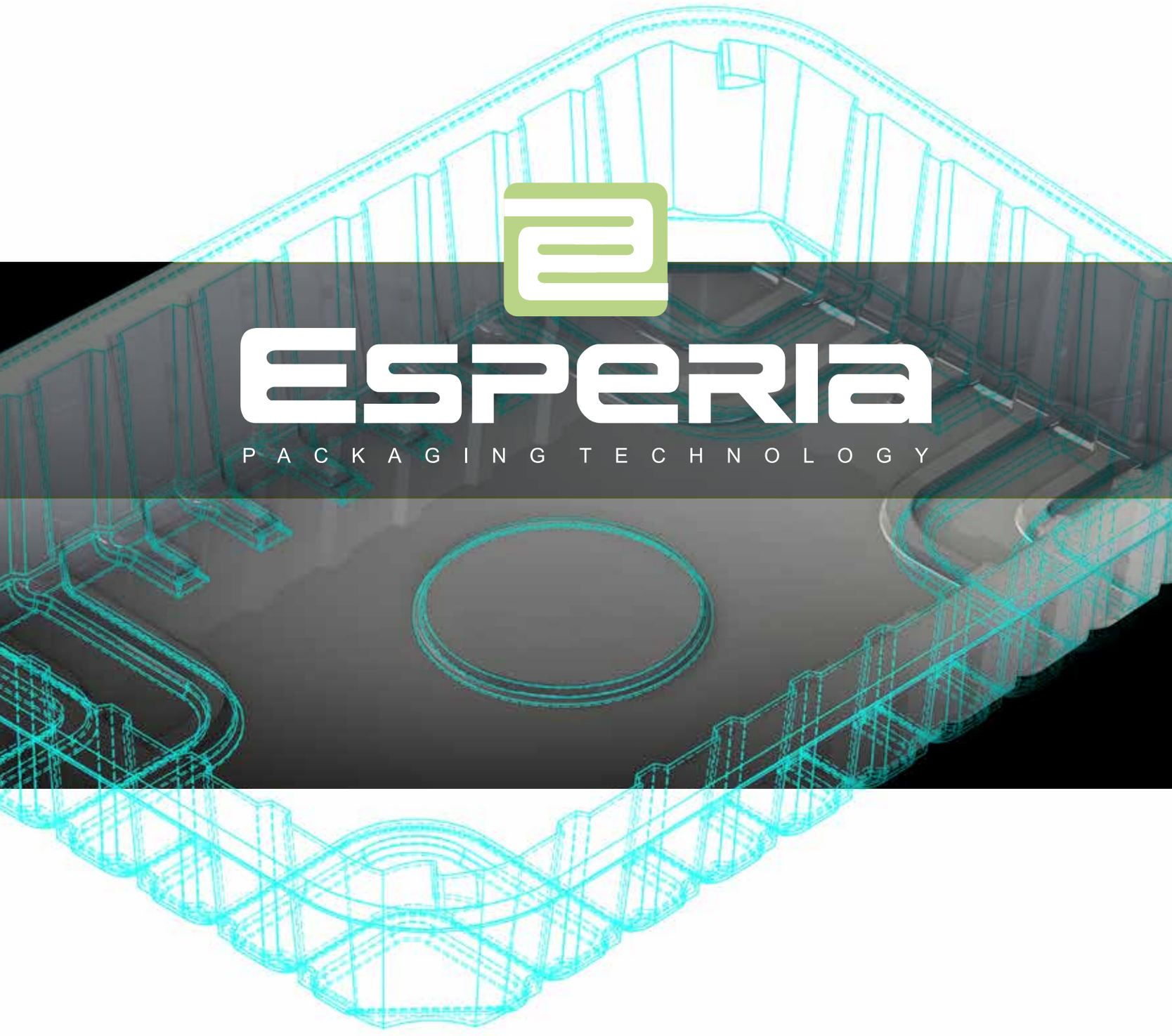
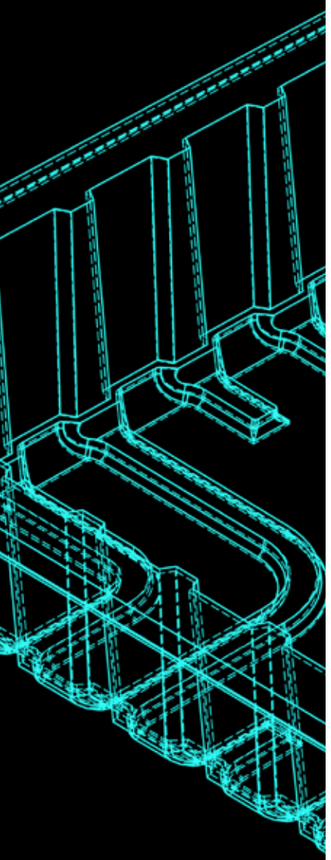


Esperia

PACKAGING TECHNOLOGY

CONTAINERS FOR FOOD

GRUPPO HAPPY



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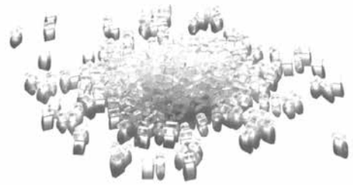


The Group

"The value of an idea lies in the using of it"
(Thomas Alva Edison)

1988 - PRIMA s.r.l, a company distributing food packaging products, was set up, bringing together specific experiences gained in over twenty years in the packaging sector.
Constant closeness to customer requirements, a company mentality focused both on the totality of packaging problems and on the solution to specific requirements, have been and continue to be the guidelines for the constant improvement of a quality service, aimed at total customer satisfaction.

1992 - The need to be able to rely on its own production of expanded polystyrene food trays soon became obvious; therefore, MAGIC PACK s.r.l. was set up in 1992 as a production unit for the development and manufacture of these containers, for the food industry and modern distribution.

2000 - The current factory located in CREMONA - ITALY was set up, and that is how closed-loop production, from granule to finished product, began.

The Group

"The value of an idea lies in the using of it"

(Thomas Alva Edison)

2006 - Constant business growth, the introduction of important European customers, the demand for new types of products and the development of other markets soon led to the need to increase production in the expanded polystyrene sector and also to having to widen the offer in terms of materials and containers. HAPPY s.r.l. was therefore established as the new closed-loop production site, realized in the immediate vicinity of MAGIC PACK.

2009 - ESPERIA s.r.l., also with closed-loop production, was set up (Extrusion-Thermoforming) for the manufacture of PP food containers, in particular, for protective atmosphere packaging.

2013 - SPAIN M&C PACK S.L. was set up with premises in Barcelona for distribution on the Spanish market, and MAGIC PACK DEUTSCHLAND, with premises in Grevenbroich, for development of the German market. MAGIC PACK LUX was set up in 2017, with headquarters in Livange, Luxembourg. A manufacturing and commercial centre at European level was thus consolidated in the food container sector, which can also offer food packaging products and systems that are able to fully meet the most varied packaging requirements, in both quantitative and technical-qualitative terms, of the food industry and modern distribution.

Esperia

ESPERIA s.r.l. represents the synthesis of the experience of the HAPPY GROUP's production route.
Closed-loop production from extrusion to thermoforming includes a complete range of STANDARD and MAP (Modified Atmosphere Packaging), transparent and coloured polypropylene food containers, together with specific items specially designed and made to customer requirements, through a process that starts with the drafting of the design, the making of pilot samples for trials on the line, up to final production to guarantee delivery to the factory or the point of sale.

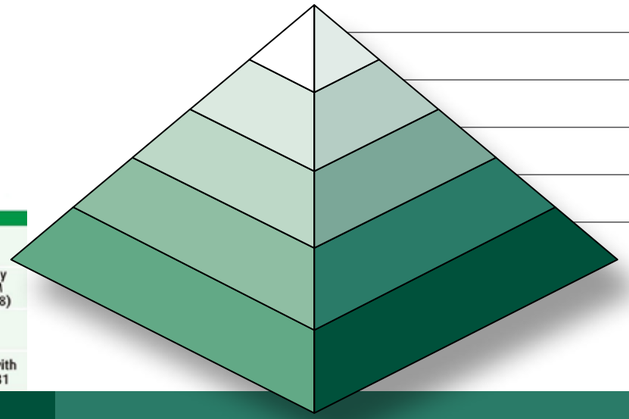
Growing demand for quality has convinced us of the importance of constant investments in technology and in human resources. Within the Happy Group, this strategy has allowed us to achieve considerable targets and ensure «customized» quality for our customers, and therefore considers a whole set of parameters and conditions associated with, for example, the type of product to be packaged, production lines, specific colours, and also particular aspects associated with service and support.

In other words, ESPERIA's policy is to provide customers with a quality product, in the widest sense of the term, that is able to fully meet their expectations and that satisfies all aesthetic and functional aspects, which are so important for presentation of the product inside it and therefore its promotion at the point of sale.

The Plastics Pyramid

Certification

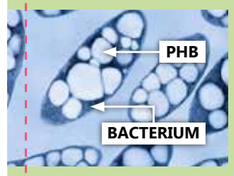
		EUROPE	USA
Biomass			–
Biodegradation	Compost		Certified by BPI (ASTM D6400,6868)
	Home Compost		–
	Sea Water		Compliant with ASTM D7081



1 - PVC
2 - PU, PS, ABS, PC
3 - PET
4 - PE, PP
5 - Biobased polymers

1 - Polyvinylchloride (PVC)
2 - Polyurethane (PU), Polystyrene (PS), Acrylonitrilebutadiene styrene (ABS), Polycarbonate (PC)
3 - Polyethylene-terephthalate (PET)
4 - Polyethylene (PE), Polypropylene (PP)
5 - Bio-based polymers

POLYHYDROXYBUTYRATE (PHB)



PHB is a **biodegradable, compostable** thermoplastic polymer belonging to the broader polyhydroxyalkanoates (PHA) family. Discovered and characterised in 1926 by French microbiologist Maurice Lemoigne, it has only recently found multiple applications, particularly in the packaging sector. PHB is produced by different micro-organisms in particular culture conditions, such as in the absence of nutrients: the PHB macromolecules are accumulated by bacteria in the form of granules that can reach high concentrations, up to 90% of the dry weight of the bacterial mass. PHB was the first of the polyhydroxyalkanoates to be discovered and is also the most widely studied and characterised.

PHBHTM, on the other hand, is a specific copolymer (Polyhydroxybutyrate - Polyhydroxy hexanoate) which is particularly interesting because it has properties very similar to conventional plastics such as polypropylene (PP), offers good resistance to humidity, high heat resistance (similar to PP) and good gas barrier properties.

Tray or film packaging made of PHBHTM is stable in daily use conditions and is simultaneously biodegradable in anaerobic, aerobic or marine conditions and in the natural environment, ultimately converting into carbon dioxide and water. It also complies with all the criteria of scientifically recognised standards for the biodegradability and compostability of plastic products. PHBHTM is in fact certified OK compost and OK compost HOME, which guarantee biodegradability in a domestic and industrial composting system. It also complies with ASTM D7081, which is the standard marine biodegradability specification.

POLIPROPILENE (PP)

Polypropylene is a semi-crystalline thermoplastic polymer, which is colourless and translucent, but transparent if small thicknesses of it are used. It has good physical and mechanical properties and a very low specific weight, it does not absorb moisture and has low water permeability, and it maintains its mechanical and chemical resistance properties very well up to about 120°C. Its oxygen and carbon dioxide barrier properties can be considered suitable for medium barrier packaging.

A great advantage of PP, over all other synthetic materials, is that it can be available in various formulations, so as to obtain different characteristics for the most varied uses. The containers can easily be sealed with PP or PE based film.

PP/EVOH/PP

If a longer shelf-life is required, the addition of an intermediate layer of EVOH gives the material the desired oxygen barrier properties, but the transparency and sealability properties of the container remain essentially unchanged.

According to Greenpeace, the pyramid shown to the side measures the environmental impact of various polymers. Those at the top are considered of highest impact, and obviously the bio-polymers are at the base of the pyramid. It is important to note that polyolefins, and therefore PP, are immediately above the bio-polymers. Besides being easily recyclable for new products, PP is particularly suitable for reuse in waste-to-energy plants due to its high energy content and low emissions.

POLYETHYLENE TEREPHTHALATE (PET)

Polyethylene terephthalate, generally abbreviated to PET, is a linear thermoplastic polymer belonging to the polyester family. With 18% of world market share, it is one of the most widespread of the families of polymeric materials and third for production volumes behind the two main ones: polyolefins PE and PP. Its chemical inertia and its physical properties have made it particularly suitable for various food packaging applications, bottles, trays for various types of foods, films, etc.
PET packaging offers an optimum combination of dimensional stability, rigidity, transparency and barrier effect.

A great advantage of PET comes from the fact that, since it is widely used for the production of bottles for mineral water and beverages in general, it is widely available as waste. The shape of the bottle and its excellent recyclability make it easily identifiable and processable in recovery and recycling operations for the production of new raw material (R-PET). The PET/R-PET/PET structure is widely used for making containers of various shapes and depths. Obviously the use of R-PET, and therefore reduction of the use of virgin material, also leads to a significant reduction of greenhouse gas emissions, as many studies on the life cycle of the products have demonstrated.

PET containers of suitable shapes and sizes are widely used in various food packaging sectors, and, thanks to their particular brilliance and transparency, they are highly valued in the confectionery and delicatessen sectors. Their already good barrier characteristics also make them suitable for protective atmosphere packaging, using specific sealing films; if longer shelf-lives are required, more complex structures can be made with the addition of EVOH to obtain a very high barrier material.

POLYSTYRENE

This is a thermoplastic aromatic polymer with a linear structure which has good mechanical characteristics even at low temperatures and has high tensile strength. It is odourless, non-hygroscopic, and has a low specific weight which makes it particularly light even in unexpanded form.
From a chemical point of view, it resists alkalis, diluted acids, saline solutions and most organic compounds. Naturally, given the widespread use of this polymer, numerous types of polystyrene exist on the market depending on uses. The main sector of PS however remains that of packaging, where the features of transparency (OPS) and rigidity are particularly valued, in particular in the production of food packaging: plates, glasses, cutlery, cheese trays, yoghurt containers, etc.

Thanks to its high permeability to oxygen (around 30% more than Polypropylene), Polystyrene is especially suitable for fruit and vegetable packaging, which in fact requires a sufficiently breathable material to keep freshness longer, slowing down the appearance of browning and unpleasant odours. A styrene-butadiene rubber can be added to the normal polystyrene for a more impact-resistant product, thus obtaining shock-resistant polystyrene (HIPS, High Impact PolyStyrene), the result is a less fragile material that can withstand significant stresses without breaking.

In its expanded form (XPS), its use is especially widespread for packaging fresh foods (meat, fish, cheese), thanks to its greater lightness and economy. It is also available in a draining version for the direct absorption of liquids released from food. Also in expanded form, it is used for many products such as fish crates, protective packaging, insulating panels, etc.

