



# Paper cups, lids and wraps by Tetra Pak

Take the lead with carton-based,  
future-friendly packaging

 **Tetra Pak**<sup>®</sup>  
PROTECTS WHAT'S GOOD



## Carton-based cups and lids

Take the lead with carton-based,  
future-friendly packaging



# Carton-based cups and lids by Tetra Pak

Innovation brings our expert support closer to you



## Current Landscape

The changing legislative framework as well as consumers' increased expectations on brands to adopt sustainable practices are putting pressure on F&B manufacturers to reshape their sustainable and innovation strategies.

Moreover, players in the food industry are facing several challenges such as intense market competition, low consumer confidence and supply chain disruptions.

## Sustainability trend driving the shift

Paper cups are expected to partially replace plastic cups by 2030. Stricter regulation and consumers expecting brands to innovate on recycled content, renewable materials and replacing virgin fossil plastics all contributes to the change.

New regulations such as plastic tax and plastic ban aim to reduce single-use plastics.

Paper cups are made from renewable fibers from certified sustainably managed sources.

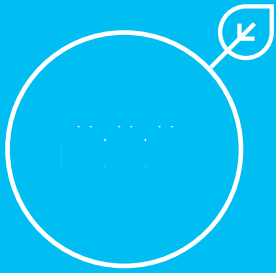
Helping significantly reducing plastic use and waste.

## Food safety and quality performance

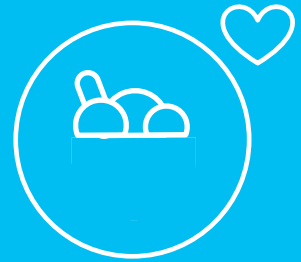
With Tetra Pak you can rely on the highest food safety performance and enjoy convenient global supply and local support from the expert.

Thanks to our ice cream filling equipment knowledge we have optimized the interaction between the equipment and the cup giving the highest reliability and performance.

# Why chose paper cups from Tetra Pak



Offer an improved **plant-based, recyclable solution** and differentiate from competition



Rely on **high food safety** and quality performance



## One-stop-shop

Enjoy convenient **global supply and local support** from the expert partner.

## How can we help you now?

**Get samples** and see examples of off-set printed graphic design on cups – customize with 6 colours, varnish, embossing and more.

**Become a pilot customer** – be first with innovative, future-friendly package.

**Book a meeting** with your Tetra Pak contact and let us calculate cost, timing and more for your situation.



# Wide range of package sizes and shapes to meet your needs

Cups from 100 ml to >900 ml



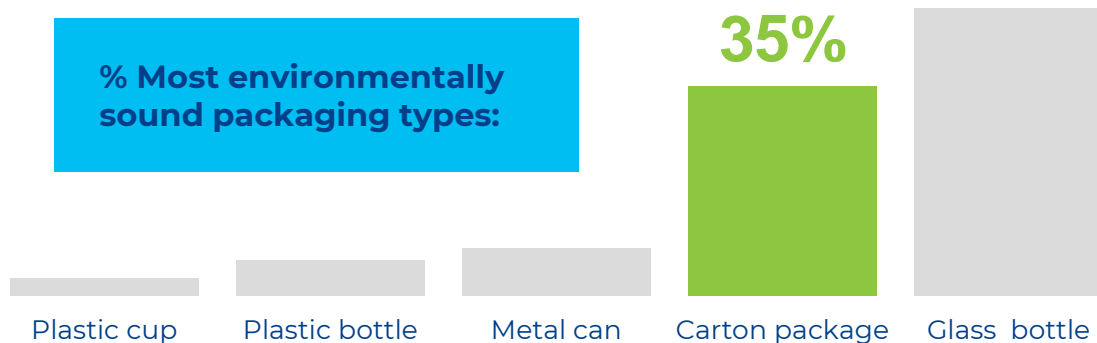
Lids to match



Squeezable packages



## Carton perceived as better for environment than plastic.



### Carton advantage according to consumers:

Easy to flatten, made from plant-based materials and renewable resources.

### Consumers expect brands to innovate:

On recycled content, renewable materials and replacing virgin fossil plastic.

**65%**



of consumers consider carton packages as environmentally friendly.







## Paper wraps

Choosing the new sustainable paper wrap has never  
been easier

# Ice cream paper wrap from Tetra Pak

Innovation brings our expert support closer to you

## Current Landscape

The changing legislative framework as well as consumers' increased expectations on brands to adopt sustainable practices are putting pressure on F&B manufacturers to reshape their sustainable and innovation strategies. Moreover, players in the food industry are facing several challenges such as intense market competition, low consumer confidence and supply chain disruptions.

## A new sustainable packaging material for ice cream

To support our customers on the challenges they are facing, Tetra Pak is developing a **new sustainable packaging material** for ice cream, compatible with our wrapping equipment.

This solution will have the **highest possible paper content** and will **be recyclable** in the existing paper waste streams.

