



PVC Film

Gruppo Fabbri manufactures stretch films for food packaging since the very '60s. Such important innovation, together with the first automatic wrapping machines, made the company assuming a prominent role in its sector at international level.

Thanks to A.w.a.x. activity, the research and development company of the Group, the first **KOEX** film was developed, as a result of a long research aimed to obtain a PVC (polyvinyl-chloride) based film characterized by optimal fresh food preservation properties.

The two layer **KOEX** is obtained by means of completely automated production lines, assuring constant thickness and production output further to an absolute superior quality compared to the other films available on the market.

Besides this film we offer **CORAL**, with the same features but more suitable for the manual utilization.

The PVC is acknowledged from the most important scientific studies as the most suitable material for the fresh food packaging. Its superior mechanical and physical properties and its peculiarities as well, grant to products the best appeal, further to improve the relation between quality and price currently on the market.

This is the reason why the 80% of the world fresh food packaging applications are using this material.

The stretch PVC manufactured by Gruppo Fabbri is approved for any kind of food contact, in compliance with the European and international current rules and with the American FDA (Food and Drug Administration).

Manufactured by Gruppo Fabbri under Weegal and Starfilm trade mark, the PVC food film are available in different formulations and thicknesses in relation to the products they are destined for.



Main features and strength points

<ul style="list-style-type: none"> > Transparency and brilliance, able to enhance the quality and the product appeal. 	<ul style="list-style-type: none"> > Constant thickness and quality features granted by fully automated production lines.
<ul style="list-style-type: none"> > Optimal permeability to water steam and gases with consequent excellent product and organoleptic quality preservation. 	<ul style="list-style-type: none"> > Suitable for a wide range of wrapping machines, particularly for automatic stretch wrapping machines manufactured by Gruppo Fabbri.
<ul style="list-style-type: none"> > Superior flexibility, cling and tear resistance (even with irregular and angle shaped products). 	

The constant investments in research and development lead to the realization of the Atmopack project and to an innovative leak proof packaging system.

For this purpose a new thermo-stretch PVC film designed for meat and fresh food products was developed, the **MISTRAL**.

It differs from the other PVC film for its exceptional stretching features, given by a precise and localized heat supply brought during the packaging process.

All Gruppo Fabbri products can be proposed neutral and printed. The innovative 10 color technology and the superior quality of the four-color technology enhance the fresh food appeal and freshness, contributing to the great distribution shelf appearance.

