

CIRCULAR FoodPack

This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101003806.

FINAL EVENT Circular Packaging for Direct Food Contact Applications 28 November 2024

Brussels

Key Findings

Tracer-based sorting enables 99% sorting purity in flexible food packaging from household plastic waste

Novel delamination & deinking, deodorization treatments: Ink and odor removal by 95%

Increased purity of PE PCR with solvent based recycling technology at pre-commercial stage (25 kg/h)

Cleaning efficiencies of the novel recycling cascades determined through challenge tests for PE

Traceable, recyclable flexible packaging: >50% PE PCR in non-food, 30% in food packaging behind functional barriers

Machinability: Upscaled production (>500 kg) of coffee/cacao pouches, cosmetics sachets, SUPs for HPC

56% climate change impact reduction with 34% PCR in flexible food packaging compared to virgin non-recyclable



Main Outcomes

- Advanced physical recycling processes; deinking, dissolution, re-compounding, deodorization, producing high quality PCR materials from flexible household packaging waste
- Novel traceable recyclable flexible packagings with PCRs for contact sensitive applications

<u>PPWR targets are challenging, yet still doable and sustainable</u>

Key Messages

- Close collaboration along value chain: "Collection/sorting, recyclers, converters, and brand owners"
- Reliable, clear EU regulations and targets for PCR content in packaging, so that financial risk for investments is lower
- Ongoing research needed to address still open challenges



Interactive Presentation of Project Results and Q&A

Fraunhofer IVV – Polysecure – Ghent University – Amcor – National Technical University of Athens

Final Event "Circular Packaging for Direct Food Contact Applications"





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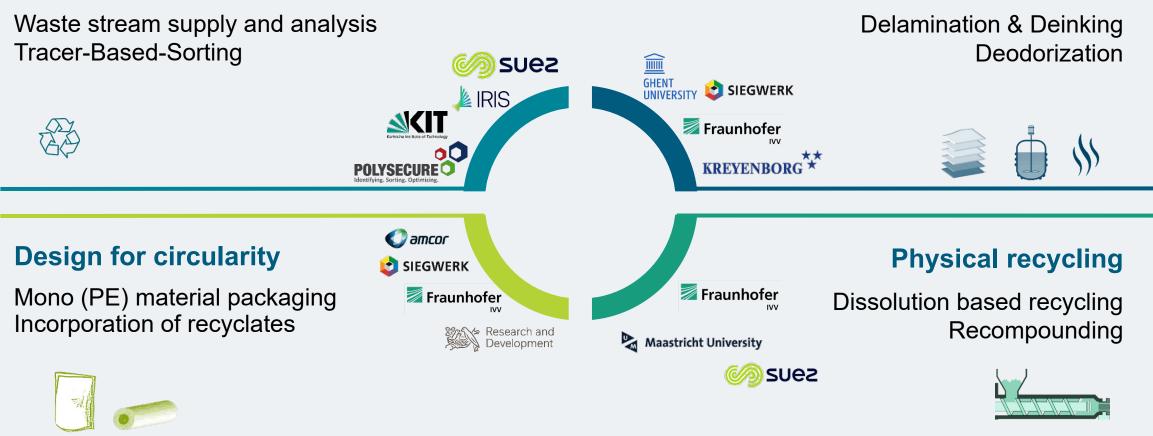
6 packaging demonstrators (3 food, 3 non-food) in 3 demo-loops Use Cases: Food packaging, Home and Personal Care





Project Value Chain

Collection and Sorting





Pre/Post-Treatments

Collection & Sorting

Markus Reisacher, Polysecure

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Objectives

• Motivation:

- Household waste not in closed-loop, food grade¹ waste not available due to nonexisting sorting processes dedicated to food packaging
- EFSA authorizes recycling processes only with food grade waste (99% for PO, 95% for PET based food packaging items)
- Requirements of the PPWR for polyolefin-based food packaging materials: 10% of post-consumer recycled content by 2030

• Objectives:

2022/1616

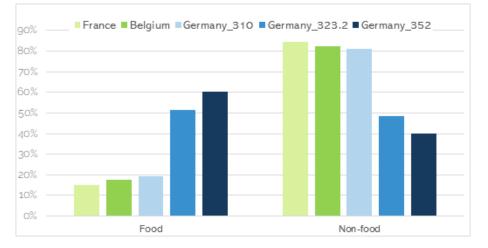
- To develop an efficient Tracer-Based-Sorting (TBS) for separating food packaging items from post-consumer flexible packaging waste.
- To characterize and select fractions from current End-Of-Life (EoL) packaging, most suitable for downstream recycling.