Furthermore, the use of materials has been optimized to reach the **lowest grammage possible**, while maintaining high food safety and quality standards and ensuring product protection.

Renewable materials are better for the climate: they absorb CO<sub>2</sub> in the atmosphere, as opposed to fossil-based materials, that release new CO<sub>2</sub>, which was stored in the ground for millions of years.

Moreover, switching from plastic to plant-based helps reducing dependence from fossil resources.

Recycling also contributes to reduced climate impact.

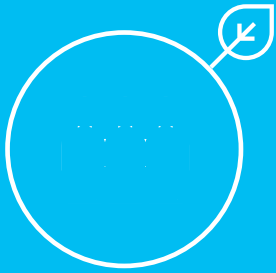
## An end-to-end offer for your products

Tetra Pak can provide a complete offer in terms of **sales, delivery and support of wrapping equipment and packaging material**.





# Why choosing the new sustainable paper wrap

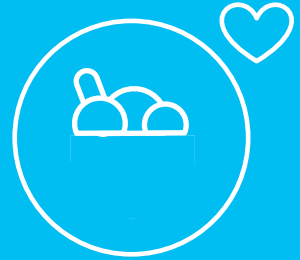


Offer an improved plant-based, recyclable solution and differentiate from competition



## One-stop-shop

Enjoy convenient **global supply and local support** from the expert partner.



Rely on **high food safety** and quality performance

## Switching to Tetra Pak paper wrap from OPP

### Sustainability

- ✓ High renewable content – up to 90% paper-based
- ✓ Recyclable in existing paper waste streams
- ✓ Lower CO2 impact vs other paper-based alternatives\*

### E2E offer

- ✓ Interaction on Tetra Pak wrapper tested – upgrades allowing to reduce risk of tearing/breaking paper and marks
- ✓ Sales, delivery and support provided by Tetra Pak

### Functionality

- ✓ Optimized use of raw materials
- ✓ No « colour wear » identified
- ✓ Tested with complex products

### Protection

- ✓ Food safety and high-quality standards guaranteed by Tetra Pak





# Fava Frozen Dessert

sustainable, tasty, indulgent, generous





## Let's partner to change

### **Its all about taste**

To make ice cream is easy. To make a plant-based frozen desserts is challenging. Overcoming extensive challenges by extruding, making it formstable and continuously performing needs knowledge and the right equipment. Making it taste good? Then you need fava beans.

When we ask consumers like flexitarians or consumers considering to change to more vegan plant-based options then first focus is taste – then appearance and mouthfeel. All this the fava frozen dessert checks off.

### **We have the solution, you have the market**

The concept is validated by several trials at our Product Development Center in Aarhus, Denmark. This we do to assure the taste, quality and production performance and make it a plug and play solution.

You know your market and capabilities.

## So, what are you waiting for?





# So, what were we tasting at Gulfood 2023?

## “Fava frozen dessert”

<b>Nutrition Facts</b>	<b>100 ml</b>
<b>Calories</b>	<b>167</b>
<b>Total Fat</b>	<b>8.0g</b>
Saturated Fat	6.9g
Trans Fat	0.1g
<b>Cholesterol</b>	<b>0mg</b>
<b>Sodium</b>	<b>40mg</b>
<b>Total Carbohydrate</b>	<b>21.9g</b>
Dietary Fibers	0.4g
Total Sugars	16.2g
Includes added sugar	16.2g
<b>Protein</b>	<b>2.2g</b>

### Ingredients list

Water, sucrose, glucose, coconut oil, fava bean protein, E471, E410, salt, E412, E407

### Processing parameters

- Heat water to 80°C
- Hydrate the fava blend at 80°C/10 min
- Add in all other ingredients
- Hydrate for 10 minutes
- Homogenize at 65°C at 220 bar (200/20)
- Pasteurize at 87°C/15 seconds
- Cool to <5°C
- Age for 20 hours
- Run to the freezer with a flow of 180 l/h
- Overrun set to 100
- Viscosity set to 50
- Dasher speed set to 70
- Compressor 50%
- Add in vegan caramel as swirl









# Fava beans soft serve ice cream

Green and delicious convenience



## Elevate your soft serve game in food services with Fava

### **Convenient creamy indulgence**

Our and efficient solution. With easy integration into soft serve fava bean ice cream mix isn't just a game-changer; it's a practical choice for food service professionals seeking a convenient chines, this mix streamlines the preparation process, ensuring that you can consistently deliver a high-quality, plant-based dessert experience to your customers. The versatility of fava beans shines through, offering a delectable alternative without compromising on taste, texture, or nutritional value.