CRYSTAL POLYPROPYLENE

CRYSTAL POLYPROPYLENE

Improving the transparency of Polypropylene

Polypropylene is a semi-crystalline polymer. As it is well-known, the presence of a crystalline structure improves the material's mechanical, chemical and thermal resistance, but can reduce its transparency, giving it a characteristic milky hue. Esperia's collaboration with a major leading company in the chemical sector led to the production of a specific additive, resulting in the creation of a new generation of CRYSTAL Polypropylene. By increasing the crystalline component but reducing its size, the size of the crystals is smaller than the wavelength of visible light. Therefore, Crystal Polypropylene improves not only transparency, but also other basic characteristics compared to standard polypropylene.

IN SUMMARY

- Increase in transparency (Haze and Clarity), completely comparable to highly transparent polymers.
- Improvement of chemical and thermal resistance.
- Improvement of general aesthetic characteristics, including not only transparency, but also surface brilliance, softness to the touch etc.
- Improvement of the gas and moisture barrier.

PP STANDARD

PP CRYSTAL

Esperia

In 2011, ESPERIA srl obtained Quality Management System certification in accordance with standard UNI-EN ISO 9001-2008. To guarantee even higher quality and safety standards, Esperia obtained BRC certification in 2017. The Quality Assurance System therefore guarantees continuous monitoring of materials, production processes and products, in full compliance with BRC procedures.

Food packaging containers are constantly checked, tested and certified as follows:
• Internally, in terms of specific techniques and compliance with use.
• Externally, by specialised laboratories through global and specific migration tests.
The aim is to ensure full compliance with the regulations in force and to guarantee high standards of Quality, capable of ensuring maximum productivity for the User customer and a total guarantee of hygiene and safety for the final consumer.


CSI

Certificate n° InP 147

CSI Spa, ACCREDIA accredited Certification Body n. 032 B, certifies that, having conducted an audit at

ESPERIA S.R.L. SOCIETÀ UNIPERSONALE

Via Cavalier Minini, 86 - 25029 Verolavecchia (BS) - ITALY

BRC SITE CODE: **2001219**

FOR THE SCOPE OF ACTIVITIES: Trays obtained through the extrusion process (PP, PP / PA / PE, PP / EVOH / PE, PP / PE, PP / EVOH / PP, PS), thermoforming (PP, PP / PA / PE, PP / EVOH / PE, PP / PE, PP / EVOH / PP, PS, RPET, OPS), drilling, pad absorbing application, products intended for contact with food

HIGH HYGIENE

FIELD OF AUDIT: Rigid plastics forming

VOLUNTARY MODULES: None

EXCLUSION FROM SCOPE: None

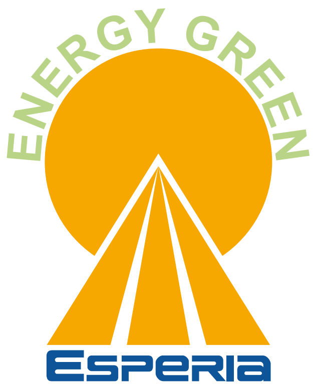
ACHIEVED GRADE: AA

Meet the requirements set out in the BRC GLOBAL STANDARD for PACKAGING AND PAKAGING MATERIAL - Issue 5 : July 2015

AUDIT PROGRAMME: announced

Date (s) of audit:	25-26/10/2018
Certificate issue date:	20/11/2018
Re-audit due date:	from 02/10/2019 to 30/10/2019
Certificate expiry date:	11/12/2019
Auditor Number:	061001

Data: 2018.12.04

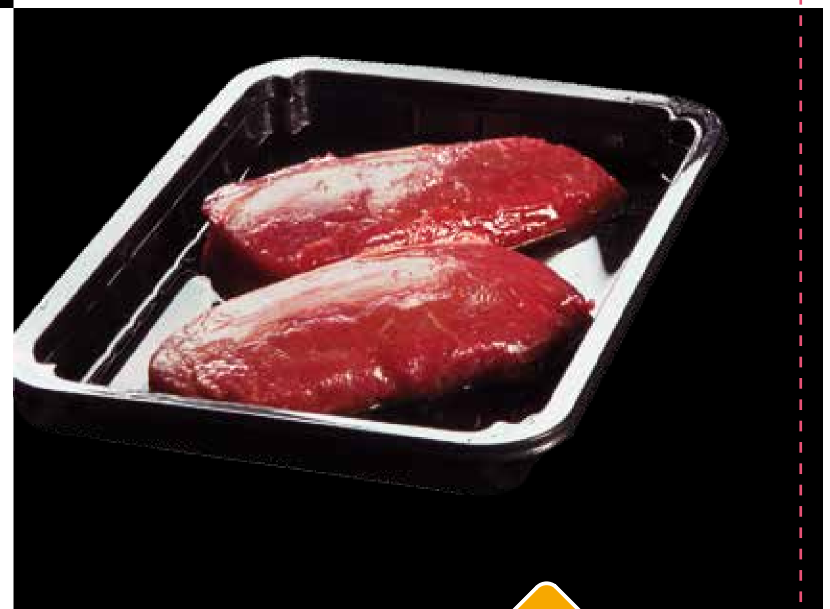


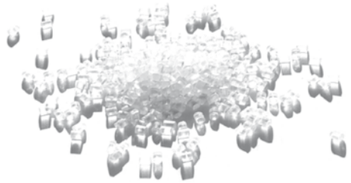
ESPERIA
PACKAGING TECHNOLOGY

We make our products using clean energy

THE BOTTOMS
Smooth

Top Seal polypropylene containers with smooth bottom guarantee a complete all-round view of the contents. The rib-free surface keeps the product free of marks and deformations, which could invalidate the presentation or the characteristics of the product itself, and is a solution that makes these containers particularly suitable for "Skin" type packaging.

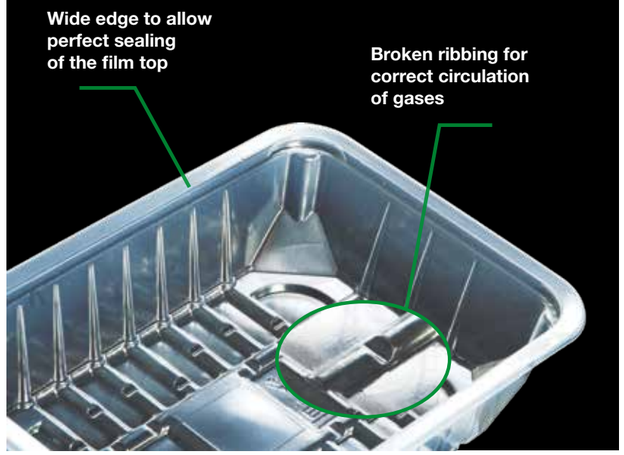


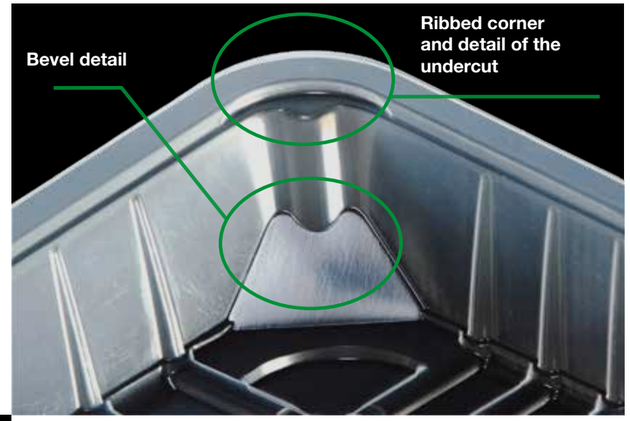


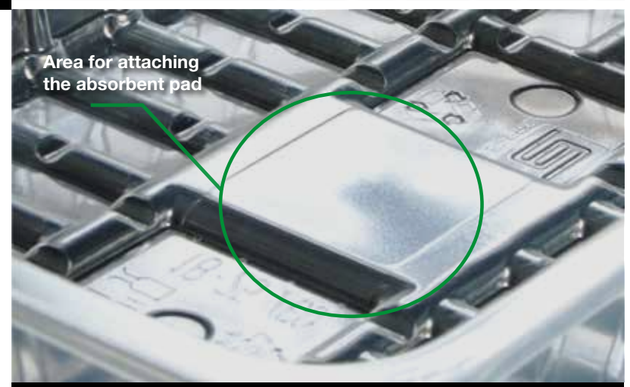
THE BOTTOMS

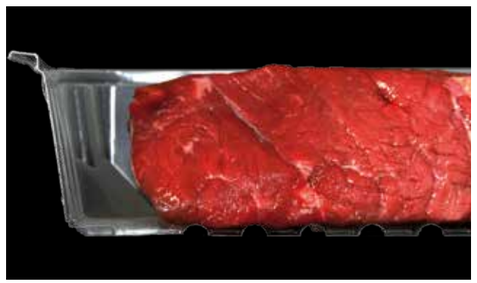
Ribbed

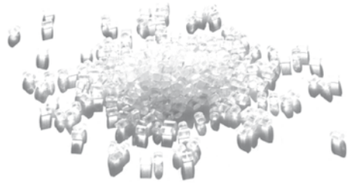
Top Seal containers with ribbed bottom represent a specific solution for packaging meat and fish. The particular structure of the bottom allows the food to be kept sufficiently raised to allow correct circulation of packaging gases for better preservation of the product. The particular reinforcement on the rib of the container and the bevel in the corner considerably increase its rigidity and reduce stretching of the material, to ensure a more constant thickness, for improved barrier properties, impact strength and better unstackability. To facilitate correct application of the absorbent pad, the bottom of the container has a rib-free area so that the adhesive agent used can guarantee maximum adhesion, to avoid the risk of the absorbent pad becoming detached.







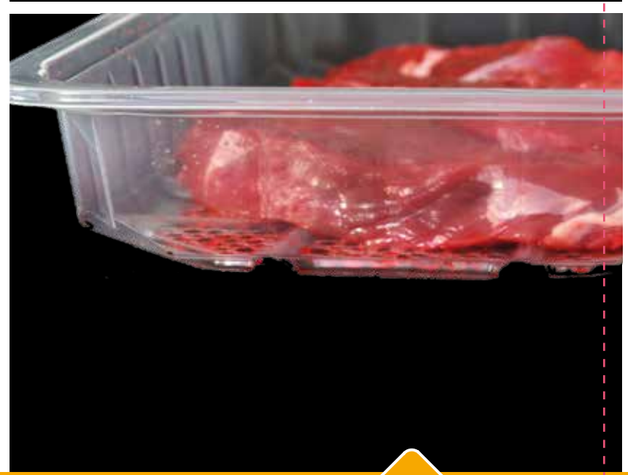


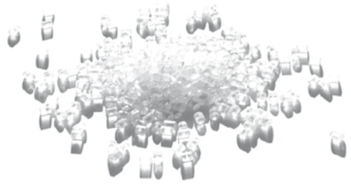


THE BOTTOMS

Mechanical absorbent

Top Seal containers with mechanical absorbent represent an important innovation in the rigid container sector. Their purpose is to reduce contact between the meat or fish exudate and the food itself by trapping the liquid inside cells, so as to improve the external appearance of the package and in particular of the food in the area of contact with the bottom. In the specific case of the Esperia container, it is an ideal compromise between ribbing and alveolation; in this way, the food remains sufficiently raised for better efficacy of the packaging gases, while also maintaining good rigidity.



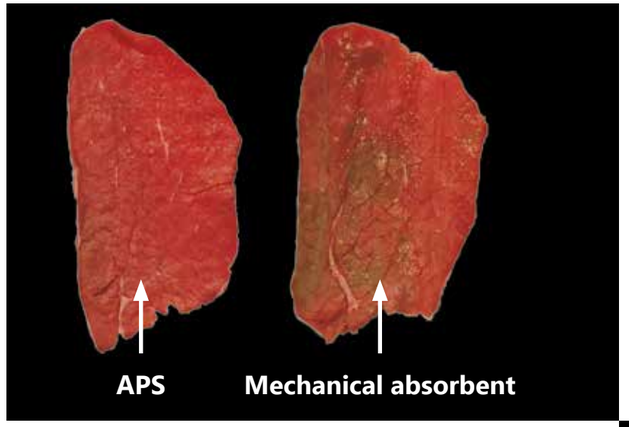


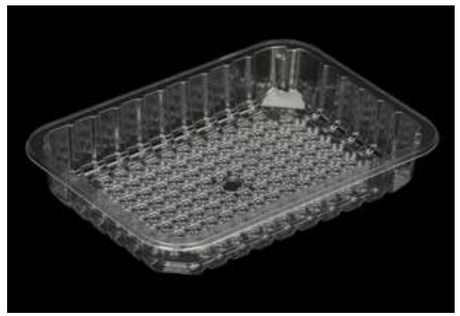
THE BOTTOMS

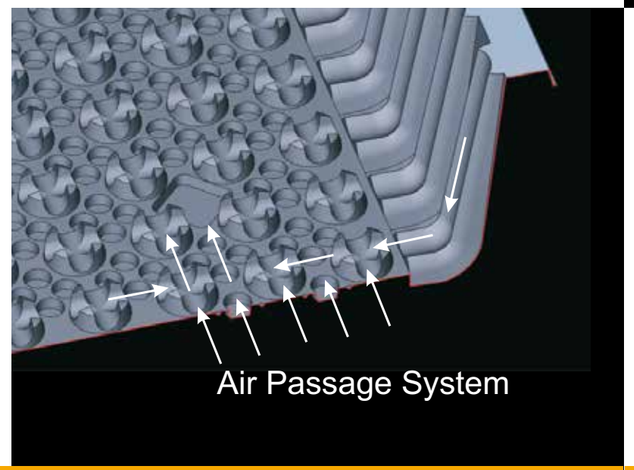
Air Passage System

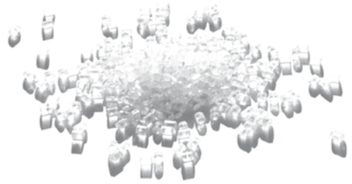
The new **APS (Air Passage System)** tray represents a significant evolution compared to the mechanical absorbtion because has a double effect on fish and meat: on the one hand in fact the fluids released by the food gets trapped inside the appropriate cells on the bottom of the tray, on the other hand the presence of a number of reliefs of cylindrical shape, allows the lifting of the food avoiding or reducing its direct contact with the bottom of the tray. This allows the protective gases to do their bacteriostatic and oxygenation action, like for example in the case of red meats. The same happens also with the upper surface of the reliefs which are equipped of appropriate ribs that allow the passage of the protective gases.

The correct gas circulation inside the package also produces an improvement of foods' organoleptic features like fish and meat, improving the smell at the package opening and making the package perfectly selectable and recyclable.







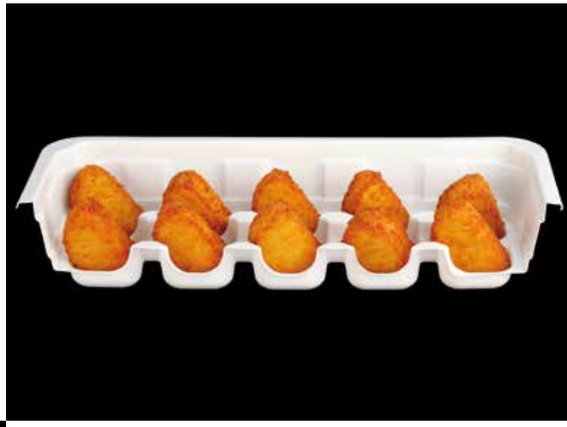


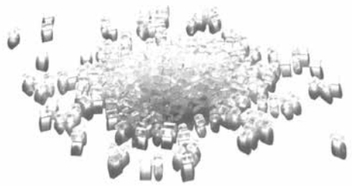
THE BOTTOMS

Celled containers

Celled trays solve a specific requirement to package roundish products and are used a lot for packaging fruit. They are also an ideal solution for packaging meat preparations such as croquettes of various shapes and sizes. The purpose in this case is particularly to offer optimum protection of the product, which in the case of meat preparations, for example, would make them hardly usable in the kitchen.

