

cooking made easier



freeze

Each tray withstands temperatures as low as -40°C and maintains its integrity while frozen for long periods. Unlike a plastic tray, a paperboard container cannot become brittle and shatter when frozen.



cook

Baking or roasting in an oven up to 220°C or simply reheating in a microwave, our paperboard oven containers ensure food is cooked evenly and thoroughly.



insulate

Pressed board trays can be removed from an oven or microwave without having to use oven mitts. As paperboard is a natural insulator, our containers also keep food warmer for longer when out of the oven.



release

Our pressed board trays exhibit excellent non-stick properties for all types of food. Whether it is dessert, quiche, roasted vegetables or lasagne, paperboard oven trays ensure that every morsel is delivered to the plate.



Rinse and recycle - when finished with the tray, simply rinse and deposit it into your waste paper recycling bin.

environmental care

renewable raw materials

Paperboard oven trays are simply better for the environment than other containers in the market.

Wood being a renewable and recyclable resource is the primary raw material in our pressed board trays. Paperboard is sourced only from those suppliers who have FSC/PEFC chain of custody, ensuring that feedstock comes from legal and sustainable forestry resources.

better protection, less waste

Packaging doesn't just need to look good, it also needs to protect the contents effectively. Damaged food trays on shelf tend not to sell. Pressed board trays are robust, do not dent like aluminium and cannot shatter when chilled or frozen.

widely recycled

Pressed dual ovenable board trays comprise 90% virgin fibre and 10% polyester coating. Once rinsed, our containers can be sent with your waste paper to the recycling mill where, after 20 minutes in the slurry, the two materials separate. The small amount of polyester is skimmed off and the remaining fibre can be recycled up to 7 times.

operating within the carbon cycle

Replacement of plastic trays produced from old carbon material (i.e. from fossil fuels) with paperboard oven trays produced from new carbon immediately reduces your carbon footprint.

It is not just enough to change to a new carbon source because manufacture may require the consumption of significant old carbon energy; for example a coal-fired power plant. Paperboard requires less than 50% of the energy to produce polyester, polypropylene and aluminium.

"Using bio/renewable feedstock moves us towards a carbon neutral or even zero carbon footprint"

RAMANI NARAYAN, PROFESSOR OF CHEMICAL ENGINEERING AT MICHIGAN STATE UNIVERSITY

markets served



airline catering

We have supplied millions of trays into the airline industry over recent years and gained positive feedback from both passengers and cabin crew. In particular, the ability to handle containers without the need for oven mitts and having more user-friendly lidding solutions. Brand promotion is made easier with both tray and lid printed in eye-catching designs.



desserts

Our paperboard oven trays provide a unique and versatile solution for desserts. In the baking process, heat is distributed more evenly throughout the product, ensuring consistency from inside out. The ability to reheat in the microwave, combined with excellent release properties, enable the consumer to prepare a dessert worthy of an up-market restaurant.



foodservice

Increasingly more food processors are realizing the benefits of paperboard oven trays for foodservice applications. Pubs, restaurants, Meals on Wheels, all require the flexibility of both convection and microwave ovens. Enhanced product release properties also ensure that food presentation is excellent.



chilled food

Paperboard oven trays provide more environmentally-friendly solutions for the packaging of chilled ready meals and desserts. Printed trays and lids create an opportunity to eliminate lidding film, sleeves and cartons, thereby reducing packaging and providing a unique merchandising opportunity which stands apart from the rest.

frozen food

This is *the* natural frozen food tray. Capable of withstanding temperatures down to -40°C over extended periods of time, pressed board trays are tough and durable. Cooking is easy in both oven or microwave and food emerges as succulent as when it was first cooked. From freezer to oven to table, these containers thrive on temperature extremes.

ethnic take away

Southern Cross Packaging is working on developments to transform the way that ethnic takeaway food is packaged. A printed tray and lid solution provides an opportunity for a restaurant to more effectively brand its food. It also enables the consumer to reheat the meal at home without removing the lid, retaining the natural moisture of the food.

surgical/medical

Southern Cross Packaging developed one of the first board trays for surgical procedure packs supplied to the NHS. Board can be a perfect substitute for the traditional HIPS tray at a lower cost and with better environmental benefits. Softer edges prevent tearing of gloves and waste bags, and the material is passed for e-beam sterilization.

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