



PORT PLASTICS

BIOPLASTICS USE IN FOOD PRODUCTION & PACKAGING

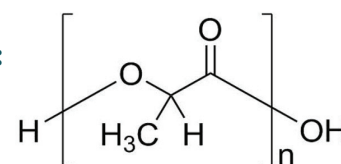
BIOPLASTICS ARE DERIVED FROM RENEWABLE RESOURCES, SUCH AS CORN, SUGARCANE, OR POTATO STARCH, AND BREAK DOWN NATURALLY OVER TIME.



Bioplastics are seeing an increased use in Food production and packaging. They offer several advantages over traditional packaging plastics. They have a lower carbon footprint and produce fewer greenhouse gases during production. Bioplastics also offer more flexibility in their design and composition, allowing for customization to match specific food-related needs.

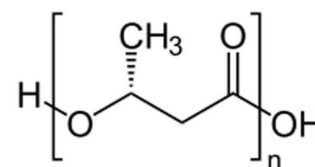
TWO COMMON TYPES OF BIOPLASTICS USED IN FOOD PRODUCTION AND PACKAGING:

PLA (Polylactic Acid) is a biodegradable and compostable bioplastic made from fermented plant starch, such as corn. It is used in the production of rigid containers, films, and food bags. PLA offers new versatility to the food packaging industry for a wide array of applications, from water bottles to disposable food packaging.



Poly (Lactic Acid)
PLA

PHA (Polyhydroxyalkanoates) is also made from renewable resources and is completely biodegradable. This type of bioplastic is ideal for use in food packaging because it can be customized to meet specific requirements, such as barrier properties, transparency, and flexibility. PHA has also been shown to be effective in producing clear and flexible packaging for foods, such as fresh produce.



Polyhydroxyalkanoates
PHA

BIOPLASTICS OFFER INNOVATION TO FOOD MANUFACTURERS IN THE WORLD OF FOOD PRODUCTION AND PACKAGING
PACKAGING · CUTLERY · CONTAINERS · PLATES · SINGLE USE CUPS · LIDS

CONTACT PORT PLASTICS WHEN SELECTING THE THERMAL FORMABLE BIOPLASTICS FOR FOOD & PACKAGING. WE HAVE A DEEP UNDERSTANDING OF THE VARIOUS TYPES OF BIO-DEGRADABLE PLASTICS AND HOW THEY CAN BEST BE UTILIZED.

PortPlastics.com/industries-served/food-beverage-industry/