

# **BioFibre Fact Sheet**

Environmentally friendly

food packaging



**Products** 



#### Renewable

Sugarcane grows rapidly in a 12 month cycle.

#### • Socio-economic

 Widespread cultivation provides employment in several emerging economies.

### • Utilisation of Waste

> One tonne of refined sugar produces two tonnes of Bagasse.

# Low Energy Requirements

> Minimal processing is required to mould the Bagasse into packaging.

# Biodegradable and Compostable

> Composts within 1 to 4 months.



- Bagasse is the fibrous residue remaining after sugarcane stalks are crushed to produce sugar.
- By moulding the waste product, environmentally friendly, unbleached food packaging is produced.
- Bagasse food packaging is natural in colour, sturdy, biodegradable and compostable.

# Benefits to the Customer:

### Hygienic

- > After mould pressing at 200°C, our products are sterilised by ultraviolet radiation, which is totally safe.
- > Approved by the United States FDA and Germany LMGB standards.

# Convenient

> Available in a wide range of shapes and sizes for numerous applications.

### Microwave

> Resistant up to 200°C microwave temperatures.

#### Refrigerate

> Can be used in cold storage.

#### • Absorbs Condensation

- > Water proof to 100°C.
- > Oil proof to 120°C.

#### Storage

> Bagasse products can be kept for up to two years in storage.



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Product	Environmental Impact	Characteristics	Average Composting
BioFibre	Tree free, biodegradable and compostable, totally friendly to the environment	Sturdy, non toxic, water and oil resistant. Withstanding high temperatures, microwave and refrigerator friendly	1-4 months
Styrofoam	Not biodegradable, causes white pollution	Over 60°C it will generate toxic substances which infiltrate in foods	Not biodegradable
PE laminated fibreboard	Not tree free, the PE lamination's surface is not biodegradable	Easily leaks, loses shape and can't resist heat	Not biodegradable



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