



Lidding made easy with lids on reels

Up to 40,000 lids on a reel, enough for one day's production.

Suitable for yogurt, ice cream, desserts, feta and other UF white cheeses, processed cream cheese, butter, salad spreads, dips and sauces, peanut butter, fruit salads, water and fruit juice, instant noodles and soups, snacks, etc.

- Easy to install machinery system.
- Improved printing quality compared to lids with embossed surface.
- Wider range of usable materials compared to traditional die-cut lids or rollstock lidding solutions.
- Highly hygienic system, including UV-C treatment as a standard.
- Priemium option Decontamination by Claranor Pulsed Light.
- Simple, effcient and inexpensive.

Our references:



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Cost-efficient packaging with improved customer experience

Lower your costs by up to 30% of the basic commodity price by using thinner lids with a faster and easier printing/cutting process.

- No expensive extra snap-on cover lids, due to the superior puncture resistance from Primoreels® PET lids.
- Reduced labour. Primoreels® mean quicker and less refilling.
- Save storage space. Primoreels[®] uses 50% less storage space than conventional lids.
- Thinner lids. Primoreels[®] systems operate with metalized PET foil as thin as 23 or 36 microns.



Primoreels[®] lids are easy to peel.



Traditional aluminium die-cut lids often tear during opening.

Primoreels A/S

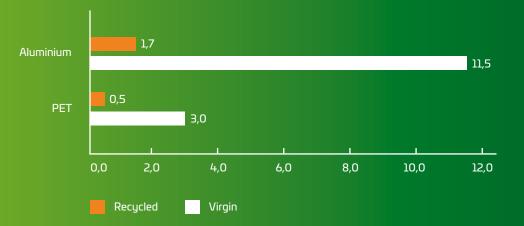
Primoreels A/S was founded in 2008, but has its roots in a filling machine company with more than 60 years of experience within the dairy industry. Primoreels® has become an established partner for manufacturers in the dairy sector and the water/juice industry, and we have a reputation for timely, high-quality, intelligent solutions, that satisfy our customers. We bring dairy packaging to the next level in terms of effciency and lower costs.

Today, the Primoreels[®] system has been successfully installed on numerous high-capacity machines around the world. We can also help clients with older filling lines to enjoy the advantages of the system, as we are able to provide stand-alone units that can be fitted to almost all existing filling machines – no matter the brand and year of manufacture.



Cut your carbon impact

CO2 emissions when producing PET lids are significantly lower than for aluminium lids.



Note: All figures are kilograms carbon dioxide equivalents per kilogram of material produced (kg CO2/kg). The bars compare the carbon intensity of the material when produced from virgin resources or from recycled materials. Sources: DEFRA, Fraunhofer Insistute.

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10,000 traditional die cut lids vs. 25,000 Primoreels® lids on one reel. (Alu 38 μ / Met. PET 36 μ)

New innovative systems for applying sealable lids onto cups

The Primoreels[®] system with precut lids on reels give the customers multiple advantages.

- Reduce the time spent on refilling lids into your machine.
- Refilling of lids reduced to every 3-10 hours vs. refilling every 5-15 minutes with traditional die-cut systems.
- 4 hours' of production without handling of lids*.
- Reels contains up to 60,000 lids in one reel, for easier handling.

* Based on production of 6,000 Ø95 mm cups/hour with 25,000 lids per reel.



Primoreels[®] lids have a neat edge and are virtually non-tearable.



Primoreels[®] lids resist puncture when exposed to sharp objects*.

* Traditional die-cut lids are prone to puncture. Primoreels® lids have three-times stronger puncture resistance than aluminium die-cut lids in comparable thickness.



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Primoreels[®] lids are untouched by human hands during the entire production process. Traditional die-cut lids are often handled by hand.



Primoreels[®] systems can be adapted to any type and brand of filling machine – old or new

The units are tailor-made to suit your specific needs. Primoreels[®] deliver a complete lidding solution, with both the dispensing system and the lids used in the system. Primoreels[®] systems have their own touch screen panels and controls, making them independent units.

Very user-friendly system.

- Lower margin for error compared with known alternatives.
- Reels are easy to handle, install and remove, and they only weigh 10-12 kg.

Lower the risk of cross contamination.

- Primoreels[®] are untouched by human hands, as opposed to die-cut lids that are fed into the filling machines manually. No risk of cross contamination and higher food safety.
- Primoreels[®] lids are UV-C treated on the food contact side immediately before sealing.

Less waste material.

• All waste material is removed at the Primoreels[®] production process. The only waste from the lid reels at your facility is the cardboard reel itself and the sealed plastic bag in which the reels are delivered.

