



Cheese Bag Vacuum Brick Pack



ENTRANT

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CATEGORIES ENTERED

Environmental Impact



Innovation in Design



Packaging Systems



Plastic Packaging



SPECIAL FEATURES

This concept was developed for the collation and protection of bundles of 250 to 300 gusseted cheese bags produced by Sealedair and supplied to the local and global dairy industry for packaging of 20kg blocks of cheese. Traditionally cheese bags have been supplied in 2 piece cardboard cartons including a plastic liner but have encountered issues with cost, fibre contamination and ultimate disposal logistics and cost.



Although simple in appearance a significant amount of work was required to achieve a consistent and symmetrical pack shape to limit deformation. Also the pressure exerted on the bags due to vacuum within is significant therefore further development ensured the automated dispensing of bags was not compromised by compression. Results achieved:

- Packaged bags arrive to customer in better condition
- Brick packs require less storage and less transportation space
- Less shipments are required for the same total volume hence less fuel and CO² emissions.
- Elimination of cardboard reduced overall packaging requirements and contamination potential is eliminated
- Increased volume / pallet has reduced total pallet consumption (and potential waste)
- Number of truckloads of virgin carton and pallet supply to Sealed Air factories or from customer to recycling centre.
- Outer plastic wrapping is recyclable.
- Elimination of the cardboard waste requires only one recycling stream to be managed by the customer.

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