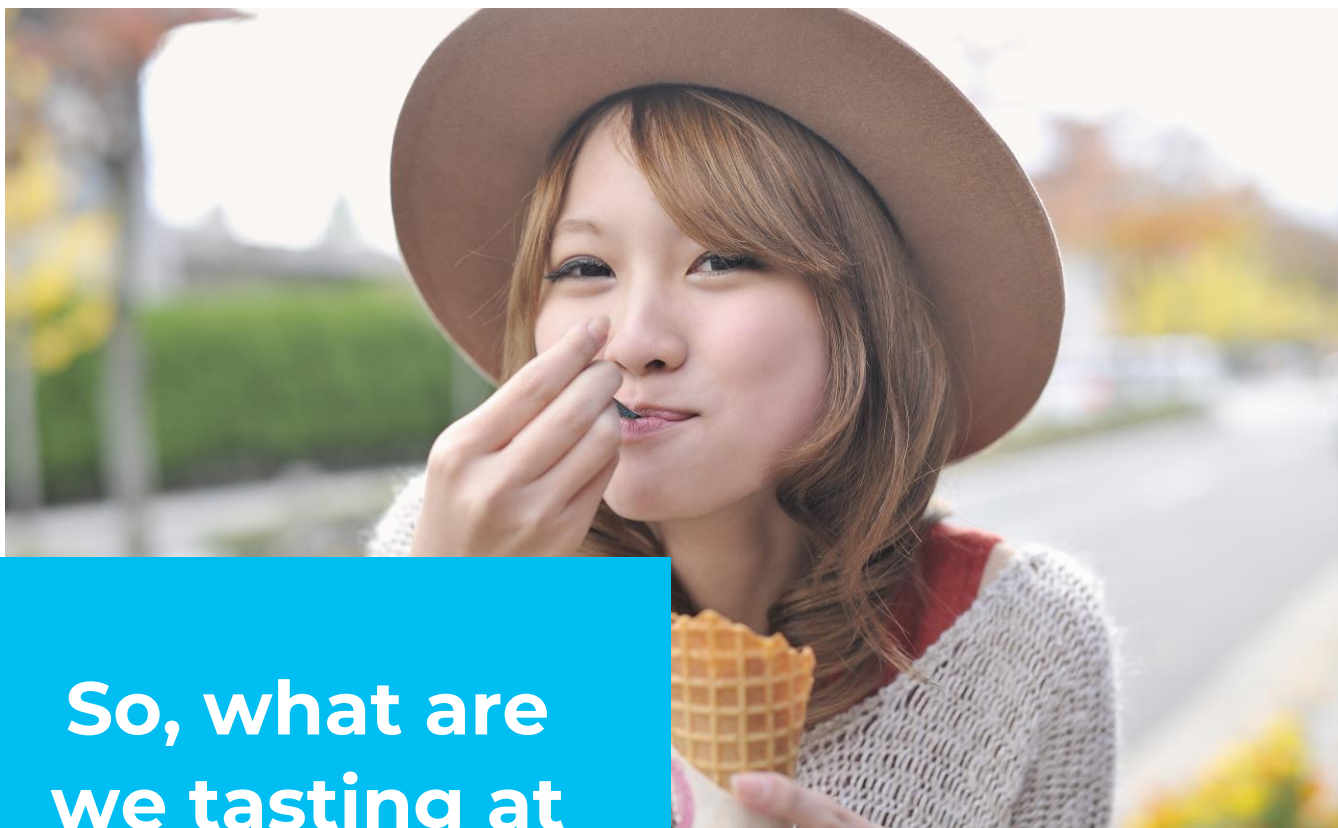
### **Affordable alternative to whey shakes**

Say farewell to the challenges of integrating plant-based options into your menu, as our mix not only delivers a delightful soft serve experience but also comes in large-size aseptic packages for effortless handling in food service.

Whether you're looking to cater to the rising demand for plant-based options or simply seeking an efficient solution for your food service needs, these efficiently packaged options ensures a seamless process for your operations, making it both cost-effective and performance-driven..







## So, what are we tasting at GFM 2024?

## “Fava soft serve”

<b>Nutrition Facts</b>	<b>100 ml</b>
<b>Calories</b>	<b>135</b>
<b>Total Fat</b>	<b>5,1g</b>
Saturated Fat	4,1g
Trans Fat	0,0g
<b>Cholesterol</b>	<b>0mg</b>
<b>Sodium</b>	<b>0mg</b>
<b>Total Carbohydrate</b>	<b>21,7g</b>
Dietary Fibers	0,4g
Total Sugars	16,1g
Includes added sugar	16,1g
<b>Protein</b>	<b>1,2g</b>

### Ingredients list

Water, sucrose, glucose syrup, coconut oil, fava beans protein, emulsifiers, stabilizers, salt

### Processing parameters

Add all powder ingredients in water with high shear at 50°C

Hydrate 30 min w. slow agitation, 50°C

Adjust pH to 6.80-7.00

Preheating 70°C

Direct steam injection 145°C/5 sec

Flash cooling 70°C

Homogenization 200/50 bars

Cooling and aseptic filling 20°C