Celled containers are designed and made to be used for both protective atmosphere packaging and packaging with stretch film. Irrespective of the type of structure, with sections or with cells, the container is designed to always have the highest strength and ease of unstacking.

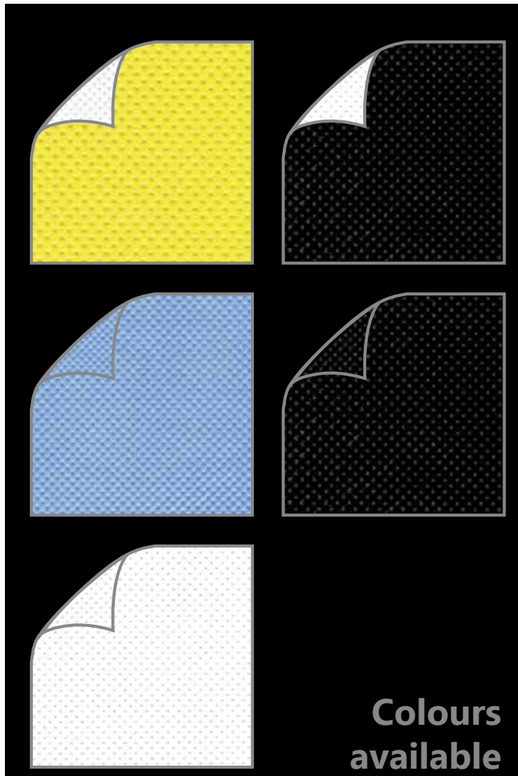




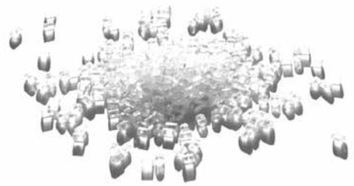
THE BOTTOMS

Applied absorbent Tray-pad

Containers with applied absorbent (Try-Pad) represent a simple and immediate solution for transforming a standard tray into one that can absorb the excess liquids oozing out of meat or fish. Many different requirements can be met, depending on the size of the Pad and its absorption capacity. The absorbent pads are available in various colours and all consist of a triple layer: an upper macro-perforated PE film, a central layer of highly absorbent fibrous material and a lower layer of macro-perforated PE. The described structure ensures excellent functionality because it can absorb the exudate from direct contact with the food and also the liquid on the bottom by capillarity. Also, the flat surface in the centre of the tray and the particular gluing in a spider's web pattern ensure perfect adhesion of the absorbent pad to the container, so preventing possible detachment and the consequences that may arise from it.



Colours available

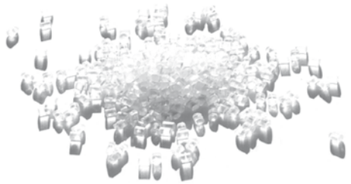


In the last years we have witnessed a rapid change of the materials employed for the packaging of fruits and vegetables. We moved from trays made in XPS (expanded polystyrene), a "spongy" material with a quite high thickness (3-4 mm), to rigid materials, in particular PP and PET with low thickness (0,2 – 0,3 mm). The damaging risks of very delicate products (like strawberries, blueberries, raspberries but also little tomatoes or others) due to falling or shocking have increased, particularly during the handling and transport phases, but also during manipulation in shops. This happens because of the absence of the shock-absorbing effect of the package.

To guarantee a better conservation of the product during all the handling phases, an effective solution is given by the application of Pluriball leaves on the trays' bottom. The Pluriball is a protective package which uses the air contained in the balls-bubbles to absorb the vibrations and the shocks in order to guarantee the maximum security of the product. The Pluriball leaves are made in PE which is perfectly suitable for the contact with foods and it is completely recyclable.

THE BOTTOMS

With Pluriball



THE BOTTOMS

Sectioned containers

Sectioned trays are an ideal solution if several types of foods need to be packaged in a single container without there being any mixing or contamination between them.
This type of tray allows solutions for various types of products and their combinations of use to be offered. They are used a lot in all food sectors: in the fruit and vegetable sector, for example, to combine different types of salads, in the butcher's or fishmonger's sector to offer the product with sauces, condiments, or other additions. The separation solution can obviously be made according to suitable geometries to meet every type of requirement.

Sectioned containers are designed and made to be used for both protective atmosphere packaging and packaging with stretch film. Irrespective of the type of structure, with sections or with cells, the container is designed to always have the highest strength and ease of unstacking.

Standard

Gastronomy

Top Seal

Skin

Bowls

Cold cuts

Baked products

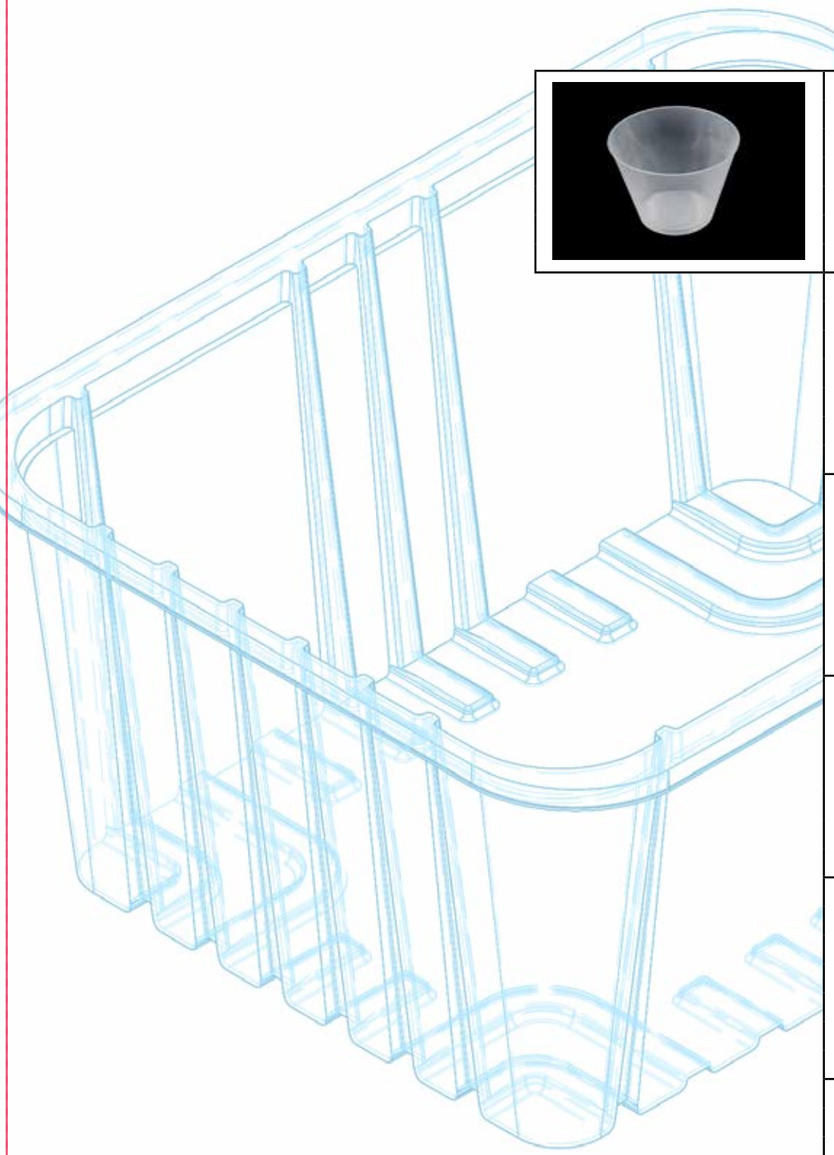
Take Away

Ready to Eat

Standard containers

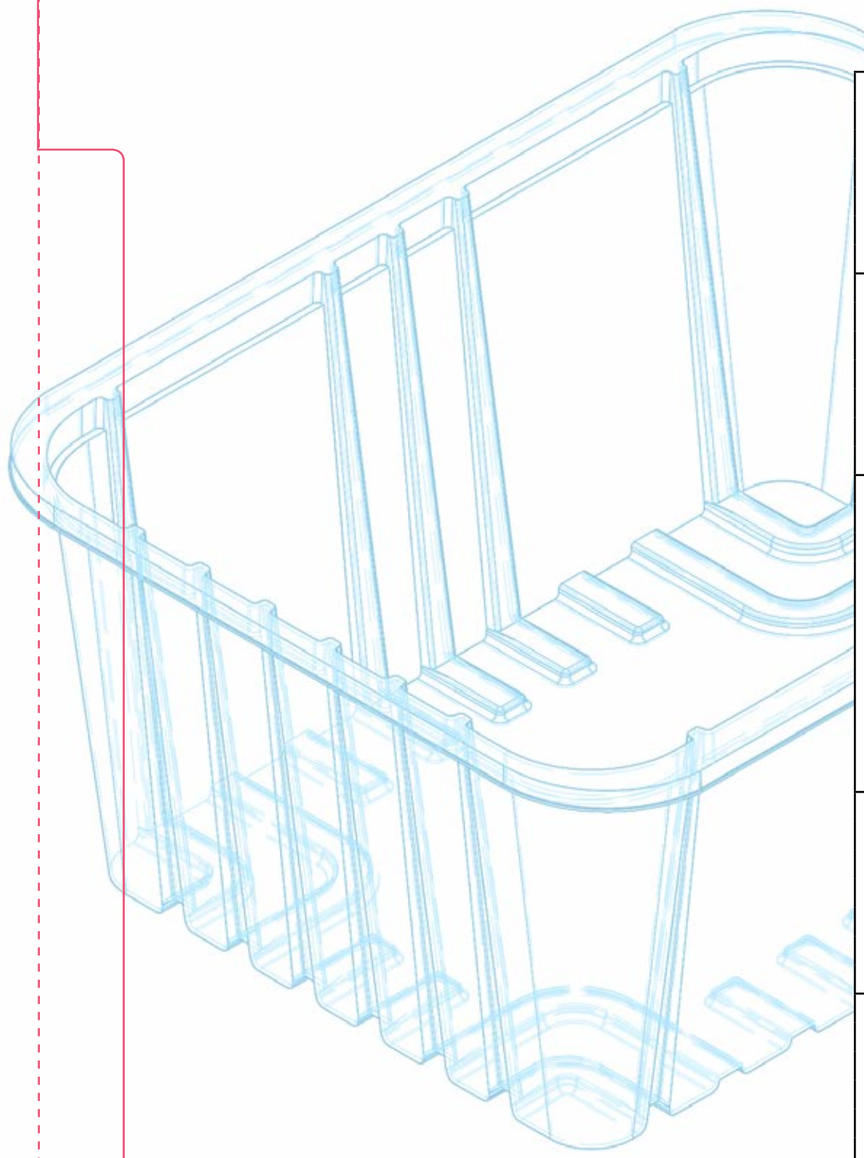
Generic, ribbed or celled, these are a simple and inexpensive solution that is particularly suitable for packaging fruit and vegetables. The turned down edge allows packaging with stretch film that ensures excellent productivity with no risks of breakage, and also an excellent aesthetic and functional result, and, in the case of transparent material, allows a complete view of the contained product.

Standard containers



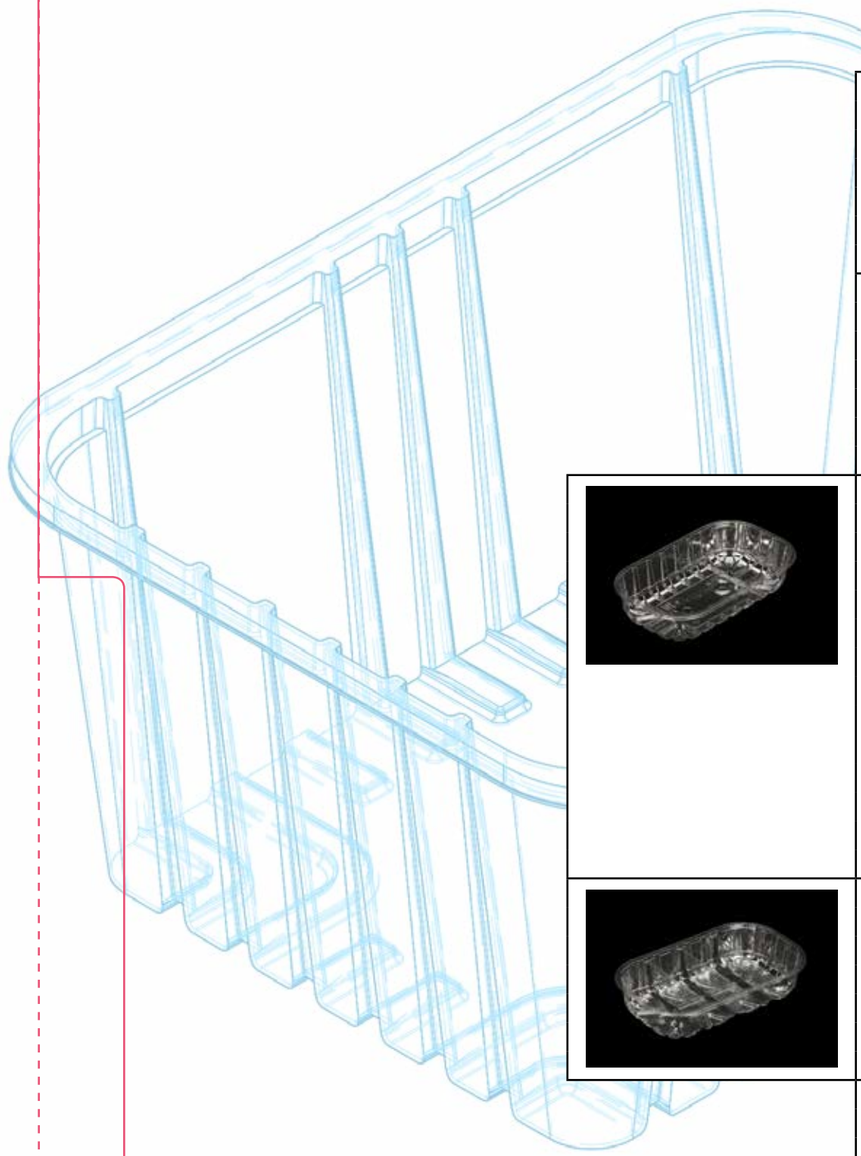
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
OV	115	115	80	●						●				
EA-40	192	76	40	●							●			
E30-38	191	117	38	●						●				
E30-60	191	117	60	●						●				
E30-105	191	117	105	●						●				
E60-60	144	120	63		●					●				
E60F-60	144	120	63		●					●				
E70F-20	182	132	20	●						●				
E70F-25	182	132	25	●						●				
E70F-40	182	132	40	●						●				
E70F-50	182	132	50	●	●					●	●			
E75F-43	177	138	43	●						●				

