



Plastic Free Biodegradable • Cellulose Transparent Paper
 Non Fogging





Healthy and Hygienic Safe Food Wrap









Driving forces

- Is my food safe!
- Increased Government and Industry awareness.
- What to do with the waste!
- High proportion of flexible packaging is sourced from oil derivatives.
- Public perception of 'Biodegradable'
- Marketers are aware and want to take advantage significant market opportunity.









Kesophane

History

- Invented in 1900 by a
 Swiss chemist Jacques
 Brandenberger,
 commercialized in 1912
- Candy wrapping as first application
- First coated moisture proof cellulosic film in 1927, nitrocellulose coating from Du Pont











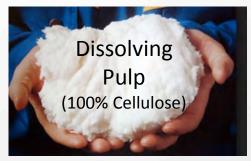


Kesophane: How is it made

 Kesophane is made from dissolving grade Wood Pulp.

Paper Types	Cellulose (%)	Hemicel(%)	Lignin(%)
Cardboard	61	12	18
News Paper	38	15	21
Packaging Paper	60	11	7
Napkins	58	6	4
Bottling Paper	81	6	4
Office Paper	62	5	1
Kesophane	>99	0	0















Kesophane: Renewability



- Biodegradable and Home Compostable
- Easy renewability





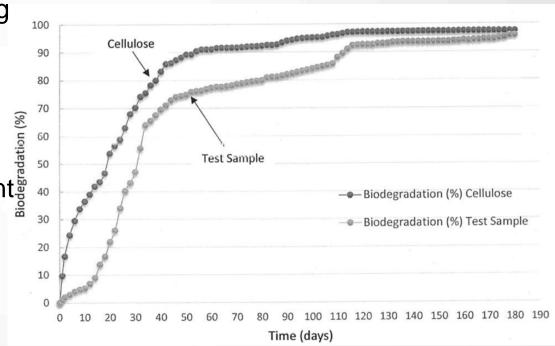




Kesophane: Biodegradation

- Paper & its product form most environment friendly packaging
- Various Paper Grades have different % of Cellulose Hemicellulose & lignin
- Hemicellulose & lignin

 Cellulose is the most consistent fastest biodegradable component globally acknowledged
- Our Product Kesophane is 100% Cellulose



All material are Biodegradable, few in months & others in decades









Kesophane: is it Paper!

Test	Kesophane	Plastic Films
1. Hand Tear :	Kesophane being a paper by nature will tear with easy propagation.	Plastic films in general is very difficult to initiate tear by hand
2. Stretch:	Kesophane is crystalline in nature and as such will not expand by manual stretch.	Plastic films will stretch easily.
3. Burn :	Kesophane will burn like paper without much odour and leaving behind powdery ash	, -













Food Wrap: why!

Necessity	Other wrap solutions (Al & plastic)	Kesophane
1. Protect the food from dust, dirt, oil etc:	Protects from dust and dirt	Apart from protecting from dust and dirt, Kesophane surface is resistant to grease and dust
2. Maintain freshness of the product :	High moisture barrier – creates fog and turns warm food soggy	High moisture permeability – keeps food freash longer
3. Hold the product :	Can hold the product by wrapping.	Excellent dead-fold characteristic. Easy wrap with end twist.
4. Ornament the product :	Can see the product with plastic, product not visible with Aluminium.	Kesophane is crystalline, it shines and enhances appeal of the wrapped product.









Kesophane: wrap rotis

Application:

Wrap warm and fresh Roti and Paratha with Kesophane. They will remain fresh and soft in your Tiffin Box for several hours.

Advantage:

No more soggy Roti and Paratha for your loved ones.













Kesophane: wrap Sandwiches

Application:

Wrap freshly toasted or grilled sandwich with Kesophane.

Advantage:

No fear of contamination of harmful Metal or Plastic particles in your food.















Kesophane: wrap Vegetables

Application:

Wrap cut and whole vegetables with Kesophane.

Advantage:

Vegetables remain fresh and juicy for longer time without any smell or contamination.















Kesophane: wrap Fruits

Application:

Serve cut fruits wrapped in Kesophane to keep it attractive and fresh.

Advantage:

Minimise discolouration of cut fruits and maintain moisture content.















Kesophane: wrap Meat

Application:

Wrap any meat product in sparkling transparent wrapping of Kesophane

Advantage:

Kesophane helps in keeping meat fresh longer, prolongs discolouration and protects from bacteria.











Kesophane: wrap Silver articles

Application:

Wrap silver articles to maintain shine and prevent discolouration.

Advantage:

Kesophane acts as a superior barrier for Oxygen and thereby prevents oxidation and blackening of Silver.















Kesophane: wrapping



Wrap Kesophane around the product



Twist in circles to close the ends



Twist in circles to close the ends



Twist in circles to close the ends









Kesophane: Multilayers

 Future structures with Biobased films

> Reverse printed barrier Kesophane Compostable adhesive

> > Biosealant film

- Kesophane to provide durability and good surface printing.
- Biosealant film to provide enhanced seal strength.
 - Snacks, Pasta, Noodles,
 Nuts, Cookies,
 Confectionaries, etc...

Material (20μm)	H ₂ O (WVTR) [g/m²/day] [ASTM E96 38°C; 90% RH]	O ₂ (OTR) [cc/m²/day.atm] [ASTM D3985-05 23°C; 0% RH]
Regenerated Cellulose	1500	10 [50% RH]
BioPBS	620	770
PLA	680	1,900
PBAT	900	>2,000
LDPE	26	8,850









Kesophane – Nature Wrap

- Completely Biodegradable and Home Compostable
- Excellent oxygen barrier
- Superior moisture permeability
- High gloss and brilliant transparency
- Naturally twistable excellent dead-fold
- Resistant to grease and dust











Kesophane: A4 and A3

- A tool to teach the young minds on the importance of usage of Biodegradable and Home compostable material for packaging.
- Surface receptive to Inks and Adhesive: can be used to draw, paint and stick using standard pens, paints and glues
- Surface resistant to grease and dust: stays neat and clean























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THANK YOU





