



Advances in Paper & Board Treatment for Food & Specialty Packaging

Wes Blanding & Frank Adamsky, Ph.D. Daikin America, Inc.

Outline:

- Requirements for oil & grease barrier performance in food & specialty packaging
- Regulatory support for new-generation fluorochemicals
- Chemistry & structural/performance relationships
- Commercial & retail applications & trends

Requirements for Barrier Performance

- Paper & board grease barrier packaging can be broadly categorized into 4 groups:
 - Wrap & containers for Quick Service Restaurants (QSR)
 - Multiwall bag for retail & pet food
 - Popcorn bag (with microwave susceptor)
 - Specialty & retail box

Requirements for Barrier Performance

- The types of barrier chemistries in use:
 - Film (physical) barriers
 - Hydrocarbon LDPE, PP, wax
 - Synthetic PVAc, PET, cPET, PVOH
 - Latex acrylic, styrene acrylic, SB, vinyl acrylic
 - Natural modified starches
 - Chemical barriers
 - Perfluoroacrylate copolymers (PFA)
 - Perfluoropolyethers (PFPE)
 - Other
 - Pigment hyper-platy kaolin

Requirements for Barrier Performance

- Measures of grease barrier performance:
 - Mill/general tests:
 - Kit, folded Kit,
 - Hot oil
 - RP-2, AGR
 - Turpentine
 - Real world tests:
 - Jungle room
 - Hot box
 - Test Kitchen



Worldwide Regulatory Update

- Grades made using fluorochemistry in the paper industry are moving to PFOA-free treatments.
 – Many definitions of PFOA-free
- Support is global for new PFOA-free fluorochemistries as evidenced by approvals.
 - EPA, FDA, BfR, FSA, China MOH, METI, Health Canada, etc.

Worldwide Regulatory Update

No concern over fluorinated chemical levels in food - FSA

By Rory Harrington, 20-Oct-2009

There are no human health concerns over current dietary exposure to a range of fluorinated chemicals, such as PFOS and PFOA, the UK Food Standards Agency (FSA) has said

The food safety watchdog came to its conclusion after testing a range of retail foods for <u>fluorinated</u> substances - including <u>perfluorooctane sulphonate</u> (PFOS) and <u>perfluorooctanoic acid</u> (PFOA).

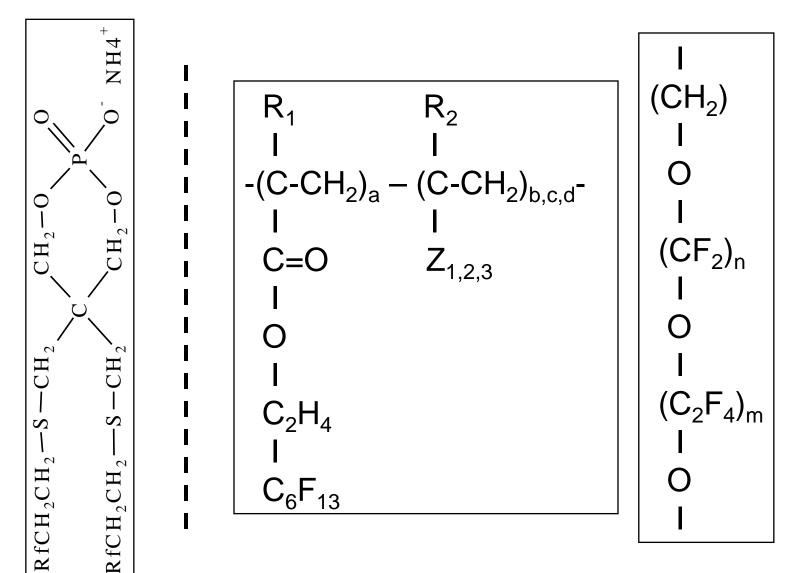
Results from the tests showed that average adult dietary intake of the chemicals in 2007 fell well below tolerable daily intake levels set by the European Union, said the FSA.

http://www.foodproductiondaily.com/Quality-Safety/No-concern-over-fluorinated-chemical-levels-in-food-FSA

Chemistry Structure/Performance

- Types of fluorochemicals:
 - Polymeric best from environment/transport
 - Perfluoroacrylate (PFA) C-6 and C-4 copolymers
 - Perfluoropolyether (PFPE) C-2/C-3 cross-linked
 - Surfactant best for performance
 - Fluorophosphate C-8 phosphate ester

Chemistry Structure/Performance



Performance – OGR chemistries in lab

Fluorochemistry		PFA U1	PFA U2	PFPE 1	PFPE 2	PFA A	C-8 Surf
Ionic Charge		anionic	nonionic	anionic	anionic	cationic	(phos)
Repellency	Cobb60	28	101	100	95	20	81
	Kit	9.5	6.5	7	3.5	4.5	6.5
	Turpentine (sec)	1800+	60	180	0	60	1800+
	Hot Oil	5	5	5	3	5	

