



BONDPAD

THE PAD FOR FOODSTUFFS

MAGIC
ABSORBENT AND COATED PRODUCTS

AVAILABLE
IN DIFFERENT COLOURS



BOND PAD

In comparison to the traditional absorbent of MAGIC, this pad, differentiates from the technology used.

In fact, Bond Pad, is created through a process of HOT BONDING. This technology, generates a pattern on the pad, hence the thickness of the product is reduced in comparison to the traditional pad, but the absorbency is the same or even more.

Bond Pad is available in different absorbencies and colours. Bond Pad can be used in the packaging of various foods e.g. meat, fish or fruit, helping to preserve the freshness of the product.



FEATURES

ABSORPTION

The special and unique pattern of the pad, created by new technology assists in the absorption, preventing the return of the liquid, therefore improving the shelf-life of the product.

PROTECTION

For meat punnets, the characteristically bonded surface of the BOND PAD grips onto the meat which in turn then prevents the meat from sliding off when the punnet is held at an angle on the retailers' shelves.

FLEXIBILITY

The BOND PAD when positioned on the bottom of the tray, creates a valid and soft support that protects the fruit from bumps that can accelerate the process of deterioration.

FUNCTIONALITY

There is good functionality in regards to how much fluids are able to be absorbed from direct contact with the food. The BOND PAD also absorbs by capillarity, the loose liquid that with other products would remain in the bottom of the punnet.

DESIGN

The innovative design, combined with the vast range of colours, enables an inviting aspect to the customer towards the punnet and the product contained therein.

