

Biodegradable greaseproof Paper without Fluorine

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Packaging papers for food with barrier properties especially against oil and grease have shown a clear and steady growth in the past years.

Applications are diverse ranging from packaging in bags (e.g. chips) to demanding applications for butter and bakery products. Typically the grease resistance of those papers is achieved by a decrease of the surface tension with fluoropolymers.

Fluoropolymers have been criticised as they are not biologically degradable due to their exceptional stability and can partly accumulate in the body. Furthermore, when producing fluoropolymers, perfluorooctanoic acid (PFOA) is accrued, which is also difficult to degrade biologically.

Therefore alternatives are being sought that achieve good or excellent grease barriers with paper. DREWSEN offers solutions for food packaging with a fluoropolymer-free barrier paper, which deals with the environment in a responsible manner and not least protects the consumer.

The presentation will describe how it has been achieved to realize a grease resistance of papers on the basis of a natural, biologically degradable, sustainable and halogen-free coating.

Additionally, it is shown which barrier properties can be achieved with these papers with regard to their grease resistance.