TBS Prerequisites

Analysis of European waste streams

→ Understanding of composition
 → E.g. ratios of food vs. non-food streams¹



Tracer application via printing inks

- → Tracers can be processed in usual printing processes
- → 100-300 µg tracer per packaging item sufficient
- → Design Guidelines²



Food contact approval/compliance for tracers

→ FDA approval
 → Conformity with EU regulations

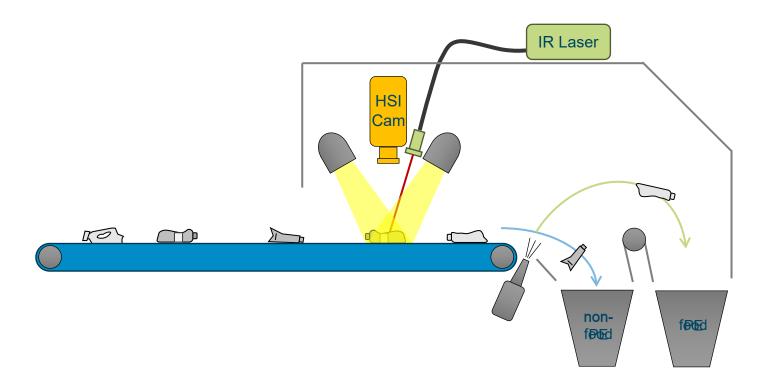
¹D2.1 (Public): Analysis of flexible packaging waste in 3 EU countries ²D3.8 (Public): Guidelines on design for recycling

https://www.circular-foodpack.eu/media-centre/results (online from 03/2025)



TBS Technology

• Enabling conventional NIR sorting lines to sort food from non-food packaging: Tracer-based-sorting (TBS)





- Industrial scale sorting trials in CFP
 - 2-step process



Mixing waste in the infeed bunker



Video not included in pdf document

Ejection of sorted items with pneumatic air nozzles. The arrow on the left marks the detection line

TBSlight		
Purity	98%	
Yield	78%	





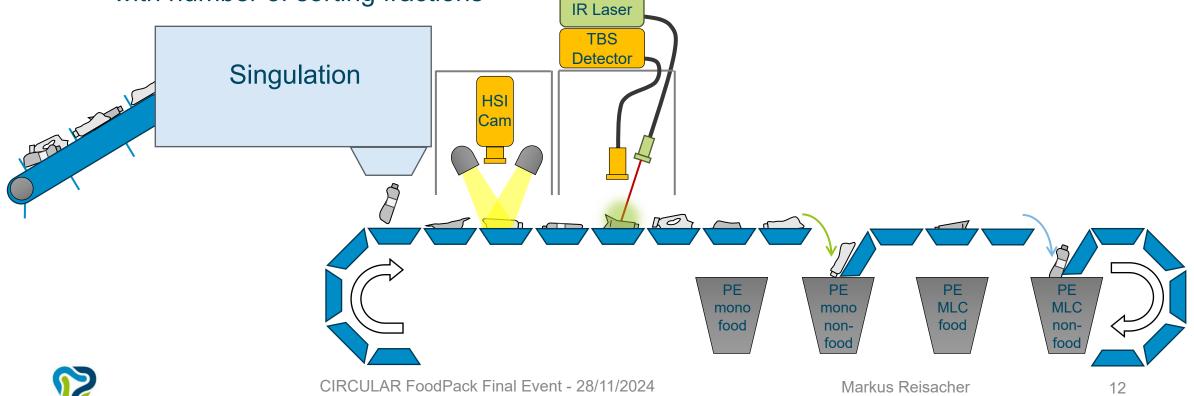
Sorted output material



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Markus Reisacher

- The step beyond: A novel approach to sorting Sort4Circle
 - Singulate items first, measure everything, then deposit at determined end point without error
 - better recyclate quality and higher economical efficiency → sorting costs do not rise with number of sorting fractions

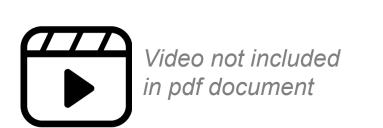


- Sort4Circle sorting trials at technical scale
 - Sorting for 2 traced fractions vs. 1 untraced fraction
 - 1-step process
 - manual singulation

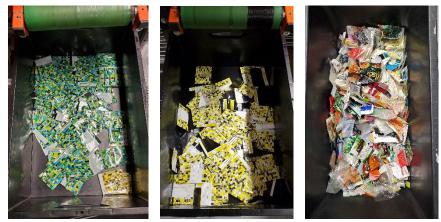
Sort4Circle		
Purity	99%	
Yield	96%	



Sort4Circle demo line: Singulation, two detection chambers, tray sorter



Deposition of traced pouches in two fractions



Sorted output material. Left: tracer 1, center: tracer 2, right: background waste



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TBSlight

- Upgrade for existing sorting facilities. Low cost entry point into the technology
- Needs one (rather two) spare NIR sorters with suitable detection technology
- High purity achievable, but limitations exist due to the pneumatic ejection
- Number of tracer codes limited (up to 7)

Sort4Circle

- Higher purities and yields
- Lower tracer concentrations and more codes (15+)
- Better economical efficiency compared to cascadic sorting
 → Gain increases with number of sorting fractions
- Lower throughput per line is compensated by parallelisation of lines



Opportunities

- TBS has been demonstrated at industrially relevant conditions as a viable solution for sorting food-grade from non-food-grade items with high purity and yield
- Further research needed to fully implement Sort4Circle for flexibles
- Investment in infrastructure needed to facilitate market uptake
 → Industrial TBS/Sort4Circle pilot sorting line
- Standardisation of tracer application
- Standardised collection schemes, tailored to the sorting and recycling process chain, have high potential of leveraging efficiency and recyclate quality





Thank you!

