NIEDERWIESER GROUP

VF Verpackungen GmbH | Niederwieser Spa



Flexible for every packaging need.

We offer tailor-made solutions. We know that there is a perfect packaging for every product. This is why we support you systematically, adding our experience a good pinch of creativity, in order to realize the solution for a need. We want to make a mark with a strong and distinctive result.

WHO ARE WE

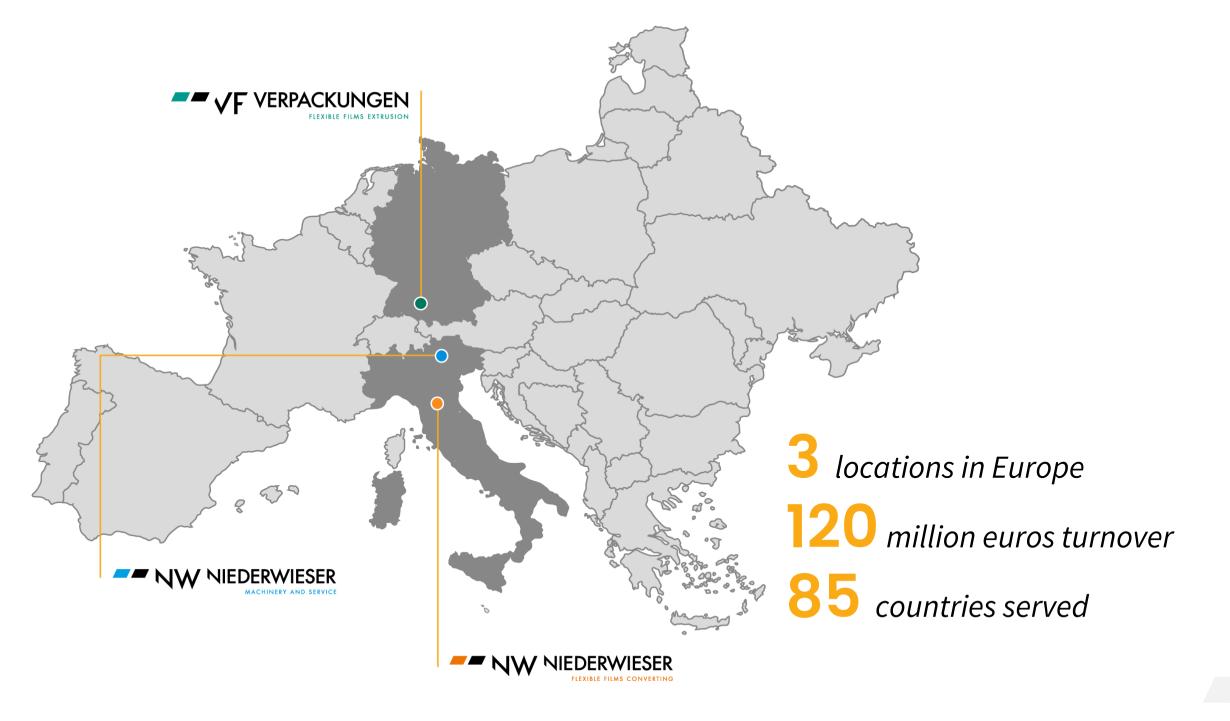
Introducing Niederwieser Group

NIEDERWIESERGROUP

Two films. Three leading actors. One big show.

Together we cover the entire production process.

The granulate becomes a flexible film, the film a neutral or printed pouch. Italian creativity and German technology teamed up to cover the entire production chain. Modern and dynamic, we are the result of our people's skills. Different but complementary, we are eager to grow together.





Extrusion is the process that transforms the plastic granulate into a film. Every day since more than 20 years, this is the company's job. Located in Sulzberg, in southern Germany, VF Verpackungen GmbH is specialized in the production of flexible multilayer films in PA/PE and PA/EVOH/PE for vacuum packaging and MAP. With the AMILEN FILMS brand, the company has established itself over the years, becoming one of the European leaders in the production of flexible multilayer medium and high barrier films.





From extrusion to **converting**.

Niederwieser Spa - Food Packaging offers a wide range of films and pouches for vacuum packing, MAP, thermoforming and flowpack for the food and non-food industry. The plant in Campogalliano (MO) fully covers the film converting processes: cutting, lamination, heat-sealing, printing and embossing. Two flexographic printing machines up to eight colours and a modern automatic formulation and colour dosing system, provide excellent graphic customization of the products.