Standard containers



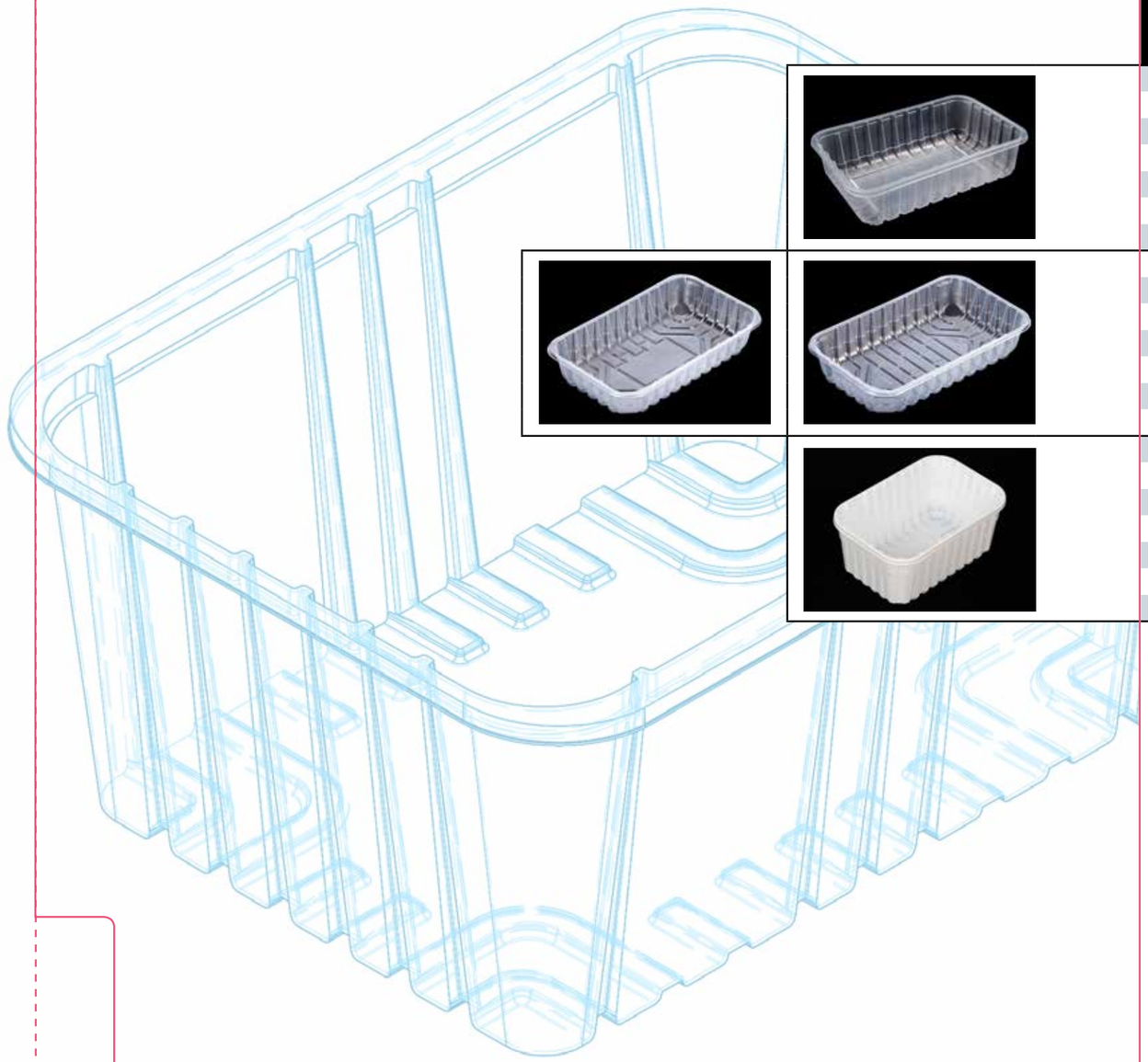
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
DF-38	180	140	38		●							●		
DF-60	180	140	60		●							●		
DC23	**ACCESSORY COMPATIBLE WITH MOULD D38**												●	
E80-45	182	142	45	● ●						●	●			
E80-50	182	142	50	● ●						●	●			
E80-75	182	142	76	● ●						●	●			
E80F-30	182	142	30	●						●				
E80F-50	182	142	50	●						●				
E80F-60	182	142	60	●						●				
E80F-70	182	142	70	●						●				
E80F-75	182	142	75	●						●				
E80F-80	182	142	80	●						●				
E80F-85	182	142	85	●						●				
E80FW1-60	182	142	60	●				2		●				
B14-35	172	142	38	●						●				
178-50	180	180	50	●						●				
178-60	180	180	60	●						●				
178-70	180	180	70	●						●				
178-95	180	180	95	●						●				

Standard containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
B26F-60	190	153	60	●						●				
B26F-80	190	153	80	●						●				
1013-70	136	114	70					2			●			
B19-25	242	144	25	● ●						●	●			
B19-40	242	144	40	● ●						●	●			
B19-40W	242	145	40	● ●						●	●			
B19-50	242	144	50	● ●						●	●			
B19-50W	242	145	50	● ●						●	●			
B19-60W	242	145	60	● ●						●	●			
B19-65W	242	145	65	● ●						●	●			
B19F-30	244	145	30	●						●				
B19F-40	244	145	40	●						●				
B19F-50	244	145	50	●						●				
B19F-65	244	145	65	●						●				
B19F-70	244	145	70	●						●				
B19F-80	244	145	80	●						●				
B19W3-50	244	145	50		●			4		●				
B19W4-50	244	145	50		●			4		●				

Standard containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
E36-55	269	179	55	●						●				
E36-70	269	179	70	●						●				
EC45F-40	271	166	40	●	●					●				
EC45F-50	271	166	52	●	●					●				
250F-115	251	180	115	●						●				

Gastronomy containers

The Gastronomy container represents the ideal choice for the packaging of cold and hot foods: sauces, prepared and processed foods of various kind, cold cuts, pasta, roasted foods or others. This container is usable inside the appropriate thermosealing machines by gastronomy departments of hypermarkets and supermarkets, craft workshops or food industries.

These containers are available in 4 different series (with different perimetral dimensions) in various heights and made in polypropylene (PP), then usable in microwave. They are the ideal solution to instantly package any kind of food with the appropriate quantities, as requested, for example, by the final consumer, or to make ready packages to display on sale counters. Thanks to the appropriate thermosealing machine and the employed material, then, it is possible to take advantage of different benefits like: the security during the transport, the eventual microwave heating for a rapid consumption and also the conservation in fridge or freezer for a later consumption.

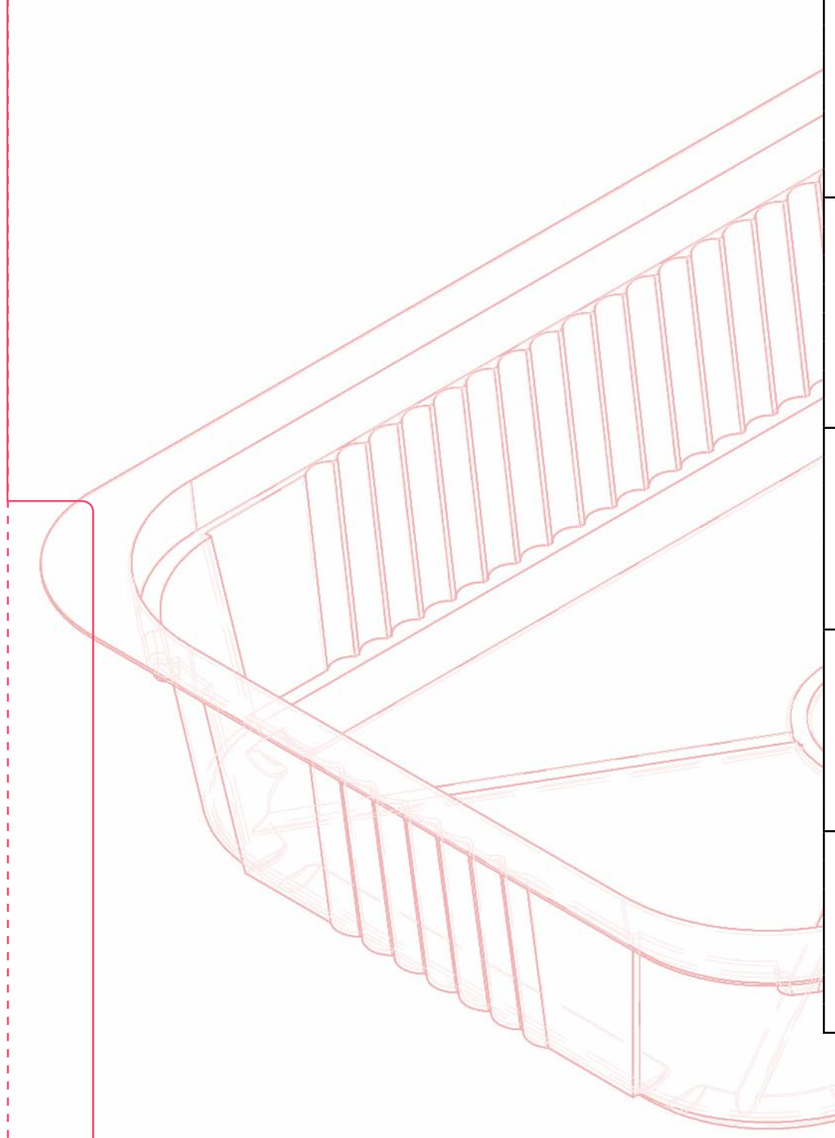
The thermosealed tray with closing film is also ideal for the packaging of roasted chicken or similar products; so it is a package ready to be sold that has to be maintained in hot places in the appropriate shop windows. However in this case, due to the high temperature of the food and the steam, the sealed package tends to swell. The presence of water vapor doesn't allow the correct vision of the product and causes a "boiled effect" that makes the food unavoidably less tasty.

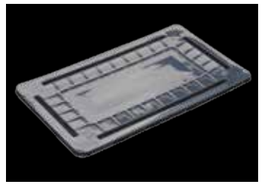
To avoid this inconvenient that makes the package unsellable, it has been studied a simple but extremely effective solution which reduces these problems. The M95-AIR tray presents a little rib on the short border which creates, once sealed with the top film, a little channel allowing the exit of water vapor in excess. This also allows the perfect vision of the product inside the tray and avoids the "boiled effect" with a very few loss of heat.

Gastronomy containers

Ventilated	Standard	Code	Dimensions (mm)			Bottom						Material				
			LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
		**P-30**	137	95	30	●						●				
		P-45	137	95	45	●						●				
		P-63	137	95	63	●						●				
		**G-20**	190	137	20	●						●				
		G-38	190	137	38	●						●				
		G-50	190	137	50	●						●				
		G-72	190	137	72	●						●				
		G-85	190	137	85	●						●				
		GF-38	191	138	38	●						●				
		GF-50	191	138	50	●						●				
		GF-72	191	138	72	●						●				
		GF-85	191	138	85	●						●				
		**L-25**	227	190	25	●						●				
		L-35	227	190	35	●						●				
		L-50	227	190	50	●						●				
		L-65	227	190	65	●						●				
		L-85	227	190	85	●						●				
		**M-25**	260	190	25	●						●				
		M-35	260	190	35	●						●				
		M-50	260	190	50	●						●				
		M-65	260	190	65	●						●				
		M-65+	260	190	65	●						●				
		M-85	260	190	85	●						●				
		M-95	260	190	95	●						●				
		**260-40**	263	158	40	●						●				
		260-50	263	158	50	●						●				
		260-80	263	158	80	●						●				
		260-100	263	158	100	●						●				

Gastronomy containers



Standard	Code	Dimensions (mm)			Bottom						Material				
		LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
	**2632-50**	317	261	50	●						●				
	2632-80	317	261	50	●						●				
	**325-40**	320	260	42	●						●				
	325-50	320	260	52	●						●				
	325-60	320	260	62	●						●				
	325-80	320	260	82	●						●				
	325-90	320	260	92	●						●				
	325-100	320	260	102	●						●				
	325-110	320	260	112	●						●				
	**325W2-60**	320	260	62	●				3		●				
	**3252-80**	521	318	80	●						●				
	3252-120	521	318	120	●						●				
	3252-140	521	318	140	●						●				
	**C3252-24**	525	319	24	●						●				

Top Seal containers

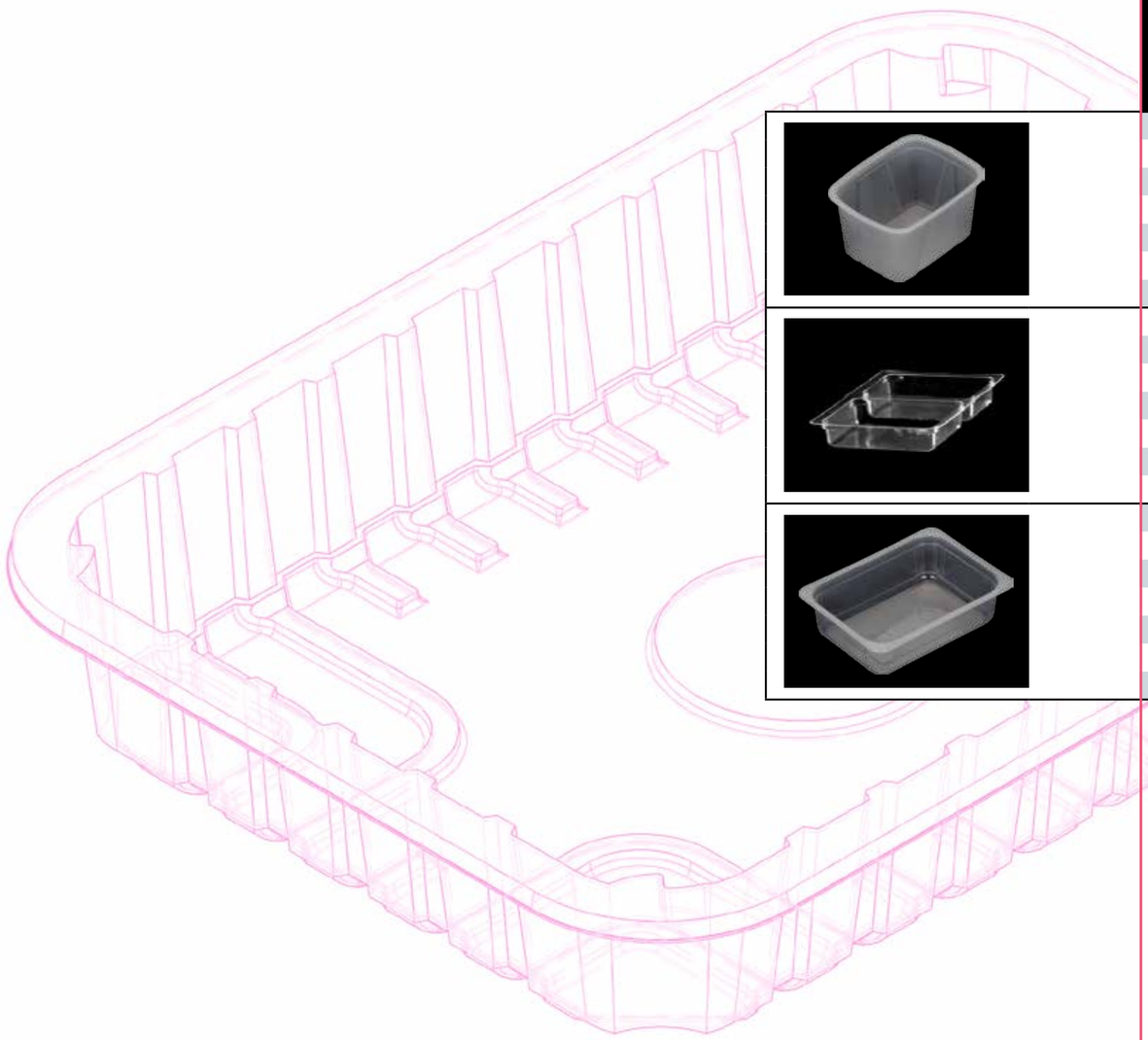
Top Seal STD polypropylene containers are the basic packaging solution for all types of foods such as meat, fish, pasta, fruit, vegetables and so on. They guarantee excellent preservation of the food together with a complete all-round view of it.
All our containers have devices that facilitate unstacking, as well as reinforcing ribbing on the sides and in the corners to guarantee the highest possible rigidity during sealing on packaging lines and during subsequent handling.