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Advanced Mechanical Recycling

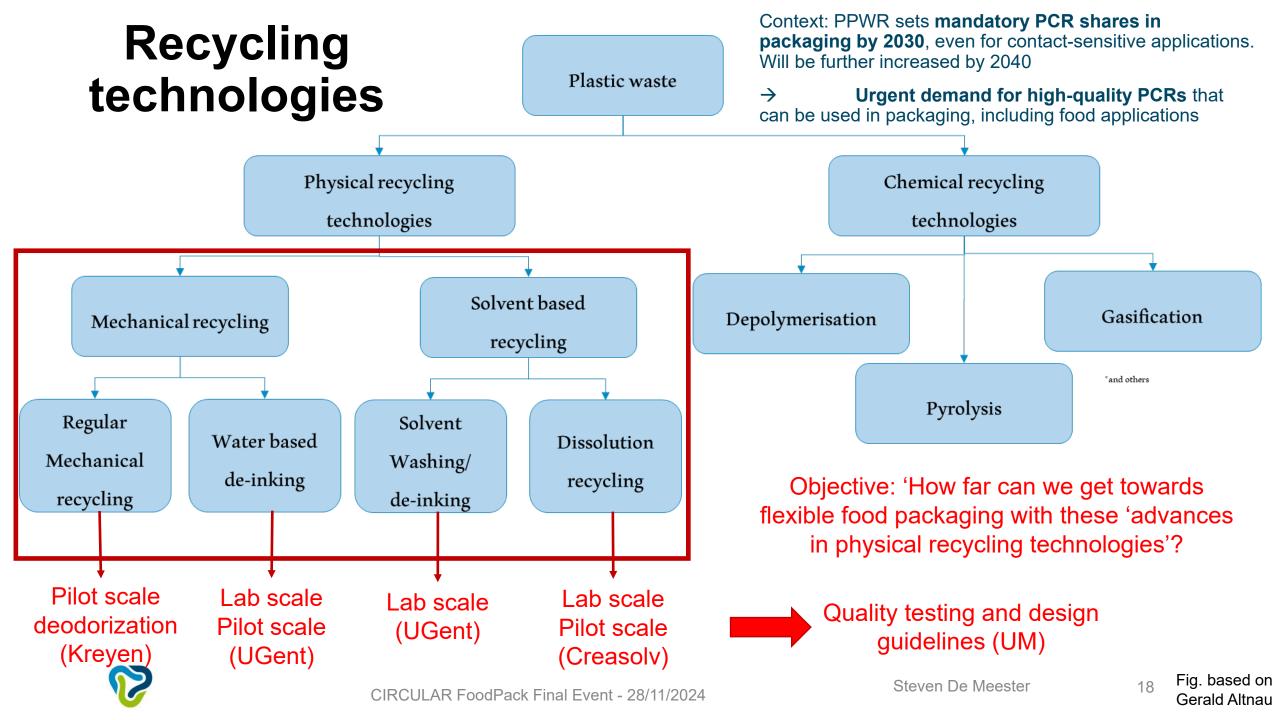
Prof. Steven De Meester, Ghent University & Johannes Schneider, Fraunhofer IVV

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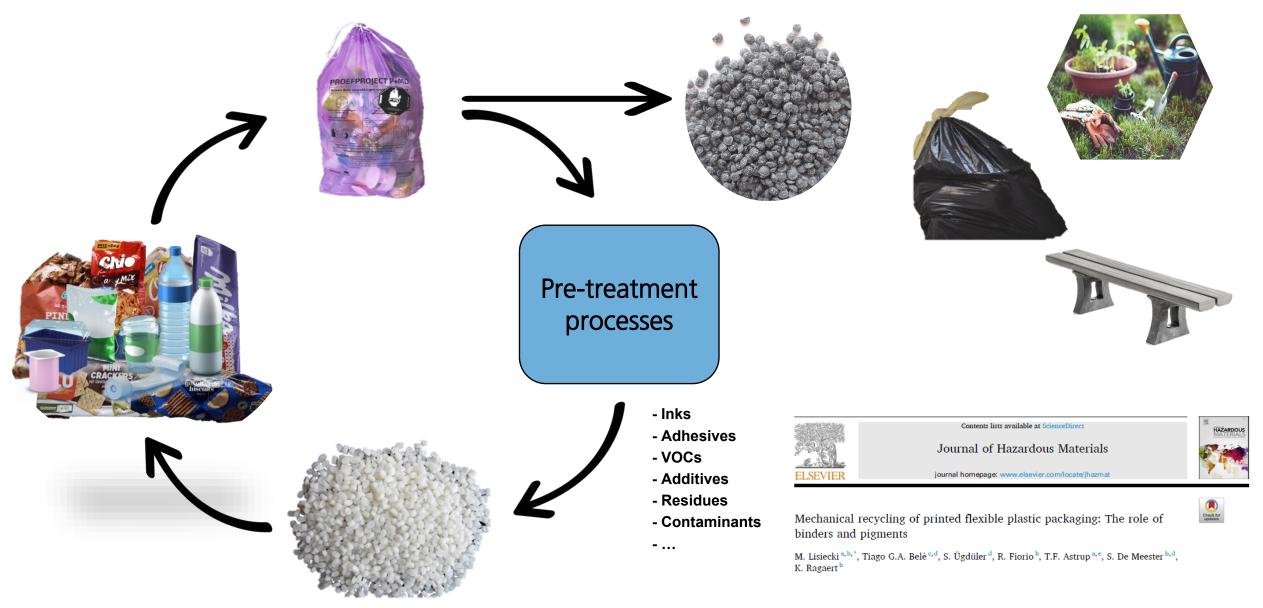


