


New Ice-cream container

At the SIGEP Exhibition in Rimini, Italy (23–27 January 2016) a new line of ice-cream containers made from BioFoam® has been introduced by the companies Erreme (Foligno, Italy) and Domogel (Costa di Mezzate, Italy). They are two of the leading producers of ice-cream packaging in Italy. The BioFoam containers are produced by Synprodo, Wijchen, The Netherlands. The ice containers are put into the market under the name Greeny and come in two models 500 ml and 1000 ml. The insulating properties of the containers keep the ice cool for several hours allowing the consumers to take it home for consumption. Assuming an external temperature of 25 °C, the temperature of the ice cream stored in a BioFoam container will vary by 2 °C per hour. With a thermoformed layer of PLA on the inside the entire container is still completely bio-based and compostable (certified as industrially compostable according to EN13432). In Italy officially allowed by law since last year, consumers can dispose of the empty containers in their biowaste bin.

After an official Press Conference and during the following days on the exhibition the revolutionary new concept for Italy gained a lot of interest and the producers are confident that the coming years the Greeny box will grow and take market share on the Italian and other markets.

 www.greeny.it
www.synprodo.com



9. Biowerkstoff-Kongress

9th International Conference on Bio-based Materials

5–6 April 2016, Maternushaus, Cologne, Germany



HIGHLIGHTS OF THE WORLDWIDE BIOECONOMY:

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- Policy & markets
- New bio-based building blocks
- Biorefineries
- Innovation Award
“Bio-based Material of the Year 2016”

2nd Day (6 April 2016)

- Building blocks and polymers
- Polyhydroxyalkanoates (PHA)
- Lignin utilisation

Organiser



www.nova-institute.eu

Venue & Accommodation

Maternushaus Cologne, Germany
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