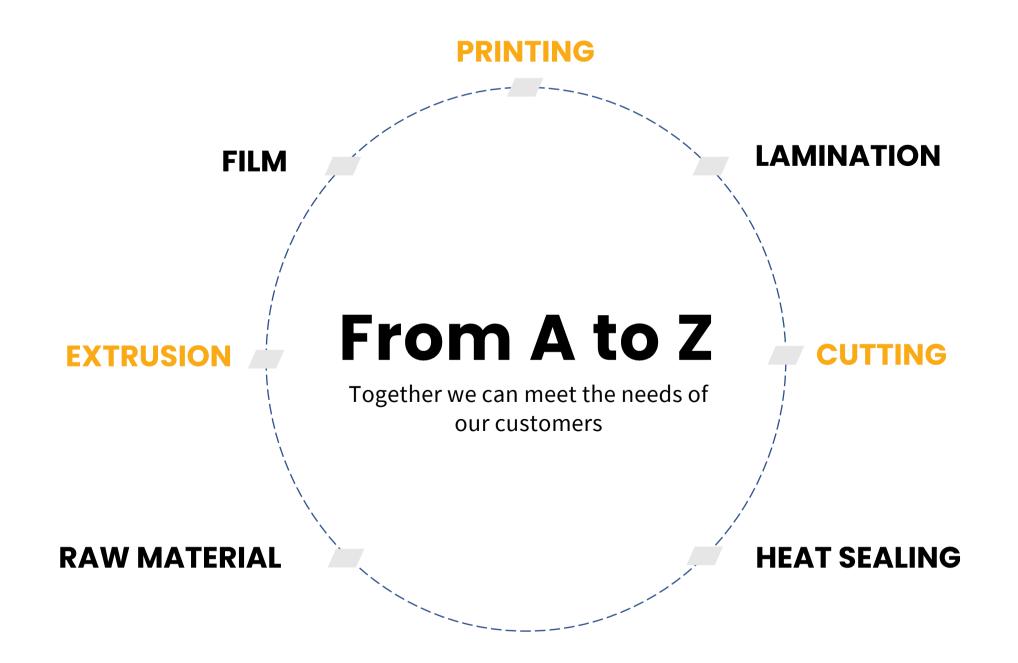
Only leading suppliers for machinery division. Italian leader in the sale of industrial food processing machinery, representing the brands Weber, Textor and Tipper Tie. Located in San Giacomo di Laives (BZ), Niederwieser Spa - Food Processing has established solid cooperation with the best companies of the branch, guaranteeing its customers excellent product performance and continuity in the supply of appliances and spare parts, with a complete pre- and post-sales consultancy and assistance on site or remotely.



WHAT WE DO

Together along the whole process





Production processes

VF Verpackungen GmbH



EXTRUSION

Four extrusion lines. Two 11-layer cast head coextrusion lines. Two extrusion lamination.

Production processes

Niederwieser Spa – Food Packaging Division











PRINTING

Two 8-colour flexo printing lines

LAMINATION

Two lines for solvent based and solvent less lamination

EMBOSSING

Hot film embossing system

CUTTING

Two slitting lines

HEAT SEALING

15 thermowelding lines

CERTIFICATIONS

Both companies have chosen to certify their production plants with quality and food safety systems in compliance with the BRC Packaging Issue 6 Standard.

- VF Verpackungen GmbH
 Grade AA
- Niederwieser Spa
 Grade AA



Packaging and Packaging Materials

CERTIFICATED

OUR BRANDS

The Niederwieser Group product portfolio

NIEDERWIESERGROUP MORE THAN PACKAGING

AMILENFILMS

Our **AMILEN** coextruded flexible film line based on polyamide, polyethylene and polypropylene is ideal for vacuum or modified atmosphere packaging. A wide range of thicknesses available for lidding tops, thermoformed bottoms and flow pack guarantee high barrier properties thanks to EVOH. Packaging processes do not affect the film's brilliance and transparency; they increase the value of your product at the point of sale.

COMBIFLEX

Combiflex laminates combine our experience with the characteristics of films for a unique product, designed step-by-step to fulfil the most varied application needs. The solutions include two or three-layer laminates, with medium or high barrier properties, ideal for vacuum pouches, lidding tops, thermoformed bottoms, flow packs and heat treatments. We are looking for the right combination for a film that always meets your needs.



COMBIVAC

The **Combivac** pouches are suitable for vacuum packaging and packaging in modified atmosphere. A line in pa/pe and one for cooking ensure mechanical resistance, high barrier properties, gloss and transparency and can be used up to 121°C. Not enough? Then we develop the perfect structure together. More than 300 standard stock sizes ensure fast delivery. Customizable with flexographic printing and available in different sizes, they adapt to your product responding to market needs.