Paper: 60 lb/3300 sq.ft. bleached, lab size press Starch: ethylated corn, 1.5% Fluorochemical: 0.2% OWB

Performance – OGR on Paper & Board

Performance comparison on various paper grades

		Kit		Hot Oil			
Paper	PFA U2	PFPE 1	PFA A	PFA U2	PFPE 1	PFA A	
Lab hand sheet (70)	8	7	9	5	5	5	
Bleached (46)	10	5	8	5	3	4	
Unbleached (34)	8	5	7	5	5	5	
Bleached (34)	9	8	7	5	5	5	
Bleached (60)	7	6	5	5	5	4	
Bleached (90)	9	6	2	5	5	0	
Bleached (120)	8	6	5	5	5	0	
Bleached Board (280)	6	5	0	4	5	0	

(): weight of paper, gsm

Performance – OGR in Pilot Trial

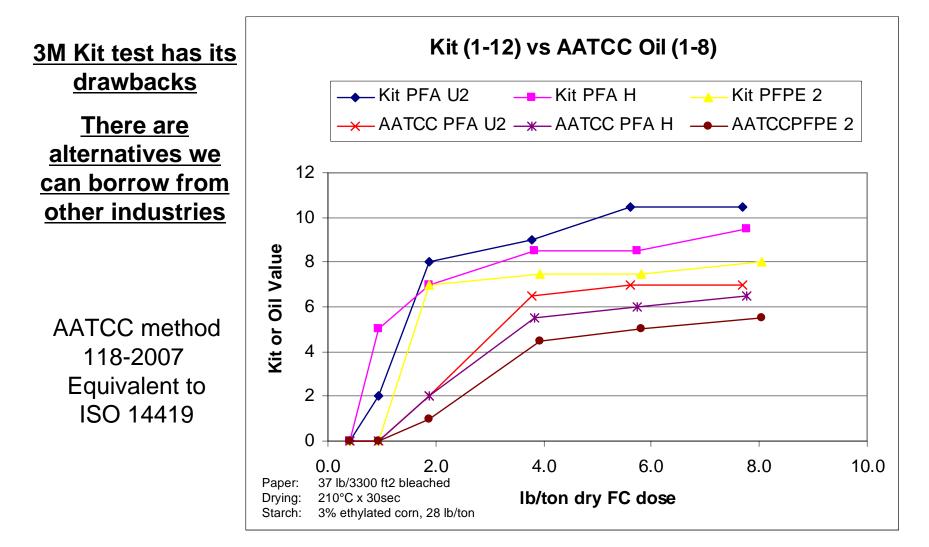
Paper: 20.5 lb/3300 sq.ft. bleachedApplication: pond size pressStarch: ethylated corn

Performance comparison at low dosage

On high speed pilot size press

Sample	Product	Starch	# dry/ton	% product in solution	Kit	Other Kit	Hot corn oil	Hot olive oil
1	PFA U2	2%	1.0	0.25	5	4	4	4
2		2%	2.0	0.5	8	4	5	4
3		4%	1.0	0.25	6	4	4	4
4		4%	2.0	0.5	8	6	5	5
5	PFPE 1	2%	1.0	0.25	3	3	0	0
6		2%	2.0	0.5	5	4	4	3
7		4%	1.0	0.25	2	3	0	0
8		4%	2.0	0.5	4	4	4	4

Performance – OGR Alternative Tests



- Retailers have gone to great lengths to hide oil & grease stains in packaging
 - Opportunity exists to simplify the package to reduce costs & improve target performance

- Focus continues on optimizing the package economics, environmental impact & marketing value
 - Mini-flute for lower weight/better insulation
 - Coated outer layers for improved print quality
 - Replacement of EPS (California)

- Retail packaging alternatives to paper & board continue to be a force
 - Multi-wall bag continues to face PP challenge
 - This is an area where paper can win back share on the environmental front

- Products going into the packages continue to evolve & require higher performance
 - Oils used in preparing foods are changing in attempts to improve health impacts
 - This in turn can lead to higher performance requirements in the packaging

- Future trends
 - Molded pulp QSR
 - Press-applied
 barrier
 - Increased focus on recyclability
 - Environmental 'depth-check'



The obscure we see eventually. The completely obvious, it seems, takes longer. ~Edward R. Murrow







Thank you

Wes Blanding, blanding@daikin-america.com Office: 256-260-6345

Frank Adamsky, Ph.D., adamsky@daikin-america.com Office: 256-306-5456

Daikin America, Inc. 905 State Docks Road Decatur, AL 35603 www.daikin-america.com