Part 1 Water based de-inking



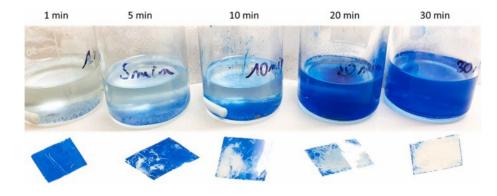
Towards closed-loop recycling



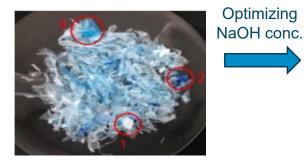


Optimizing water-based de-inking

- □ Water-based deinking typically at 85°C, with 2-5% NaOH and detergents
- Optimization of the process conditions
- □ Particle size, temperature, solid/liquid (S/L) ratio, reagent concentration, and contact time











Practical problem: curling

Adjustments in T, residence time and particle size





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The staining problem

5th deinking step

4th deinking step

3rd deinking step

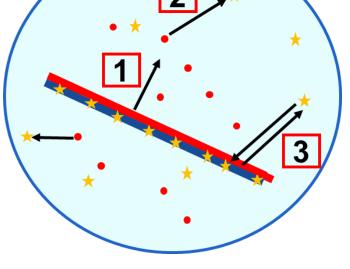
2nd deinking step

1st deinking step



Equilibrium between plastics and washing medium





1st deinking step nth deinking step

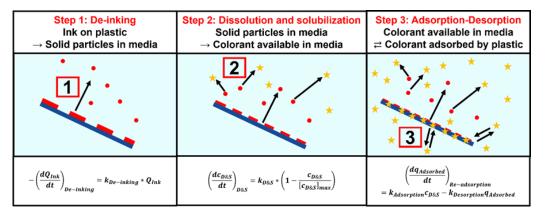


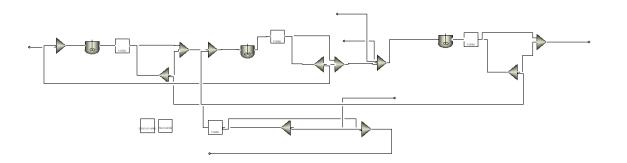




Solving the staining problem

A model to optimize the reactor system





Development of scavengers

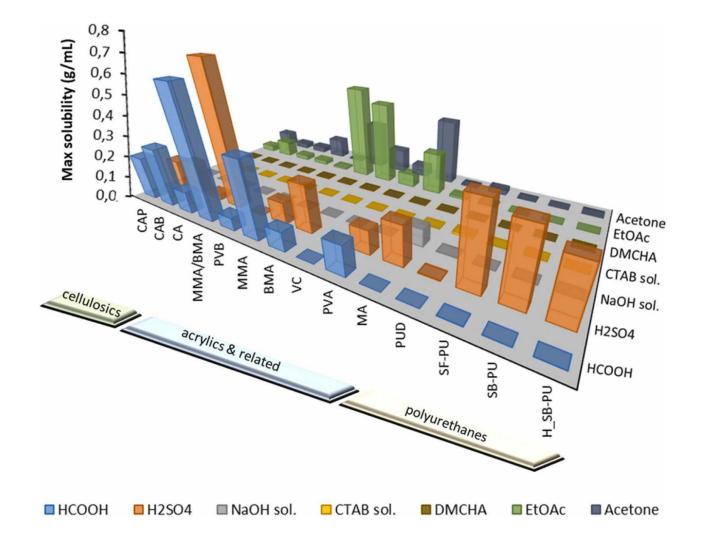




Part 2 Solvent based de-inking



Potential of solvent-based medium





Journal of Hazardous Materials Volume 452, 15 June 2023, 131239



Understanding the complexity of deinking plastic waste: An assessment of the efficiency of different treatments to remove ink resins from printed plastic film

<u>Sibel Ügdüler</u>⁰, <u>Tine Van Laere</u>⁰, <u>Tobias De Somer</u>⁰, <u>Sergei Gusev</u>⁰, <u>Kevin M. Van Geem</u>^b, <u>Andreas Kulawig</u>^c, <u>Ralf Leineweber</u>^c, <u>Marc Defoin</u>^d, <u>Hugues Van den Bergen</u>^e, <u>Dirk Bontinck</u>^e, <u>Steven De Meester</u>⁰¹ A ≅