Top Seal polypropylene containers are designed and made to guarantee in the best possible way, for as long as necessary, the holding of the gases used for preparation of the package. Thanks to the particular design, and also to the nature of the material, they can withstand the forces exerted by the action of the vacuum of industrial sealing machines without deformation or crushing, to guarantee excellent machinability, better unstackability, and also correct flow on production lines, to reduce downtime to the minimum and so guarantee maximum productivity levels.

Top Seal containers are the result of long research and trials carried out with machine manufacturers and with user customers on packaging lines. The information and experience acquired have therefore allowed us to obtain a line of products that can perfectly meet various packaging requirements, to combine technical and functional aspects with aesthetic aspects in the best possible way.

The excellent strength and toughness of the container also fully protects the product from possible damage caused during handling and display at the point of sale and also during the consumer's journey home, which could cause loss of gas from inside the package and risk making the product inedible.

Top Seal containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
911-58	115	85	58	●						●				
1014-20	140	95	20	●				2			●			
1015-40	145	107	40	●						●				
1015-53	145	107	53	●						●				

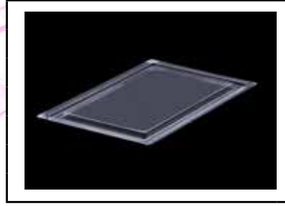
Top Seal containers

Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
180-37	180	135	37	●						●				
180-63	180	135	63	●						●				
187F-50	187	137	50	●						●				
187F-63	187	137	63	●						●				
187F-37	187	137	37	●						●				
187F-83	187	137	83	●						●				
187F-90	187	137	90	●						●				
190-30	190	143	35			●				●				
190-35	190	143	40	●						●				
190-38	190	143	43						9	●				
190-40	190	143	42	●		●				●				
190-50	190	143	55	●						●				
190-63	190	143	68	●						●				
190-75	190	143	80	●						●				
190F-42	190	143	42	●						●				
190F-50	190	143	50	●						●				
190F-60	190	143	60	●						●				
190F-63	190	143	65	●						●				
190F-75	190	143	75	●						●				
190F-90	190	143	90	●						●				
190-110	190	143	115	●						●				
205-40	205	160	40	●						●				
205-45	205	160	45	●						●				
205-50	205	160	50	●						●				
205-60	205	160	60	●						●				
205-80	205	160	80	●						●				

Top Seal containers

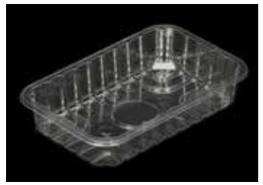
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
E2-50	197	153	50		●						●			
E15-50	258	175	50		●						●			
275-30	275	175	30	●						●				
275-40	275	175	40	●		●				●				
275-50	275	175	50	●						●				
275-63	275	175	63	●						●				
275-80	275	175	80	●						●				
275-90	275	175	90	●						●				
275-110	275	175	110	●						●				
275F-27	275	175	27	●						●				
275F-30	275	175	30	●						●				
275F-40	275	175	40	●						●				
275F-50	275	175	50	●						●				
275F-63	275	175	63	●						●				
275F-65	275	175	65	●						●				
275F-75	275	175	75	●						●				
275F-90	275	175	90	●						●				
275F-110	275	175	110	●						●				
275F-115	275	175	115	●						●				
275W+ 75	275	175	75	●				2		●				

Top Seal containers



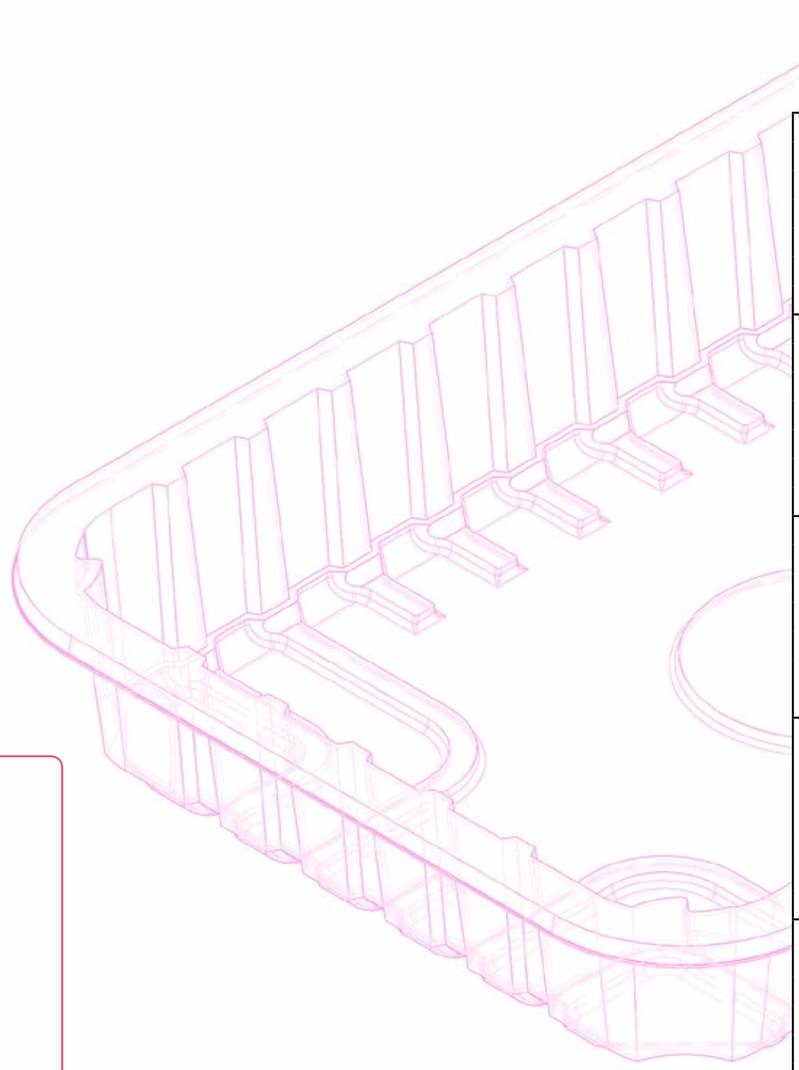
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
258-25	258	174	28	●						●				
258-40	258	174	43	●						●				
258-63	258	174	63	●						●				
1520-30	195	152	30	●						●				
1520-35	195	152	35	●						●				
1520-40	195	152	40	●						●				
1520-45	195	152	45	●						●				
1520-60	195	152	60	●						●				
1520-70	195	152	70	●						●				
LV1523-45	235	155	45	●							●			
LV15231A-45	235	155	45	●				2			●			
LVC1523	**ACCESSORY COMPATIBLE WITH MOULD LV1523**										●			

Top Seal containers



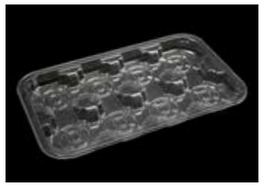
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1523-20	229	143	22	●						●				
1523-25	229	143	27	●					8	●				
1523-28	229	143	28			●				●				
1523-30	229	143	32	●	●					●				
1523-35	229	143	35			●				●				
1523-40	229	143	41	●	●	●				●				
1523-45	229	143	46		● ●					●	●			
1523-50	229	143	50	●	●	●			8	●				
1523-60	229	143	60	●	●					●				
1523-80	229	143	80	●	●					●				
1523-90	229	143	90		●					●				
1523V1-25	229	143	25	●				2		●				
1523W1-25	229	143	25	●		●		2		●				
1523W2-25	229	143	25	●				3		●				
1523W+25	229	143	25	●				2		●				
1523 MINI	229	143	20						8	●				
15238-50	229	143	50						8	●				
152312-35A	230	142	35						12	●				
152312-35F	230	142	35						12	●				
152312-35M	230	142	35						12	●				
1523-30H	230	142	30					2		●				

Top Seal containers



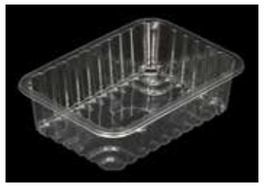
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1523SSW1-25	230	142	25			●		2		●				
1523-25 CEM	230	142	25	●				2		●				
1523W1-25	230	142	25	●				2		●				
100-25	Ø 100 **ACCESSORY COMPATIBLE WITH MOULD 1523W1**			●						●				
LID	**ACCESSORY COMPATIBLE WITH MOULD 100-25**										●			

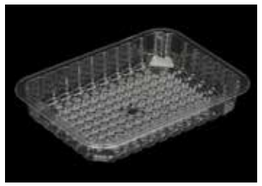
Top Seal containers

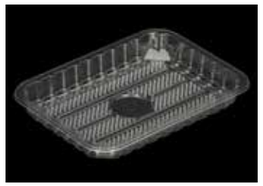


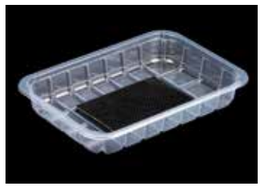
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1332-25	319	129	28			●				●				
1332-40	319	129	40			●				●				
1332-50	319	129	53			●				●				
1332-58	319	129	58			●				●				
1526-20	257	153	20		●				8		●			
1526-25	257	153	25		●			2			●			
1526-45	257	153	45		●			2		●				
1620-70	200	156	70	●				3		●				
1620-SEP	163	118	39	●						●				
	ACCESSORY COMPATIBLE WITH MOULD 1620													
1624-20	234	161	20	●						●				
1624-27	234	161	27	●						●				
1624-35	234	161	35		●					●				
1624-37	234	161	39		●					●				
1624-40	234	161	42		●	●				●				
1624-45	234	161	47	●		●				●				
1624-50	234	161	50		●					●				
1624-60	234	161	60			●				●				
1624-65	234	161	65		●					●				

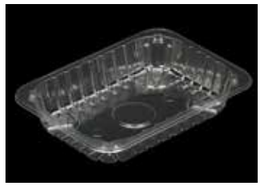
Top Seal containers





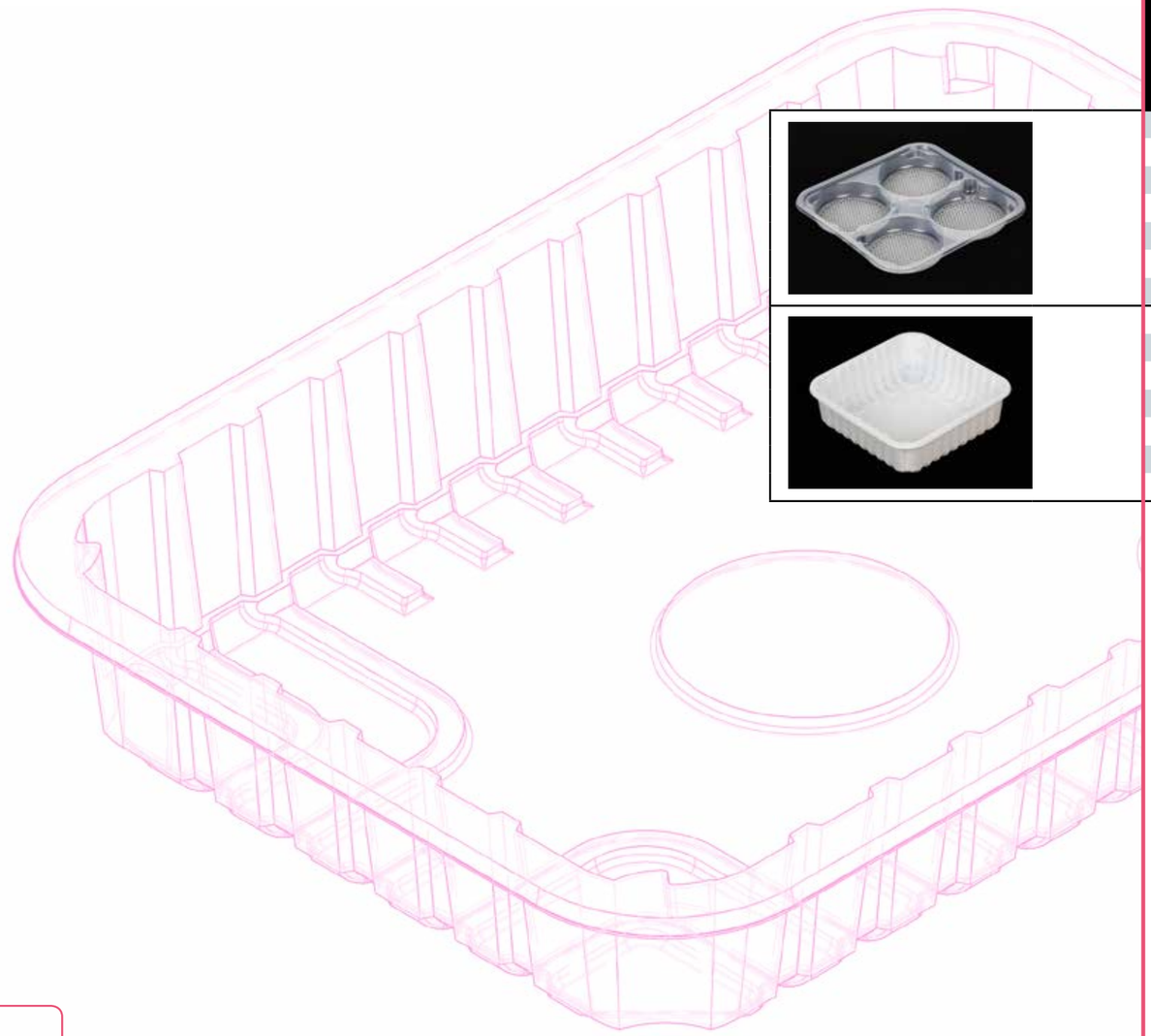






Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1825-12	252	182	12	●		●				●				
1825-20	252	182	20	●		●				●				
1825-25	252	182	25	●		●				●				
1825-30	252	182	30		●	● ●				●	●			
1825-35	252	182	35	●	●	●				●	●			
1825-40	253	183	40	●	●	● ●				●	●			
1825-45	252	182	45	●	●	●				●	●			
1825-50	253	183	50	●		●				●				
1825-60	252	182	64	● ●		●				●	●			
1825-70	252	182	74	● ●		●				●	●			
1825-80	252	182	84	●		●				●				
1825-90	252	182	93	●		●				●				
1825M-40	255	184	40	●	●					●				
1825M-40	255	184	40	●	●				24	●				
1825EM-40	253	183	42	●				3			●			
1825EM-60	253	183	62	●							●			

