

PRESS RELEASE

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Zanbarrier NGR: 100 percent natural barrier paper for food packaging

Zanders launches improved environmentally friendly grade with an even higher density

Bergisch Gladbach, 6 February 2020. Zanders continues the development of its successful food packaging paper range: the enhanced Zanbarrier NGR ("Natural Grease Resistant") offers the proven 100 percent natural barrier against oil and grease without the use of any chemicals now with an even higher density. Consisting of nothing but pure virgin fiber, Zanbarrier NGR is 100 percent biodegradable and the perfect choice to avoid any non-natural material in food packaging. The environmentally friendly grade is produced on Zanders' 6.6 m wide PM3, the biggest and most efficient paper machine for barrier papers in Europe.

The higher density of the improved Zanbarrier NGR opens up new application possibilities. It is ideal for countless forms of flexible food packaging that require oil and grease-resistance as well as wet-strength, e.g. fast food like doner kebab or french fries, bread roll bags, butter wrappers, pizza and confectionery cartons, cookie bags or food labels. "Excellent opacity combined with outstanding printing and converting properties allow any kind of processing from micro flute to lamination", says Michael Berner, Sales Manager food packaging at Zanders. The use of 100 percent virgin fibers and the ISEGA certification ensure the suitability for direct food contact.

Michael Berner illustrates the unique production process of Zanbarrier NGR: "The cellulose fibers are subjected to an incredibly intense grinding process over several refining stages. Treated in this way, the fibers form a tight, strong cross-linked sheet structure thus creating a fully natural barrier to oil and grease. Thanks to the exceptional quality, Zanbarrier NGR will play a similar role in flexible food packaging as Chromolux, for example, in the label paper market."

Data sheets, A4 samples and trial reels of the improved Zanbarrier NGR are now available under www.zanders.com or via e-mail to zanbarrier@zanders.com.



Zanders' improved Zanbarrier NGR offers the proven 100 percent natural barrier without the use of any chemicals now with an even higher density. Consisting of nothing but pure virgin fiber, it is ideal for countless forms of flexible food packaging.

Photo: Tobias Mueller for Zanders

About Zanders Paper

Zanders Paper is a German manufacturer of high-quality specialty papers and cartons for labels, packaging and graphic applications. Founded in 1829 by Johann Wilhelm Zanders in Bergisch Gladbach, the company still operates the Gohrsmühle paper mill with about 350 employees. The portfolio includes high-gloss label papers and premium board qualities of the traditional brand Chromolux, one of the world's leading paper brands, as well as high quality variants with extra smooth or naturally napped surfaces. These include Zanlabel label papers and Zanpack packaging board qualities. Especially designed for digital printing, Zanders Paper offers the premium range of Chromolux digital and Silver digital brands as well as Zanjet, a double-sided coated paper for commercial high-speed inkjet printing. The portfolio is rounded off by Zanbarrier, the barrier paper for flexible food packaging, which is available in the variants Zanbarrier OGR (Oil and Grease Resistant) and Zanbarrier NGR (Natural Grease Resistant – a barrier function completely without fluorocarbon or other chemicals). The company's customers are manufacturers of beverages such as spirits; sparkling wine, wine, beer or water, food and luxury foods, tobacco products, pharmaceutical and cosmetic products.

For further Information, please contact:

Zanders Paper GmbH

Tobias Müller
Marketing Manager
An der Gohrsmühle
51465 Bergisch Gladbach
T +49 (0)2202 15-6662
tobias.mueller@zanders.com
www.zanders.com

Press Office Zanders Paper

c/o MuthKomm GmbH
Anika Nicolaudius
Hopfensack 19
20457 Hamburg
T +49 (0) 40 3070 70720
anika.nicolaudius@muthkomm.de

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