Potential of solvent-based de-inking medium

UV-based	UV-based	PET/AI/PE	OPP/PE
printed	printed	multilayer	Multilaye
OPP film	(LM) OPP	film	film
		A	•

Solvent 1 based de-inking

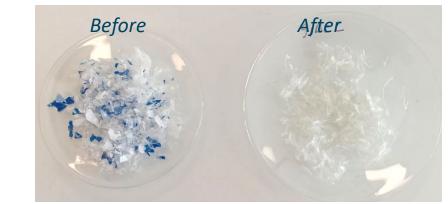


Solvent 2 based de-inking



'Tailored' non-water deinking medium

• Less readsorption



• Can remove the readsorbed pigments (after deinking with a water-based solution)

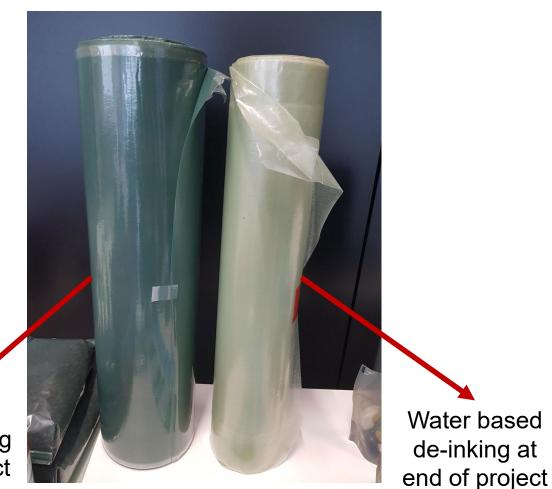




Achievements/leassons learnt on de-inking

- ✓ Color staining mitigation method developed in the project
- $\checkmark~$ Over 95% deodorization and deinking efficiency
- ✓ 50% PCR incorporation into FC packaging
- Not effective on all types of multilayer plastic packaging
- > Not effective on removal of all types of inks e.g. UV-based
- Delamination primer facilitates water based de-inking
- Solvent based de-inking might help for some problems/films

Water based de-inking at beginning of project

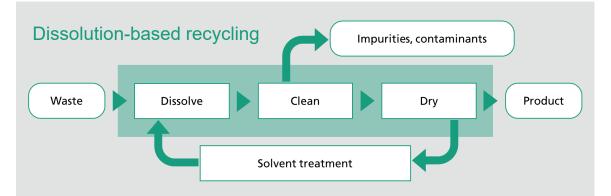


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Part 3 Dissolution-based recycling



Methodology/Technology Developments



Materials: Mono-Material based laminates containing Tracers for TBS





Laboratory Scale Dissolution, cleaning, and drying parameters



Small-Technical Scale 5-10 kg per day using stainless steel equipment (100-250 L)



Industrial Demonstration Scale 100-1000 kg sample production Validation of mass and energy balances SOA post-consumer flexible packaging waste





Dissolution-based recycling of TBS sorted packaging allows extensive purification from inks and tracers



Tracer-based sorted food packaging

ICP-MS:

> 99 % removal of Tracers





Recyclate from dissolution-based recycling



Separation of food and non-food packaging in sorting will influence the recycling processes and recyclate quality

Higher VOC load of food packaging¹

Less visual impurities in recyclate from food packaging, despite a greater share of printing in food packaging

→ Black masterbatched non-food films dominate the recyclate color

Higher share of foreign materials in food packaging due to the greater share of multilayer packaging in food applications²

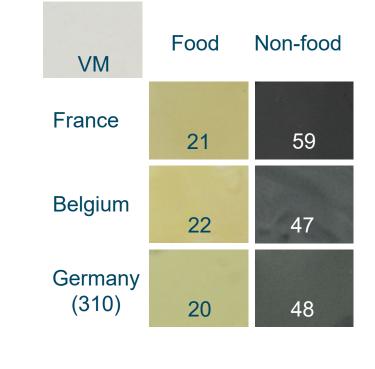


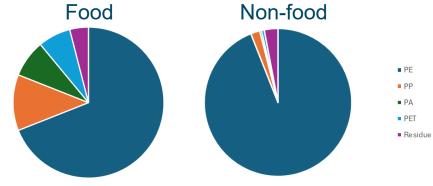
¹https://doi.org/10.1016/j.chemosphere.2023.138281

²https://doi.org/10.3390/ma17133202





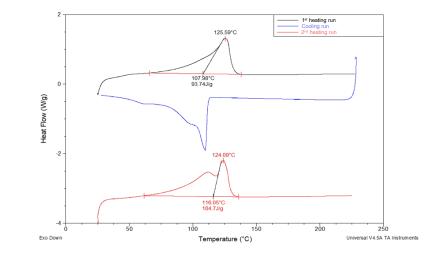




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Removal of foreign materials by dissolution-based purification

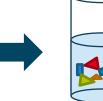
DSC measurement of recyclate: \rightarrow Pure PE PCR



Reduction of visual impurities with excluding black films or adding purification units to the dissolution-based recycling process



Post-consumer household waste





Dissolution-based Recycling (laboratory scale)

