

BIOPAP® ATLAS HOT MEAL CASSEROLE GROUND-BREAKING CARBON FOOTPRINT REDUCTION IN AIRLINE CATERING



3 April 2025

The compostable, paper based BIOPAP® ATLAS hot meal casserole sets a new milestone in carbon footprint reduction for the airline catering.

INNOV HUB, the prominent Italian laboratory has just performed a Cradle-to-Grave LCA assessment on the innovative and compostable BIOPAP ATLAS SI 25 Hot meal casserole comparing it to the traditional Aluminium casserole.

The result is groundbreaking: BIOPAP ATLAS offers 2,5 times less CO₂ emissions.

The impact is massive: The **replacement of existing Aluminium casserole** with the innovative BIOPAP® SI25 casserole will allow a saving of 35.6 KgCO₂ emissions *per* 1.000 units. Considering an annual distribution of 40.000.000 units the saving would correspond to 1.424.960 KgCO₂/year.

As far as CO₂ emissions are concerned, this value corresponds approximately to the average CO₂ emissions of 11.874.667 km using a medium-sized car.

If we take into consideration the average absorption of a tree in a year (about 7,5 kg CO₂/year), this value is equivalent to the CO₂ absorption of 189.995 trees/year.

The combination of high engineering design and automated manufacturing combined with 20 years' experience in sustainable and compostable food packaging solutions has delivered this outstanding result. BIOPAP® ATLAS SI 25 hot meal casserole has been specifically designed to best perform in airline catering offering natural touch and feel and superior food passenger experience while offering also a smooth waste management turning waste into valuable resources through composting both food rests and BIOPAP® casseroles.

By using BIOPAP® ATLAS SI 25 casserole the airlines are directly benefiting from a significant carbon food print reduction in their operation and contribute to reduce the catering environmental impact, becoming fully circular. A growing number of Airports are starting and running own composting plants reducing greenhouse gas emissions but also creating a virtuous cycle with the neighbouring agricultural activities.

BIOPAP® Atlas hot meal tray is a powerful tool: OK compost Home, BPI and CIC certified, with a fully European supply chain based on renewable raw materials coming only from well-managed PEFC certified forests.

Scaling up BIOPAP® ATLAS SI 25 is easy, it can be directly used on existing automated high speed crimping lines.

With the up-coming WTCE fair in Hamburg, next week, this is going to be a key factor in discussions for the Airlines and more and more for the Airport Authorities also. Turn airline catering sustainable and circular.





INNOVHUB
STAZIONI SPERIMENTALI
PER L'INDUSTRIA

innovazione e ricerca

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Test report N°: RPT-ISSI-241659

LIFE CYCLE ASSESSMENT OF BIOPAP® SI 25 PAPER BASED TRAY

Issue date: 02/04/2025

Your Reference: Acceptance offert R-ISSI-241197

Test Report related to:

S-ISSI-2403202

Sample description: BIOPAP® SI 25 PAPER BASED TRAY

Received date: 01/08/2024

Acceptance date: 23/05/2024

Start date of the tests: 01/08/2024

End date of the tests: 03/02/2025

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BIOPAP® WINNER OF THE “BEST PACKAGING INNOVATION OF THE DECADE” AT GULFOOD MANUFACTURING INDUSTRY EXCELLENCE AWARDS 2024

11 November 2024



BIOPAP® winner of the **“Best Packaging Innovation of the Decade”** at GULFOOD Manufacturing Industry Excellence Awards 2024.

Gulfood Manufacturing 2024 edition has been a true milestone for BIOPAP® compostable food packaging solutions. We have been honored with the outstanding award for the Best Packaging Innovation of the Decade that testifies our steady commitment to innovation and to sustainable food packaging.

The 10 years edition has recognized groundbreaking innovations from the past decade and game-changing contributions that are redefining industry standards and inspiring progress.

The Manufacturing Industry Excellence Awards are honoring the trailblazing pioneers whose innovative products and technologies have revolutionized the F&B manufacturing industry. These awards are a testament to the relentless pursuit of technological advancements that enhance productivity, offer increased convenience, and drive sustainable development.

Thank you to all visitors for showing such an appreciation for our compostable food containers, lidding and heat-sealable solutions, made in Italy. We have noticed a real jump in professionals and institutions awareness and the will to commit to sustainability in every day's activities, from airline catering to institutional kitchens, from school and hospital catering to meal delivery services from independent restaurant and hotel chains.

The stand was simply superb, together with our associates of NOVACART. A display of our present technology with a capsule on the awarded @BIOPAP Easy Genius Meal Tray, is the revolutionary, self-supporting, fully compostable meal tray. It allows increased efficiency and hygiene in central kitchen preparation, it is light, thus saving resources and transport costs. BIOPAP® Easy Genius Meal Tray is safe, stiff, easy to handle, ready for serving complete meals Hot or Cold, with each compartment that can be opened separately in the desired sequence. At the end of the service meal trays and food rests can be composted without separation, giving excellent compost quality for organic and traditional farming.

Join us creating a revolution in professional catering with improved service and customer experience and a fully compostable end-of-life with no separation with food rests.

With BIOPAP we want to show that sustainability is not only possible but is also affordable and beneficial to the entire value chain, to agriculture and the whole planet.

Watch the video: https://www.youtube.com/watch?v=SRH2x5_ONJ0

BIOPAP® LC RECEIVES THE COMPOSTABILITY CERTIFICATION FROM THE BIODEGRADABLE PRODUCTS INSTITUTE (BPI)



3 October 2024

We are thrilled to announce that Biopap® LC products have received Biodegradable Products Institute (BPI) Compostability Certification, the leading North American certification organization for compostable products and packaging, in accordance with ASTM Standard D6400.

Biodegradable Products Institute (BPI) is the distinctive symbol for compostability also recognized by the general public and the entire value chain.

A process that began with the first biodegradability and composability tests carried out by the University of Wisconsin-Stevens Point, which established the first laboratory to evaluate the compostability of materials in the United States. Even the choice of Biodegradable Products Institute (BPI) certification is not fortuitous and lies in the Institution's twenty years of experience, the same 20 years of Biopap® activity at the

forefront of sustainability with all containers developed to be compostable with food residues at the end of their life.

The Biodegradable Products Institute (BPI) certification process is rigorous and ensures that certified food packaging can safely return to agriculture through a commercial composting facility. This is done by testing to ASTM standards and applying additional restrictions on carcinogens agents and fluorinated chemicals substances.

In fact, already in 2019, the values required by the Biodegradable Products Institute (BPI) for the chemical components called fluorinated PFOA/PFAS were less than 100 ppm, while the values analyzed for Biopap® products were <0.5 ppm. An excellent result that identifies the only natural fluorine present in cellulose fibres.

This is further testimony to our commitment to providing American professional catering operators with packaging systems that allow them to organize more efficient and sustainable catering services, turning waste into precious biological resources for agriculture and biodiversity.

In the US, 70% of the top 200 main composting sites also accept certified food packaging as organic waste. This is a great opportunity in particular for the patented Biopap® containers which are developed only on a cellulose basis and therefore rich in biogenic carbon and solid residue which improves the quality of compost and the performance of the plants. One more opportunity to organize close-loop containers with food residues in catering services such as schools, hospitals, nursing homes or large enterprises.

Our unique experience embodies a revolutionary systemic approach, which places the protection of the environment and people as the primary aim.