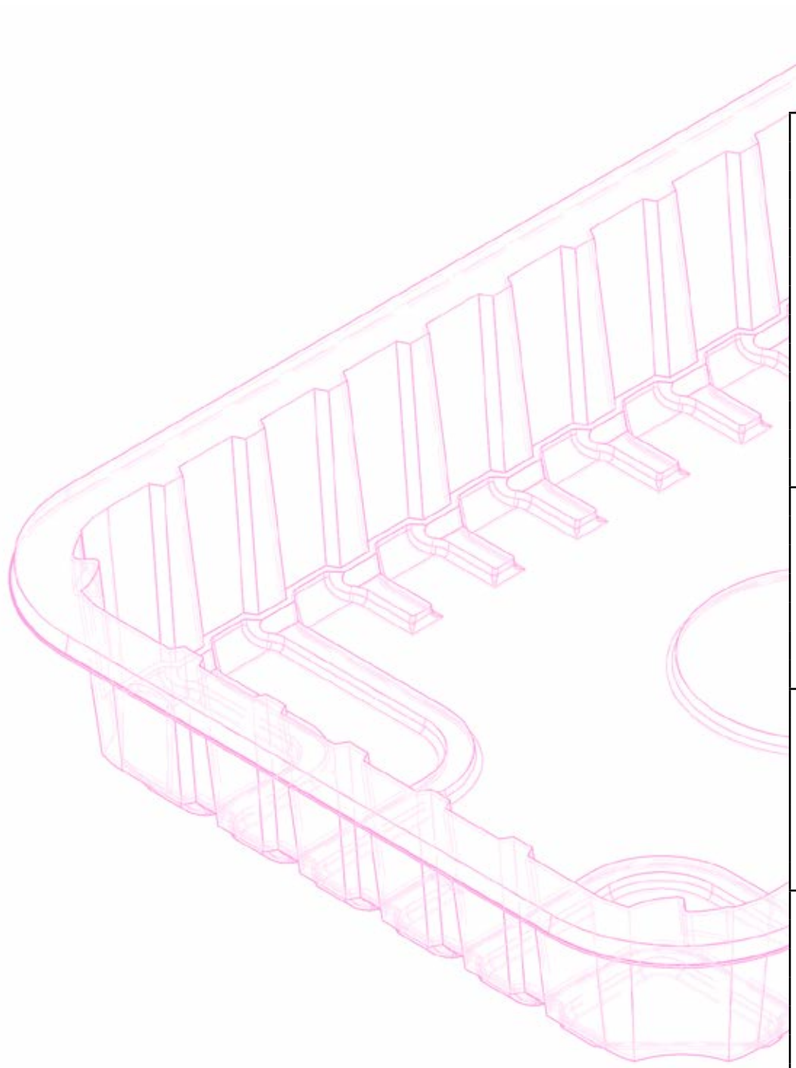
Top Seal containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
220-26 4H	220	220	26			●		4		●				
220-35	220	220	35	●						●				
220-50	220	220	50	●						●				
220-65	220	220	65	●						●				

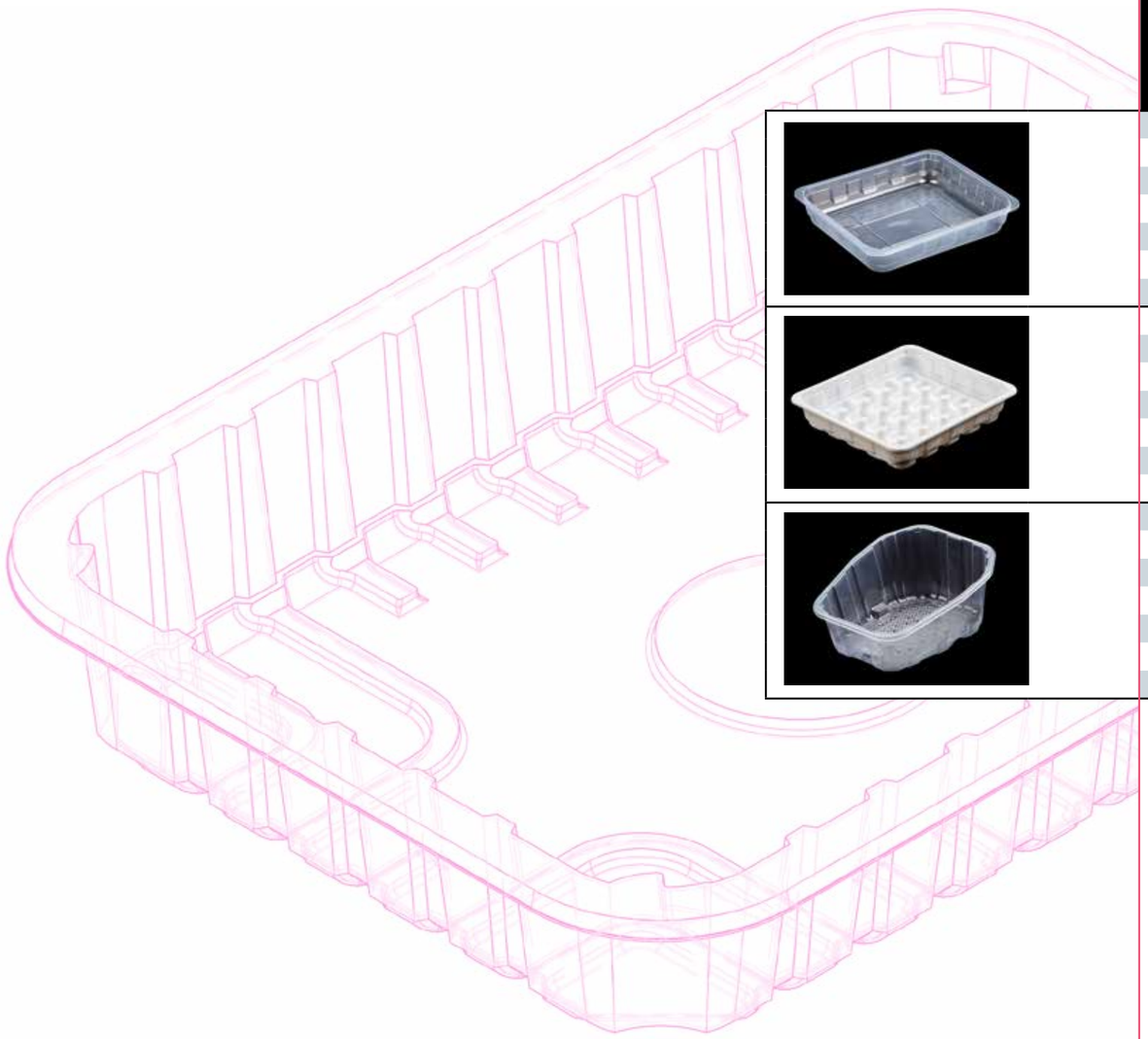
220

Top Seal containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
227-40	227	178	40	●						●				
227-50	227	178	55	●						●				
227-60	227	178	65	●						●				
227-80	227	178	85	●						●				
227-90	227	178	95	●						●				
227-110	227	178	115	●						●				
227F-40	227	178	40	●						●				
227F-50	227	178	50	●						●				
227F-60	227	178	60	●						●				
227F-82	227	178	82	●						●				
227F-85	227	178	85	●						●				
227F-90	227	178	90	●						●				
227W0-35	225	176	35	●						●				
227W0-40	225	176	40	●						●				
227W0-50	225	176	50	●						●				
227W1-35	225	176	35	●				2		●				
227W1-40	225	176	40	●				2		●				
227W1-50	225	176	50	●				2		●				
227W3-35	225	176	35	●				3		●				
227W3-40	225	176	40	●				3		●				
227W3-50	225	176	50	●				3		●				
2130-35	299	208	35		●					●				
2130-50	299	208	50		●					●				
2130-92	299	208	92		●					●				

Top Seal containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
2427-35	276	241	35	●						●				
2427-50	276	241	50	●						●				
2427-60	276	241	60	●						●				
2427-75	276	241	75	●						●				
242725-50	274	176	35	●					25	●				
PL230-110	227	180	110			●				●				

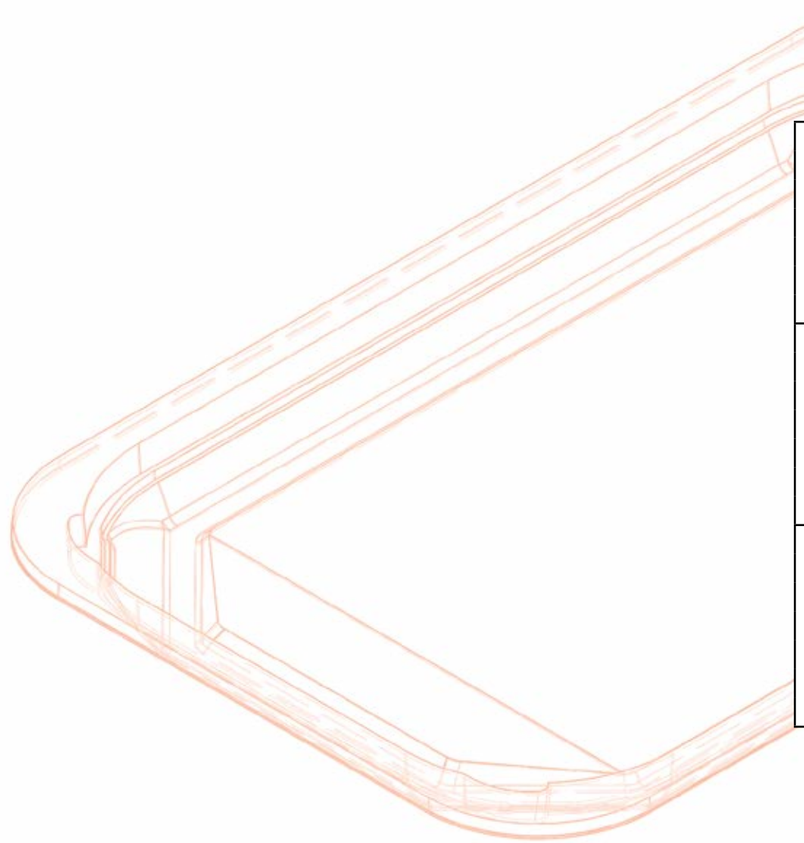
Skin containers

The Skin packaging technique is based on the application of a plastic thermo-retractable film, in direct contact with the food and the tray, once the air has been removed and the film has been sealed on the edge of the tray. By effect of the thermo-retraction and the vacuum the film is perfectly adherent to the food and the tray as a second skin. When the tray is higher than the inner food we talk about SKINPACK, when the tray is shorter than the food we talk about OVERSKIN.
To obtain a good esthetic-functional result of the package it is preferable to use smooth bottom trays in order to have a good adherence of the film to them, particularly in the areas nearer to the product. This can avoid, or at least reduce, the release of fluids (for what concerns the packaging of meat and fish) which would unavoidably infiltrate in the empty space between the film and the tray producing a penalty for the general esthetic result.

Main benefits of Skin packaging technique

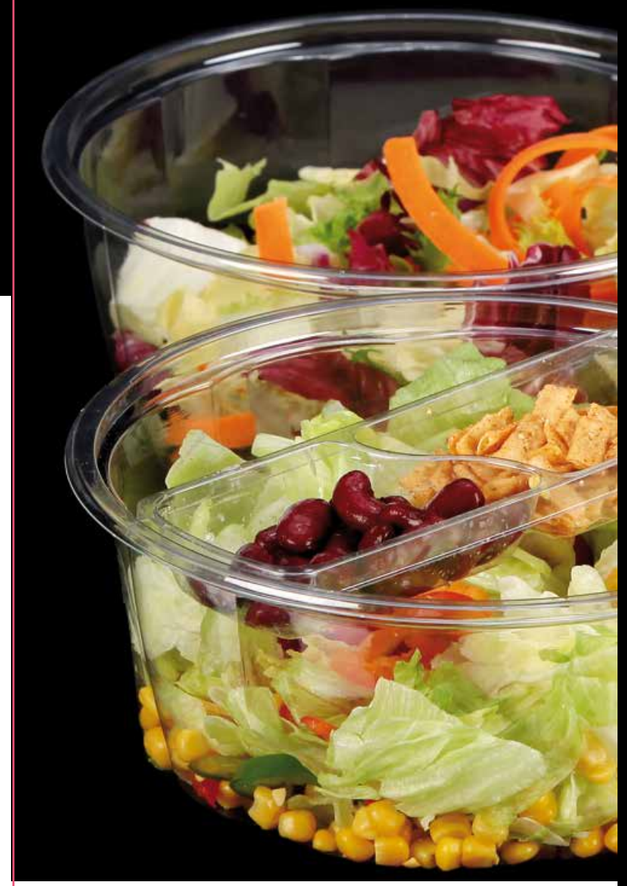
Compared to other systems used for the same purpose (like the MAP packaging), the main benefit of Skin packaging is the increasing of food shelf-life. In other words, the Skin packaging presents all the benefits of the vacuum packaging but without all its disadvantages: in facts the Skin system does not cause a big alteration of the food shape.
Another important benefit, as already told before, is the very low loss of water from the food: this is a very important aspect for what concerns meat and fish at the consumption time. Moreover, the Skin package does not present any contraindication even if it is disposed in vertical because the food cannot slip down. For this reason the Skin package is suitable to any kind of disposition on selling shelves, included the blister one.