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Primoreels® packaging for Ultra Filtrated (UF) white cheese

Pearlized OPP plastic membranes.

By replacing the traditional permeable membrane with a specially developed impermeable membrane, Primoreels® have radically simplified the production process of UF white cheese.

Traditional salting of UF cast cheese using permeable membranes is a cumbersome process that requires turning the containers twice.

Primoreels® has conceived a two-part solution comprising.

- 1. A special impermeable membrane with properties ensuring that containers with cheese no longer need to be turned in the middle of the manufacturing process.
- 2. A new type of dispenser for the membranes that eliminates the significant cross-contamination risks during handling.

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"The use of impermeable membranes from Primoreels[®] has greatly simplified our production process. As we no longer need to turn the cups, we save time, space, equipment and labour."

Factory manager Zameer Haneef from Fonterra. The impermeable membrane is placed on the coagulated cheese, salt is dosed on the membrane, and the containers can then be sealed and placed in the fermentation room in an upright position.

- The membranes are produced and dispensed in reels without the product ever being touched by human hands.
- The reels with membranes can keep production running for up to eight hours without refilling.
- The inline approach to the process of filling, coagulation, cutting an packaging is performed in a flow, under ultra-clean conditions, and it is the safest and most effcient method on the market.

Primoreels[®] enable you to cut the cheese in the containers before placing the impermeable Primoreels[®] membranes on the containers. The process also makes it possible to add herbs, oils and similar to the cheese.

Antifoam

- Antifoam eliminates any potential bubbles on top of the cheese curd and this results in a much smoother surface on the finished cheese.
- Antifoam is a common emulsion specially developed for, and controlled by, the food industry.
- Antifoam is manufactured by the latest technology and can be used for food packaging.
- Antifoam has to be diluted with demineralized water before use on the filling lines.

Primoslip

- Primoslip is diluted with demineralized water and sprayed into the cups, before filling the UF feta cheese.
- Primoslip allows for the cheese slip out of the cup easily when the cheese is opened by the end-user.
- Primoslip contains only organic substances that are easily biodegradable and are not harmful to the environment.

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"Primoreels" membranes provide a much better cheese quality compared to parchment membranes. The inline approach to the process of filling, coagulation, cutting and packaging performed in a flow, under ultra-clean conditions, is the safest and most effcient method on the market."

Poul Jensen, dairy technologist, with over 25 years of experience with production of white cheese and feta cheese.

PRIMOREELS

Benefits offered by the Primoreels lidding solution:

The Primoreels system provides customers with the following benefits/advantages:

- User friendly system
 - Easy to operate
 - High speed system
 - Low rate of errors compared to known alternatives
 - Longer time between refills in production due to reels that can be delivered with huge quantities.
 - \circ $\,$ No skeleton waste material at filling production. Low skeleton waste at converting production unit.
- Lower unit price per lid
 - The Primoreels system can dispense lids in materials thinner than known alternatives, which means potential savings of up to 30% of the basic commodity price. Regular PET die cut thickness is 50 microns, and in the Primoreels system it is 36 microns which gives a possible price reduction. For smaller pot sizes 23 microns PET can be used.
- New innovative and alternative lidding system in the market.
- Print quality
 - No embossed surface is needed resulting in superior print quality and improved shiny surface.
- Hygiene/food safety
 - The Primoreels system are implemented with a UV-C tunnel as a standard, in which the lids can be treated easily and inexpensively. If made for die cut lids, it's extremely expensive, and not as effective, because the less possible time for radiation of the lids.
 - $_{\odot}$ $\,$ Primoreels offers less manual work for the operators in the dairies. One reel can contain $\,$ + 40.000 pcs. of lids, which is mounted on the machine in less than 1 minute.
 - \circ $\;$ High hygienic system with "no touch of human hand from raw material to finished cup".
- Greater selection of print materials
 - Lids can be printed on a wide range of materials which is not possible with die cut lids. Therefore customers are not restricted to use thick aluminium or PET anymore.
- Carbon footprint Green profile
 - As customers can run thinner and more environmentally friendly materials, huge reductions in carbon footprint will be present, and a greener profile are achieved.
- Easy-Peel & Puncture safe
 - With the PET lids, you will have an easy peel lid which always come off in one piece and which is puncture safe so you can avoid using cover lid. All leads to an increased customer satisfaction.
- Stock usage
 - Primoreels lids use min. 40% less stock space than alternative die cut lids or reel stock.
 - \circ One euro Pallet (120 x 80 x 130 cm.) will contain approx. 1,200,000 pcs. of Ø 95 mm. lids.