Without purification



Removal of black films



Additional Purification



500 µm press films of recyclate from dissolution-based recycling





Scale-up of solvent-based purification from laboratory to small-technical and industrial demonstration scale (nominal capacity 25 kg/h)





Post-consumer household waste



Contaminated film with defects \rightarrow SOA recycling not applicable





Small- technical scale equipment for dissolution-based recycling



Industrial demonstration scale dissolution-based recycling plant

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Recyclate and 100% PCR film without and with additional purification



Recyclate from production at industrial demonstration scale Johannes Schneider



Demonstrator packaging for detergent pods

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Challenge-Test proved high cleaning efficiency of dissolution-based recycling

With improved purification, a reduction below the limit of quantification is achieved for all contaminants



Artificial contamination of with selected contaminants for the Challenge-Test

Extractive purification of dissolution-based recycling
 allows substantial cleaning not only for volatile compounds
 but also higher molecular weight contaminants



Opportunities

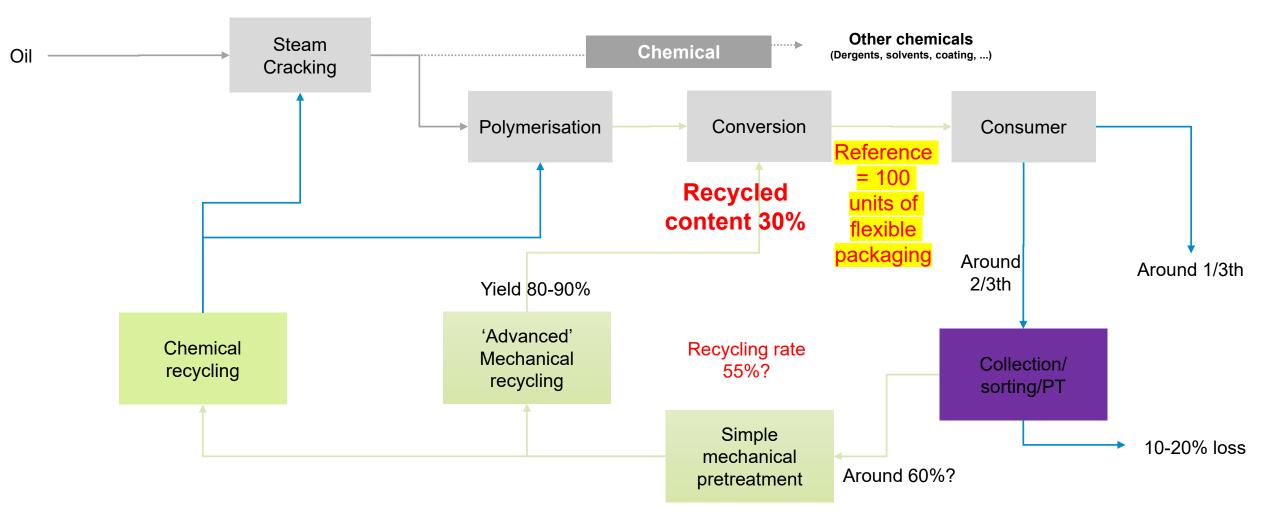
- Sorting into food and non-food packaging creates new opportunities but also new challenges for the recycling processes (e.g. higher VOC and foreign material content)
- Dissolution-based recycling already enables recycling of mixed waste streams into high-quality PCR, which can be used in new packaging, even for high-level applications
 - \rightarrow Can help to achieve PCR share targets in the future
- High cleaning efficiency of the dissolution-based recycling even towards non-volatile substances. Purity can be further increased by additional cleaning units
- High-purity PCR may potentially enable future use in food packaging (most likely in combination with novel sorting technologies and functional barriers)



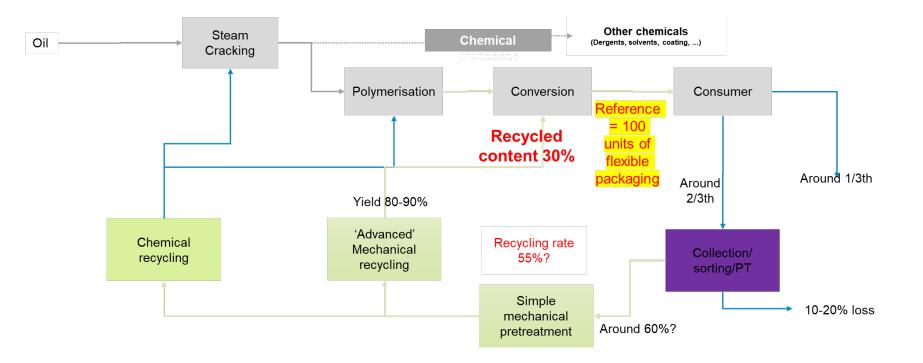
Part 4 Putting the research in context



Ball park number slide



Ball park number slide



Conclusion 1: Yield is a multiplier of the different steps in the chain, including collection and sorting
 → The recycling process itself starts from what comes out of the sorting plants to achieve EU targets (max 60%?)