Skin containers



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1523-10	229	143	10	●						●				
1523-20	229	143	22	●						●				
1523-25	229	143	27	●						●				
1624-20	234	161	20	●						●				
1825-12	252	182	12	●						●				
1825-13	252	182	13	●						●				
1825-20	252	182	20	●						●				

Bowls



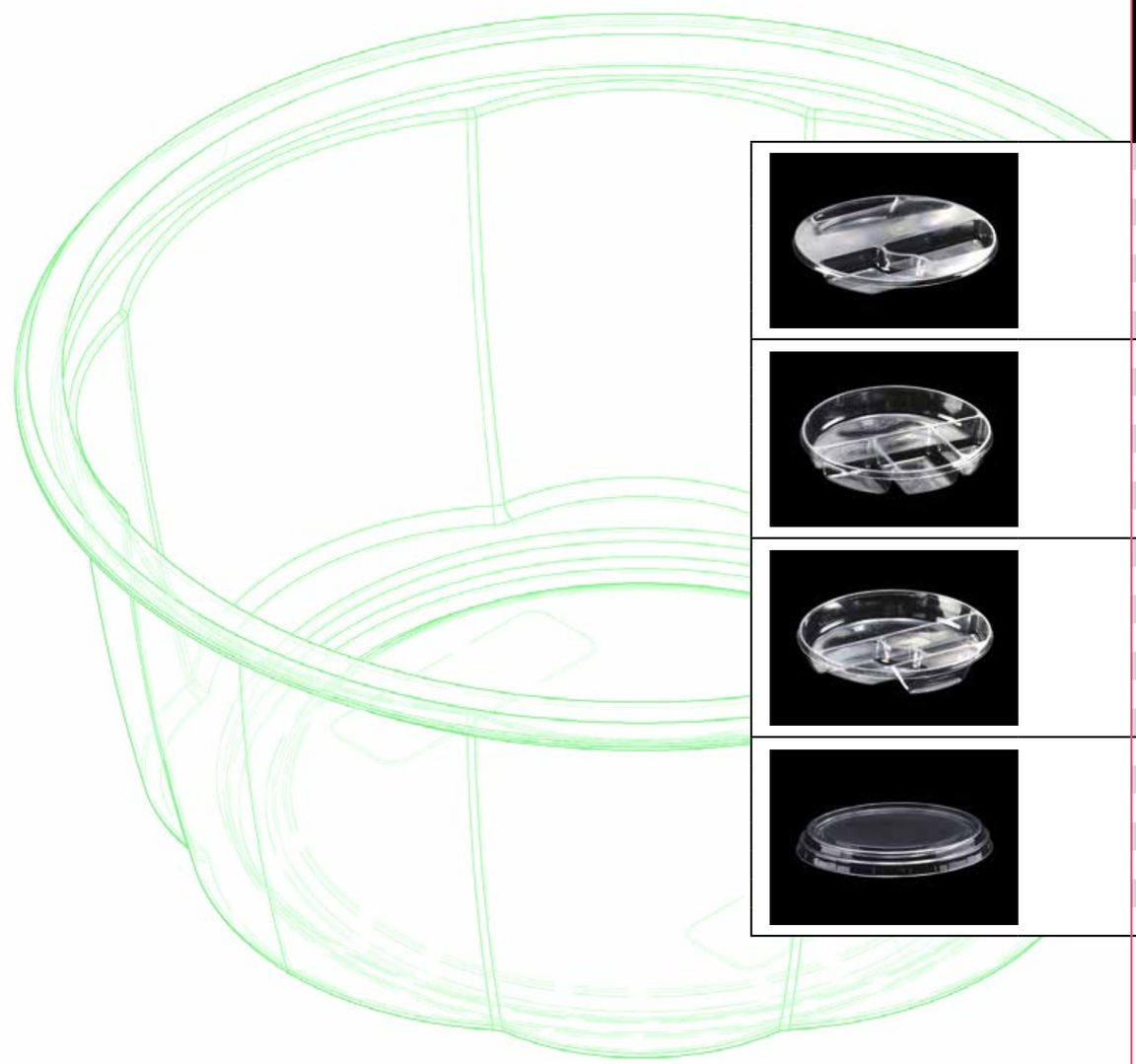
These are available in various diameters and heights and are designed for packaging ready-to-use salads and vegetables. The flat, turned down edge allows the container to be sealed with a protective film and to be closed with a lid. After removing the film and adding condiments if required, the contents can be eaten straight from the bowl. During packaging, objects can be inserted in the space between the protective film and the lid (condiment, cutlery, gadgets, etc.).

These are made of PET or OPS and can have a structure with facets or arches, to make the container more rigid and unstackable and also for a more attractive appearance.
The type with arches has a special section that enables stable, vertical positioning of the bowl, which allows maximum visibility of the product on the shelves at the point of sale.

Bowls

Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
PRA1500	188	188	88	●							●			
LVA800	188	188	50	●							●			
LVA1000	188	188	60	●							●			
LVA1200	188	188	70	●							●			
LVA1400	188	188	80	●							●			
BDCA-21	195	195	21	●							●			
BDAZ1000	188	188	60	●							●			
LVQ1400	120	96	80	●							●			

PRA
LVA
BDA
LVQ



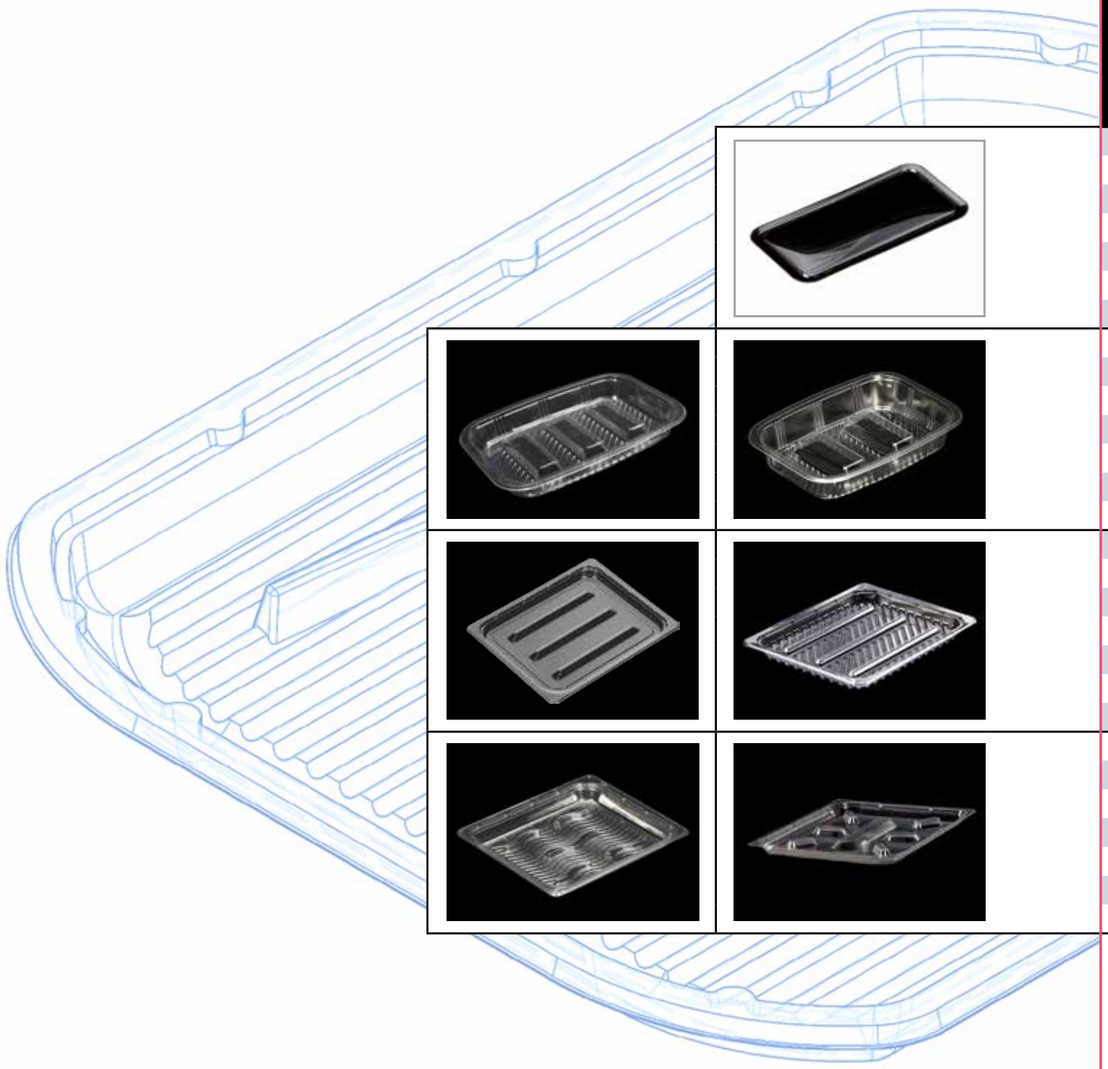
Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
INSERTO 2+1	173	173	20					3			●			
ACCESSORY														
INSERT														
COMPATIBLE														
WITH BOWLS														
INSERTO 3+1	173	173	27					4			●			
ACCESSORY														
INSERT														
COMPATIBLE														
WITH BOWLS														
INSERTO 4+1	173	173	27					4			●			
ACCESSORY														
INSERT														
COMPATIBLE														
WITH BOWLS														
BDCA-21	-	-	21								●			
ACCESSORY														
LID COMPATIBLE														
WITH BOWLS														

Containers for sliced products

Top Seal containers for sliced products are made of PET-EVOH-PE. Thanks to this specific material, a high-barrier, highly transparent container is obtained that can keep the organoleptic characteristics of the product constant over time. The specific formulation of the PE, together with the particular shape of the edge, makes opening easy with a simple, instinctive gesture.

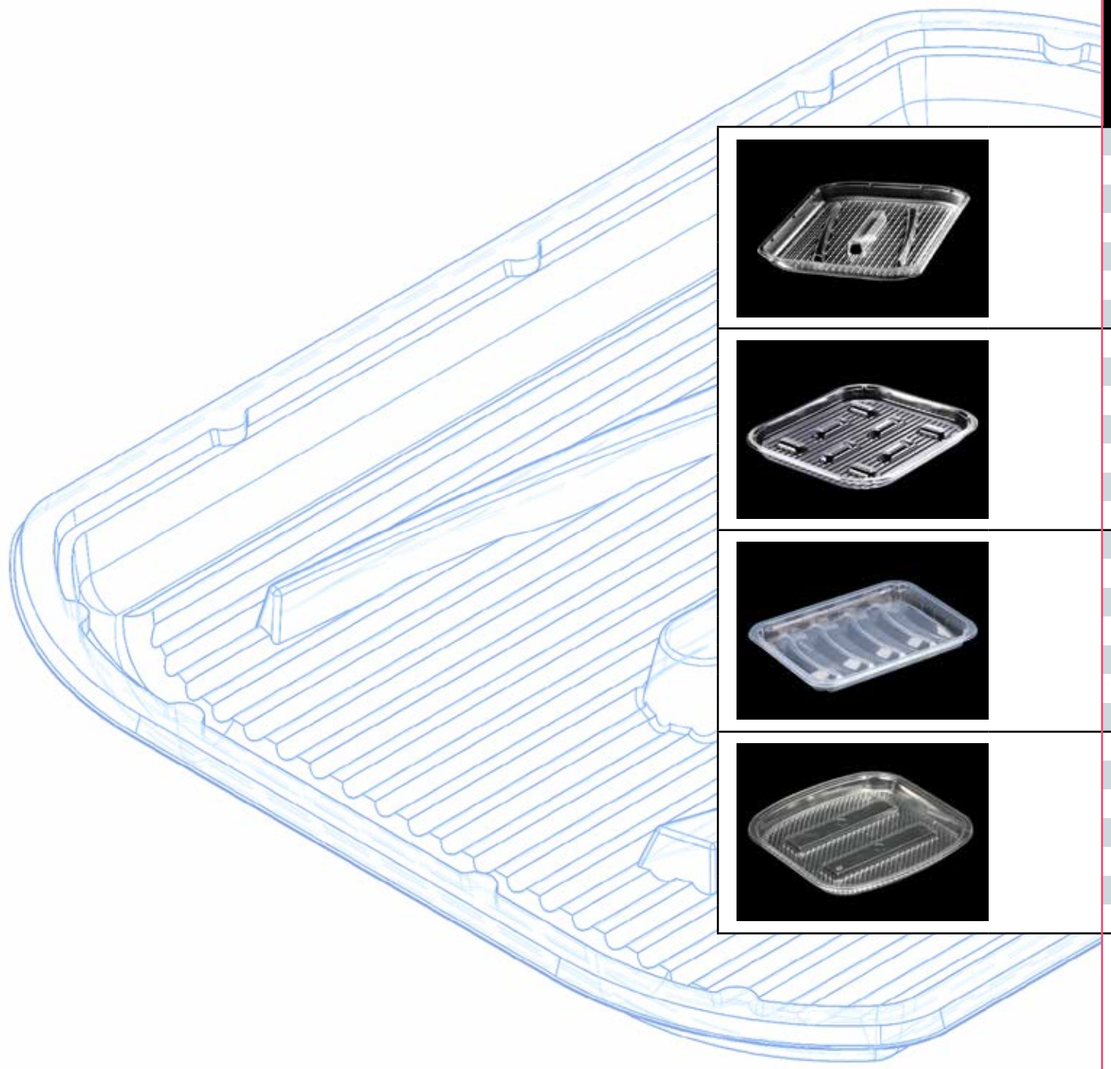
Also, the particular design of the bottom allows the slices to be kept raised from the bottom for better preservation, so facilitating circulation of the protective gas, and also enables the slices to be separated from each other easily.

Containers for sliced products



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
AF168	160	81	0	●						●				
AF1420-30	206	146	30		●						●			
AF1420-36	206	146	36		●						●			
AF1923-20	235	190	20		●						●			
AF2023-15	231	196	15		●						●			

Containers for sliced products



Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
AF2126-17	265	215	17		●						●			
AF2126-22	265	215	22		●						●			
AF2225-20	247	217	20		●						●			
AF1825-20	252	182	20		●					●				
AF2322	235	220	25		●						●			

AF2126
AF2225
AF1825
AF2322

Containers for baked products

These are made of PET or PP and are designed for flow-pack packaging of baked and confectionery products. These are characterized by excellent strength and rigidity and are designed and manufactured bearing in mind in-line packaging requirements, but they also represent an important element of protection, product enhancement, and functionality for its consumption, after opening of the package. High transparency and brilliance are the features of PET containers; whereas PP containers, for the same weight, show strain strength and heat resistance and are therefore suitable for packaging products while they are still hot.

Main technical characteristics:

1) Small thickness and maximum transparency
2) Excellent rigidity and shock resistance
3) Optimal ratio between reinforcing ribbing and smooth parts for better unstackability and visibility of the packaged product
4) Excellent resistance to heat for the packaging of hot products, maximum impact strength and shock resistance (PP)

Containers for baked products

Code	Dimensions (mm)			Bottom						Material				
	LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
1122F-43	224	114	43		● ●						●		●	
1122F-53	224	114	53		● ●						●		●	
1122F-63	224	114	63		● ●						●		●	
1221-40	216	122	40		● ●						●		●	
1221-60	216	122	57		● ●						●		●	
122W1-60	218	122	60					2			●		●	
SC1825-60	248	183	60					4		●				
SC2025-60	249	200	60					4			●			

1122
1221
SC1825
SC2025

Take Away

The TAKE AWAY trays are designed for READY TO EAT packaging. They represent a great versatility, an important protection item, valorization and functionality for the consumption of the product, after opening the package.

For the range with applied lid, the main qualities of the lids made mainly in PET are the high transparency and the brightness, meanwhile for the combined trays, are used expanded polystyrene or other materials as polypropylene or PET, to obtain the maximum of the resistance, by guaranteeing a great support for the packed products but also maintaining as much as possible the weight of the packaging.

The range with hinged lid is produced mostly in PET to guarantee an ideal view of the product, on all the surface of the tray. Furthermore, by using the optimal rigidity and material consistency, we can maintain low the thickness, thereby achieving a light but extremely efficient packaging.

The TAKE AWAY trays are designed to be opened and closed several times, by allowing the consumer to reuse it even after consuming the acquired product.

