligible |
| Pasteurized | 80 - 90 °C | 20 s | 90% | 7 - 8 days * | Minor |
| Sterilized | 121 °C | 10 - 15 min | 70% | 150 days | Heavy |

* 15 days for microfiltered fresh milk

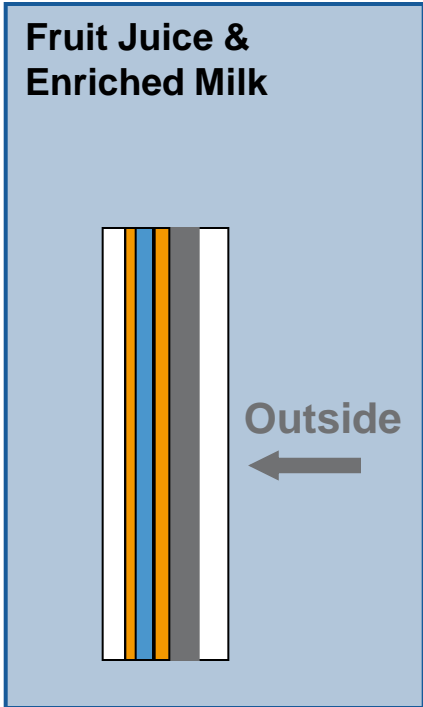
DAIRY – LIQUID FOOD BOTTLE DESIGN



2008SN60
or
2008SN60+White MB



From outside to inside:
2008SN60+White MB
Regrind + Black MB
2008SN60+White MB



From outside to inside:
2008SN60+White MB
Regrind+Black MB
Binding layer
Barrier layer - EVOH
Binding layer
2008SN60+White MB

HDPE 2008SN60

| <u>TYPE</u> | <u>DENSITY</u> | <u>MI2</u> | <u>HLMI</u> | <u>ESCR</u> | <u>FLEX MOD</u> |
|-------------|----------------|------------|-------------|-------------|-----------------|
| 2008SN60 | 0.961 | 0.70 | 47 | 15 | 1600 |

Bottles for pasteurized and UHT dairy products, fruit juices, soup

- very high rigidity for bottle weight reduction
- high melt flow securing an easy process on high productivity equipments
- excellent organoleptic properties
- nice surface finish
- food approved