Conclusion 2: 'Circular Foodpack' project shows that 'advanced mechanical recycling' technologies allow to fulfil PPWR to go beyond >30% from quality perspective (up to even 60% in non-food flexible packaging)

Conclusion 3: Recycled content can probably not go beyond 60% because of collection and sorting in the EU?
 → Should we go for 100% packaging with 60% recycled content or 60% of packaging with 100% recycled content CIRCULAR FoodPack Final Event - 28/11/2024



Thank you!

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Safety & Compliance

Dr. Diana Kemmer, Fraunhofer IVV

Final Event "Circular Packaging for Direct Food Contact Applications"





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Objectives

Definition – Evaluation – Assessment				
innovative recycling strategies newly developed packaging structures				
Safe re-use of recycled polyethylene in flexible packaging for food and personal care applications				
requirements & newly	compliance of of of envisor of en			
Testing concepts for compliance / safety assessment of recycled materials	Functional barrier concepts to ensure safety and regulatory compliance			



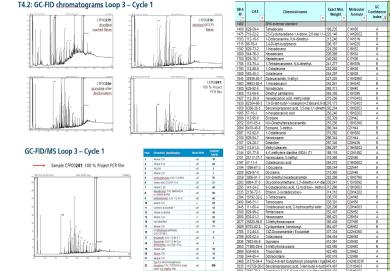
Comprehensive analytical characterisation & monitoring

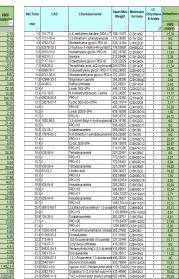
- input materials (waste and designed packaging films)
- output recyclates

Following the decontamination pathways

- Water-based Deinking Mechanical Recycling – Deodorisation Cascade
- Solvent-based Recycling

Databases for identification of chemical contamination





Following the recycling cascades by instrumental analyses

- Headspace-GC-MS (
- GC-FID/MS
- LC-HR-MS-CAD

ICP-MS

Bioassays

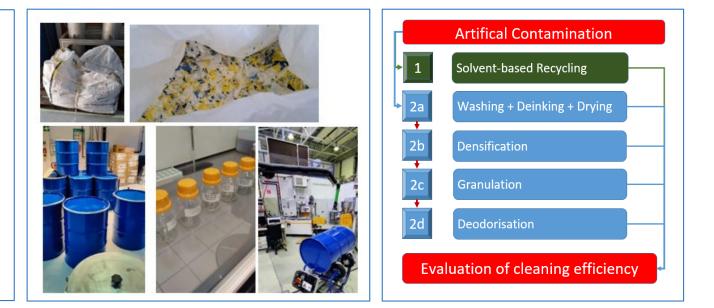
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Mineral oil



Challenge test for demonstrating cleaning efficiency of applied decontamination / recycling technologies for PE flakes

- Artifical contamination with 9 surrogates
- Shreeded PE films (flakes) as input
- Cleaning efficiencies established in the range of at least 81 - 98 % depending on molecular weight of the surrogates
- Optimization of contamination process for film flakes, selected surrogates and analytical method for quantification needed



 \rightarrow Need to establish a "standard procedure for polyolefins"



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 (\checkmark)

Design and validation of functional barrier concepts

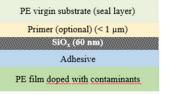
- Permeation kinetics of model contaminants from ٠ a spiked PE layer
- Permeation testing (desorption kinetics) ۲

Achievements

- Fully automated testing equipment with high ۲ measuring density
- Calculation of Barrier Improvement Factor (BIF) ٠ (permeation without / permeation with barrier layer)

Barrier layers (or combinations thereof) with effective functional barrier properties were identified that are be capable to reduce the transfer of undesired contaminants from the PE recyclate into packed food

gas chromatograph sample trap climate chamber permeation cell contro unit







Design and validation of functional barrier concepts

PE virgin substrate (seal layer) Primer (optional) (< 1 µm) SiO_x (60 nm) Adhesive PE film doped with contaminants

Barrier layers shall ensure that contaminants potentially present in the PCR layer remain below certain migration limits or levels of toxicological concern:

- A migration limit value of 10 µg/kg is typically applied in the evaluation of functional barriers as laid down in the European Plastics Regulation (EU) No 10/2011.
 - applies to non-authorized / non-evaluated substances may be used in multilayer material
 - provided that the substances are not classified as mutagenic, carcinogenic or toxic for reproduction (CMR)
 - Migration of these non-evaluated components into the food shall not be detectable at a detection limit of 0.01 mg/kg (10 ppb).
- As a conservative approach, potential contaminants in the recyclate are considered as genotoxic compounds since some of the post-consumer substances cannot be identified by instrumental analysis
 - Threshold of Toxicological Concern (TTC) approach
 - threshold value for the oral uptake of genotoxic compounds is set at 0.15 µg/person/day
 - corresponds to a concentration of **0.15 µg/kg** (ppb) of the respective substance in food



Design and validation of functional barrier concepts



CFP project's functional barrier concept:

"Transfer of contaminants shall be reduced by barrier layer to concentrations below toxicological concern"