Take Away with hinged lid

“EB” RANGE (ESPERIA BOWLS)

The “EB” resealable containers with hinged lids are a simple and economic packaging solution for all types of food products, both for cold food and pastry products. Its unique design, as well as the high transparency of the material used, allows maximum visibility of the product being displayed, and also offers significant added value at a service level for the end consumer.
Simple to use and completely resealable, the tightly-sealing “EB” containers guarantee a perfect seal even for foods with a high oil content, marinated foods, etc.

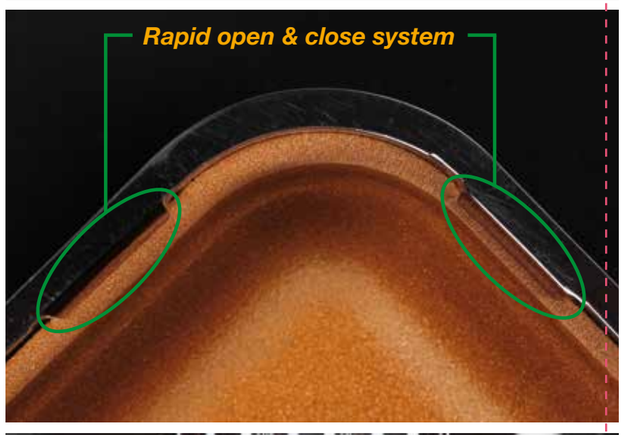
“EB” AIR VENTILATION RANGE

The air ventilation version of the containers with lid has been studied for those foods which require a correct exchange of air but maintaining the hygiene and the security of the food.
Once packaged, the fresh fruits and vegetables for example, maintain their vital activities, so they consume oxygen producing carbon dioxide and steam. For this reason they require a “breathing” packaging, which allows a correct exchange of air between the product and the environment.
In the case of an hermetically sealed container with an high barrier gas material we would meet the deterioration of the product with the loss of its sensory features together with an annoying fogging of the packaging.
The air ventilation containers with lid are a simple and cheap solution to solve these kind of problems since they are equipped with a ventilation system on the rear part of the package. The two little channels which create between the lid and the tray at the closing of the packaging allow a correct exchange of air with the outside, reducing the deteriorating process of the vegetables of the IV range, like salads, bean sprouts, mushrooms and others. The hygiene and security of the food are not compromised and it is also guaranteed a clear vision of the product inside the package.

Take Away with applied lid

“BRAVO PACK” RANGE

The “BRAVO PACK” container is made from an expanded polystyrene tray with a clear lid attached. Practical and elegant, it combines all the advantages of a rigid container with the practicality and transparency of a protective lid, meaning that no further outer packaging is required. Perfect for packaging many types of food, it can be opened and closed multiple times, and is suitable for storage and optimal presentation of cheeses, desserts, fruit, sandwiches and more; from the fridge, directly to the table every day.



Take Away containers with hinged lid

Ventilated	Standard	Code	Dimensions (mm)			(ml)	Bottom						Material				
			LENGTH	WIDTH	HEIGHT	VOLUME	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
			**EB2**	123	138	36	275	●							●			
			**EB2W1**	123	138	36	275	●				2			●			
			**EB3**	123	138	50	375	●							●			
			**EB5**	123	138	63	500	●							●			

EB2
EB3
EB5

Take Away containers with hinged lid

Ventilated	Standard	Code	Dimensions (mm)			(ml)	Bottom						Material				
			LENGTH	WIDTH	HEIGHT	VOLUME	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
			**EB6**	188	148	44	625	●							●			
			**EB6W2**	188	148	44	625	●				3			●			
			**EB7**	188	148	60	800	●							●			
			**EB10**	188	148	69	1000	●							●			

Take Away containers with applied lid

		Code	Dimensions (mm)			(ml)	Bottom						Material				
			LENGTH	WIDTH	HEIGHT	VOLUME	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
		**C35-35**	233	201	42	-	●							●			
		C35-50	233	201	58	-	●							●			
		**C73-35**	235	153	42	-	●							●			
		C73-50	235	153	50	-	●							●			
		C73-70	233	153	70	-	●							●			
		**C181-50**	280	340	50	-	●							●			
		**F181-30**	326	256	30	-	●						●				
		**F73-30**	222	133	30	-	●						●				
		**F35-30**	221	182	30	-	●						●				

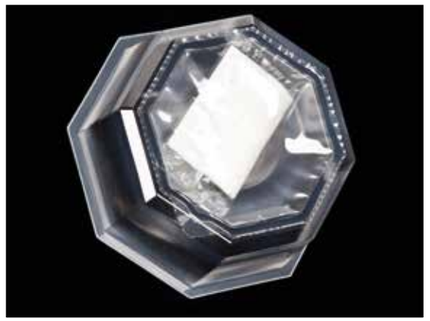
C35
C73
C181
F181
F73
F35

R2E
READY TO EAT

The world around us makes us live increasingly hectic lifestyles. With this in mind, we have produced our **"Ready To Eat"** product range, a series of bowls for holding products that are ready to eat hot and cold (for example: pasta, salads, delicatessen products, etc...)

Each container has a space for cutlery and a napkin, or accompaniments (croutons, cheese, condiments, etc..). Simple packaging in various shapes and sizes, that can be easily dispensed by a vending machine, or displayed on a supermarket or delicatessen counter.
Practical bowls to take away, and as they are made from Polypropylene (a material that can be heated in a microwave), they enable consumers to prepare a hot meal quickly, whether in the office or at home, or wherever they wish to spend their lunch break.

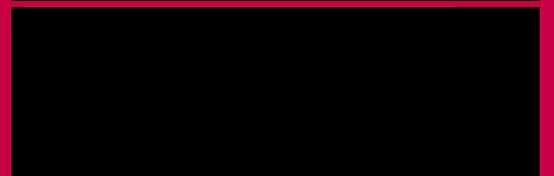
Our company can produce and supply simple bowls, or bowls complete with cutlery kit (napkin and fork, spoon or knife) directly to the Client. We offer the option of customising the film that seals the kit onto our container, where user instructions or other important consumer information can be displayed.
...are you **"Ready To Eat"?**



Shake Eat

Shake Eat
The Shake Eat system is a READY TO EAT advanced solution particularly thought for salads of various kind seasoned at the moment and with few and simple gestures. They can be easily tasted in any place and occasion, without the need of anything else because everything is already included inside the package (oil, vinegar, salt, cutlery and paper tissue).
The system is composed by a bowl plus a particular insert-container where is located all the necessary to season and taste.

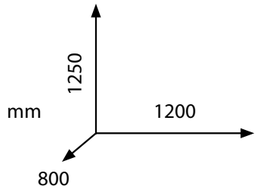
Shake Eat in practice
1) Opening the package by removing the protective film; the cutlery and the paper tissue are now available inside their own compartments
2) Adding an adequate pressure in the central zone of the two compartments (one for oil and one for vinegar) happens a laceration of the closing film that allows the exit of the seasoning
3) A continuous shaking of the package for a few seconds allows to obtain a perfect seasoning for the salad. Once removed the lid–container using the appropriate tab on the side, the salad is ready to be tasted.



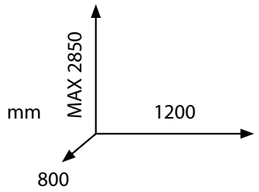
	Code	Dimensions (mm)			Bottom						Material				
		LENGTH	WIDTH	HEIGHT	FLAT	RIBBED	MECHANICAL ABSORBENT	APS	WITH COMPARTMENTS	WITH CAVITIES	PP	PET	PS	OPS	BIO
	**B&C**	160	160	42	●						●				
 	**B&Z-300**	200	170	48	●				2		●				
	B&Z-600	200	170	70	●						●				
	**SHAKE EAT**	188	188	80	●						●				
	**ZEZ**	158	148	90	●						●				
	**LVZ-1**	168	145	60	●						●				
	LVZ-2	168	145	78	●						●				

Type of packaging

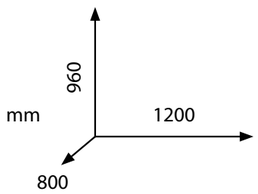
Single cardboard box on pallet



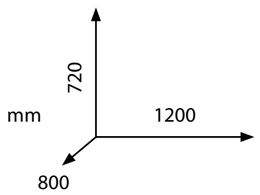
Stack of cardboard boxes on pallet

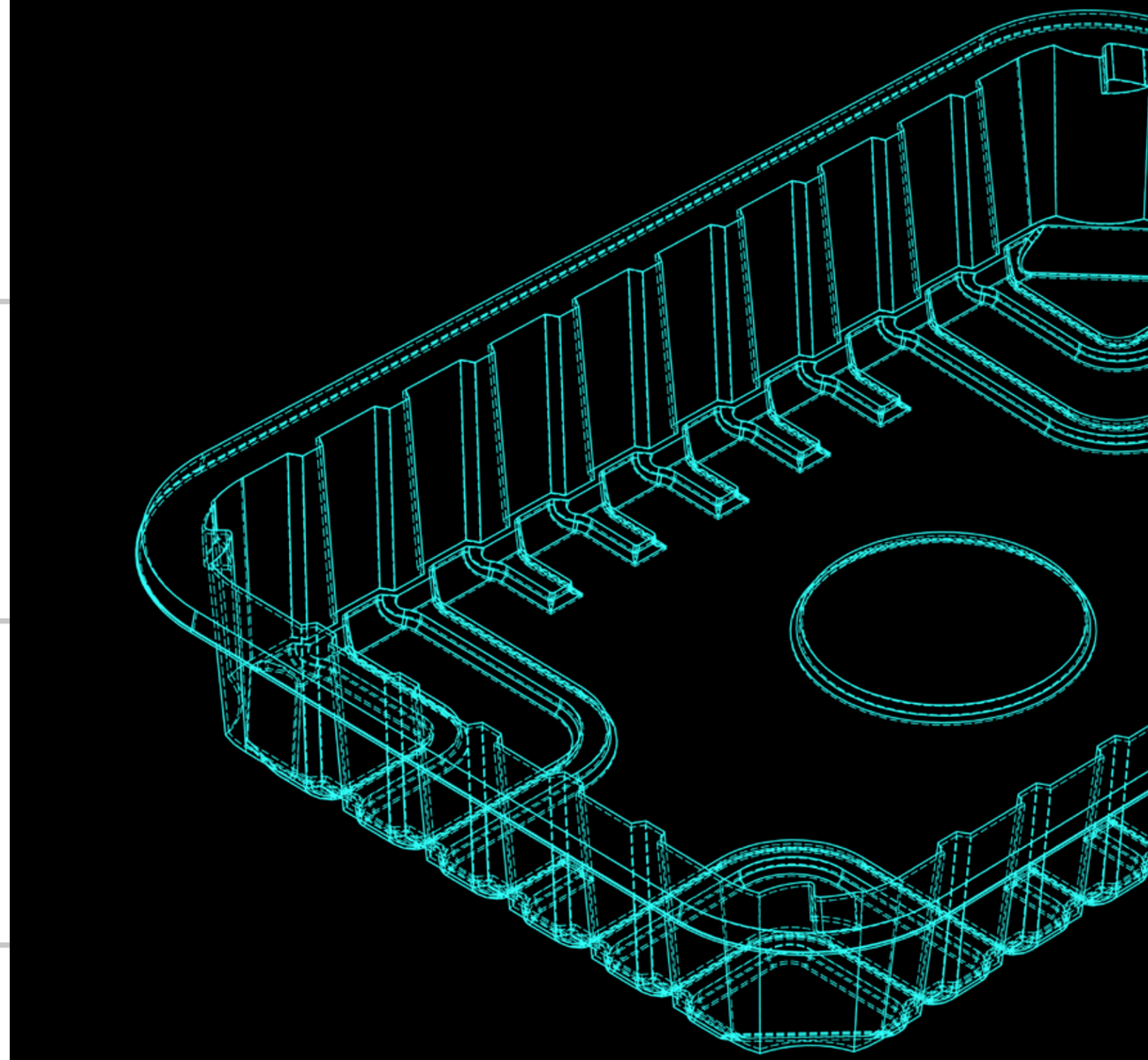


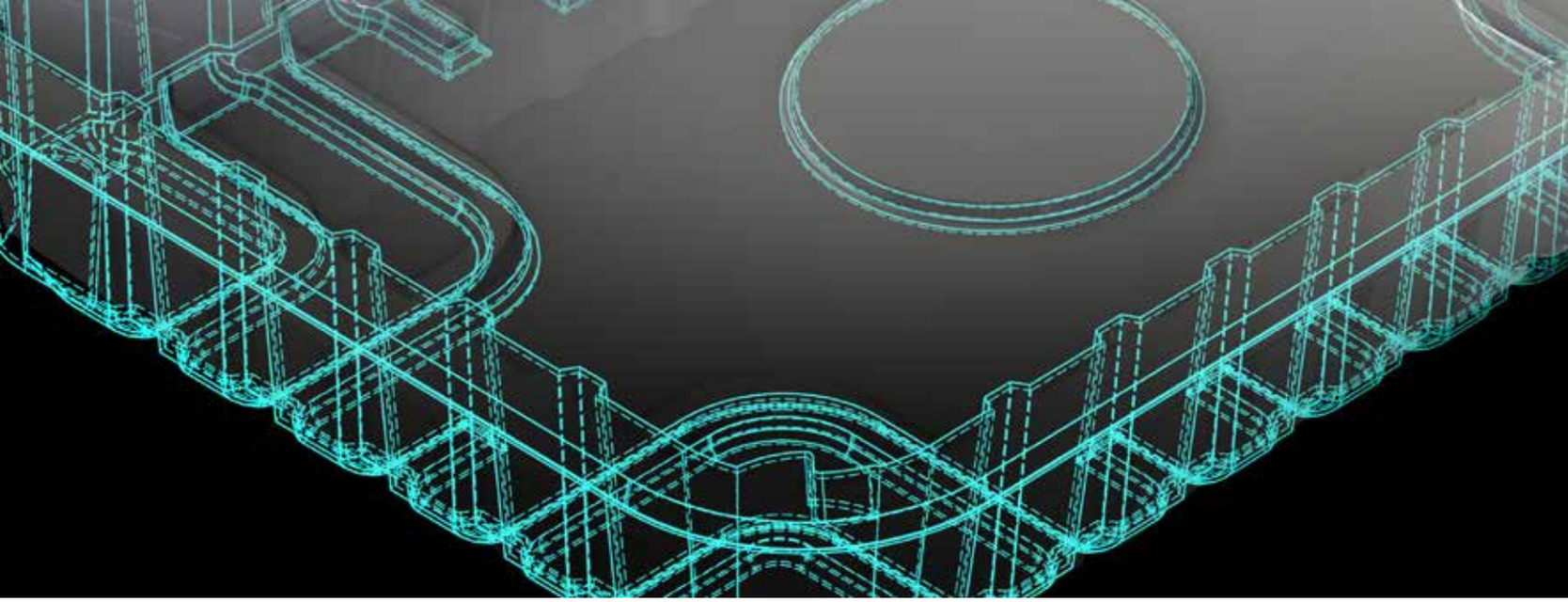
Foldable plastic containers



HF foldable plastic containers







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