

# VIPLAST®

## REASONS TO USE PVA VIPLAST® COATINGS



### PROPERTIES

- Regulate the maturation process of cured cheese
- Can incorporate preservatives and colorants
- Non-toxic and comply with:
  - EU Regulation No. 10/2011 on plastic materials and objects intended to come into contact with food, and the German standard BfR
- Facilitate the application of paraffin waxes
- Facilitate the adherence of labels
- There is no run into the cheese or alteration of taste or smell

### ADVANTAGES

- Formulation adapted to the customer's needs
- Control over finishes
- Excellent cost-effectiveness ratio