- ✓ Barrier's efficiency and capability to reduce the transfer of contaminants strongly depends on the level of the residual contaminants in the PE recyclate (c_{po}), which is directly linked to
 - level of contamination in the input materials ("pre-processed")
 - \rightarrow Characterization of the produced recyclates (instrumental analytical techniques and bioassays)
 - efficiency of applied decontamination technologies
 - \rightarrow Challenge tests for the recycling cascade and solvent-based recycling
- ✓ Estimation based on permeation properties and BIF: CMR substance potentially present in the recyclate should not exceed ~10 - 50 ppm for efficient barrier structures
 - Defined and controlled input material: inherent (known) IAS and NIAS components may be present at ~ 1000 ppm
 - Substances with (potential) CRM properties are not expected to be present in such high concentrations





Thank you!

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Design for Circularity

Bert De Schoenmaker, Amcor

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Objectives

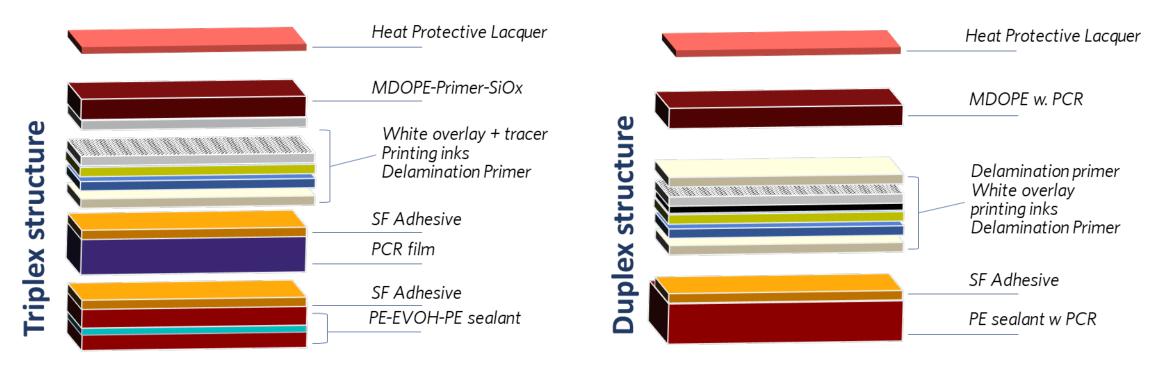
Ensure Functional Performance

→ Maintain necessary packaging performance despite increased PCR content

- Effectively Incorporate High PE PCR Levels and Maintain High Quality Control
- Incorporate Functional Barriers Safely
 → Minimize risks of offset migration during lamination or coextrusion
- Keep D4R compliance



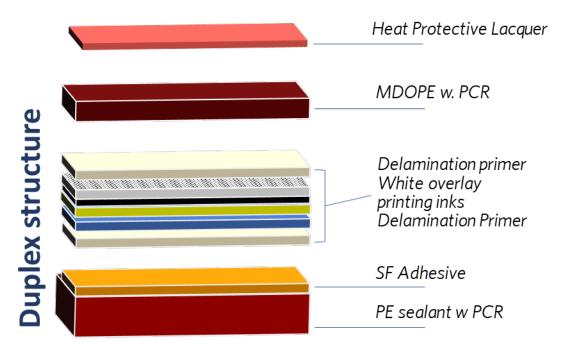
 Developped two building block structures to be finetuned to each packs performance requirements



 Developed two building block structures to be finetuned to each pack's performance requirements

NON-FOOD CONTACT APPLICATIONS

- Machine Direction Oriented PE PCR film augmenting overall PCR level of the structure
- PCR content ranging from 45m% 62m% depending on pack performance requirements
- Delamination primer to ensure high purity PCR at pre-treatment level when reprocessing





 Developped two building block structures to be finetuned to each packs performance requirements

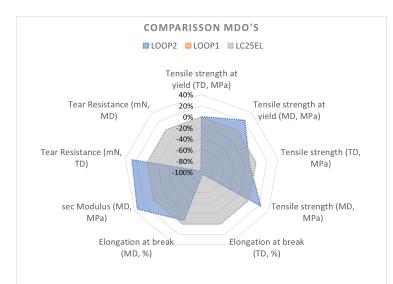
	Heat Protective Lacquer
	MDOPE-Primer-SiOx
Friplex structure	White overlay + tracer Printing inks Delamination Primer
itri	SF Adhesive
X	PCR film
Triple	SF Adhesive PE-EVOH-PE sealant

FOOD CONTACT APPLICATIONS

- Double functional barrier encasulating PCR layer
 - Functional barriers screened and tested via challenge testing (surrogate testing)
- PCR content ranging from 34m% 50 m% depending on pack performance requirements
- Tracer based technology incorporated in ink formulation to enable closed loop recycling
- Delamination primer to ensure high purity PCR at pre-treatment level when reprocessing
- Triplex lamination to avoid offset migration
- HPL to ensure hermetic sealing on packaging line



- Developed MDO film with 50 m%PCR to further increase the amount of PE PCR in a functional way
 - Mechanical performance on par with commercial MDOPE
 - