

# Paper and Board Coating

Certified compostable and mainly bio-based ecovio® PS 1606 for extrusion coating on paper, board and other fiber-based substrates

Food residue represents about 50 % of the waste collected during public events. However, it is difficult to realize separate collection of food waste at such events. Organic waste of food residues are attached to food service articles. Thus mechanical recycling is complicated due to difficulties in separation. As a result, the event organizers struggle to achieve high recycling rates and zero waste targets.

In order to facilitate a cleaner, convenient and easier collection of organic waste at public events and in restaurants, BASF developed ecovio® PS 1606 for inside coating of paper-made cups, bowls and plates. As an alternative to either burning the mixed waste of single-use food service articles and food residues or laboriously separating the waste fractions, ecovio® PS 1606 can be composted with the organic waste to enable an organic recycling of food residues.

Thus ecovio® can help to increase the circulation of nutrients by raising the amount of quality compost. Closed-loop systems with ecovio® PS 1606 go together with rigid tableware like cutlery made of ecovio®.

## Key technical benefits

- Good barrier properties against fats, liquids and odors
- Suitable for food contact (also when microwaved)

## Sustainability benefits

- Certified compostable according to EN 13432
- Due to its excellent migration barrier properties ecovio® enables the use of recycled paper in food applications. This is improving the resource efficiency of paper products coated with ecovio® even further.
- The high content of renewable raw materials offers a reduced material carbon footprint, which allows savings of greenhouse gas emissions and combats climate change.
- ecovio® PS 1606 enables bigger amounts of food waste to be organically recycled and turned into compost. Composting is the most resource-efficient process for food waste recycling and helps to circulate valuable nutrients like phosphate back to agricultural production.

## Fields of application

- For applications with cold (ice cream) or hot (coffee) contents
- For bowls and plates with dry, solid, fluid or fatty contents



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## Note

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