The right choice for fast and safe preservation of your food. The embossed film eases the air extraction on machines with external suction, making it ideal for domestic use. The line of pouches and rolls in pa/pe guarantees excellent sealing properties, sealing of the vacuum and a high barrier against gases and aromas. In addition, the **Combifresh SF** line combines the aforementioned advantages with resistance to heat treatments.



Our line of recyclable products

For years, our goal has been to create a product that supports the circular economy. Now the dream has come true.

Research and commitment have led us to create a new line of recyclable thermoformable films and vacuum pouches. We replace the concept of waste with that of recycling. Nothing is wasted, everything is reintroduced into a circular economy process, maximizing the product's life in order to reduce waste.



Next Flex is the basic ingredient of our green innovation. Combining 11-layer coextrusion technology with the new formulation based on Mono Polyolefin (MPO) made of polyethylene and polypropylene, Next Flex contributes to sustainability and meets the requirements of the regulations in terms of packaging. The maximum level of flexibility, high barrier capacity and over 10% of saving due to the reduction in thickness.





CombiNext is a line of recyclable vacuum pouches created using the Next Flex film. Due to its recyclability, this product is the best choice for the environment. Moreover, the high barrier properties of the material ensure a longer shelf life to the packed goods, with a consequent reduction in food waste. Suitable for pasteurization processes, up to 100°C for two hours, available both smooth and embossed, the CombiNext pouches are now ready for delivery.

COMBIFLEX

With an increasingly customized world, it was necessary to meet the requirements of recyclability as well as those of personalization. This input gave birth to **CombiflexR**, a new laminated film, printable and perfectly recyclable in a circular economy. Also available in peelable and anti-fog versions, it guarantees high transparency and a high barrier for increased product safety.



OUR SPECIALTIES

Cooking, embossing and special finishes



The world of cooking.

In order to slow down or stop the natural deterioration of food, already packaged products must undergo appropriate thermal processes. The most common are pasteurization, sterilization and vacuum cooking. Our line of heat-resistant films withstand different temperatures, up to a maximum of 121°.

121°

Sterilization

Sterilization is the most powerful process among those based on temperature. The maximum temperature, up to 121°C, increases product shelf-life by eliminating all types of pathogenic microorganisms. This process is possible also for printed films, thanks to the use of special inks that prevent post-treatment shading and bleeding phenomena.

100

Pasteurization

In the pasteurization process, the packaged product is subject to a maximum temperature of 100°C for a predetermined time. This because the higher the temperature, the more the food loses important nutrients. Pasteurization increases the shelf life of food, eliminating most of the thermolabile pathogenic microorganisms such as yeasts or moulds.

90°

Sous-vide cooking

With this method, food is prepared and packaged under vacuum, before it undergoes the cooking process. It allows the elimination of heat-resistant microorganisms and is suitable for pre-cooking particular dishes, considerably reducing the cooking time for the final consumer.

The embossing

Combifresh line of embossed pouches and rolls makes vacuum packing accessible to everyone. The special texture impressed on the film eases air suction, making these products ideal for domestic use on external suction machines.



Embossed pouches

Combifresh embossed pouches are suitable for machines with external suction. The texture of the pouch facilitates the creation of the vacuum, supporting the quick extraction of the air. Especially for domestic use, it is the best solution to reduce waste. The wide selection of sizes available helps to preserve even the smallest quantities of food. Delivery of standard sizes in stock is guaranteed in three days.



Embossed cooking pouches

The **Combifresh SF** cooking pouches, produced with coextruded polyamide and polypropylene films (pa/pp), are suitable for heat treatments up to 121°C for four hours and are microwaveable at 900W for 8 minutes. The vacuum enhances the taste of food, allowing you to create wonderful dishes performing just a few actions.



Embossed rolls

A useful and versatile product. The embossed rolls allow you to create a custom-made vacuum pouch quickly and easily avoiding unnecessary waste of material. First, weld one side, calculate the desired length according to the product and proceed with the second weld. Two widths available and up to six meters in length.

Special finishes.

Using glossy, matt or tactile paints, applied externally to the surface of the printed film, we improve the consumer's experience. The external painting on co-extruded or laminated films is done in line, during the printing phase, or off-line using the INK-setter technology. Choose your finish, combine effects and graphics: the result will be hard to forget.



