

Affordable milk without cold chain?

EVAL™ EVOH
for UHT milk pouch



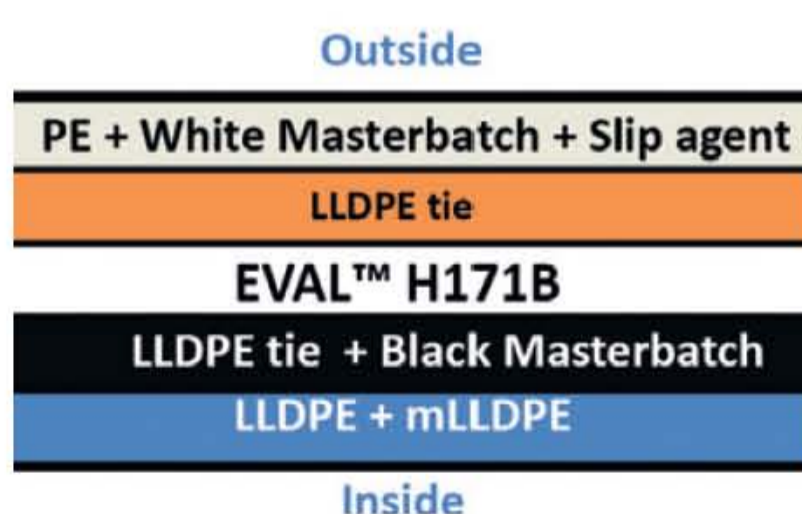
EVAL™ EVOH for UHT milk pouch

The advantages of UHT milk

- UHT milk is sterilised between 135-150°C for 1-4 seconds, killing both microorganisms and spores.
- Shelf life can be extended to 3 months or more at ambient temperatures, instead of 2-3 weeks in cold chain (pasteurised).
- Longer shelf life without cold chain makes new distribution chains possible.
- Distribution becomes safer, making nourishing milk both more accessible and affordable than before.

Optimised packaging design with EVAL™ means lower cost and less environmental impact

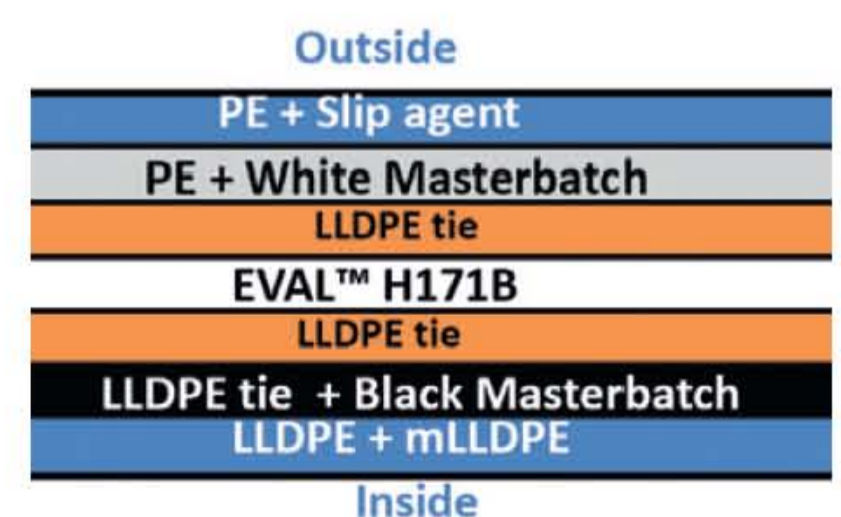
- With 10,000x the oxygen barrier of LDPE, EVAL™ provides barrier function to the pouch with just a few µm.
- EVAL™ also blocks outside contamination like odours and MOSH/MOAH mineral oils from carton packaging.
- An EVAL™ barrier pouch uses only about 6g of materials for a 1 litre pack, compared to 24g for an aseptic carton.
- Less waste, reduced energy and lower packaging unit costs generates real cost savings.
- Less packaging (that is recyclable and safely recoverable) means less impact on the environment.



Typical 5-layer barrier pouch structure



UHT milk pouches



Typical 7-layer barrier pouch structure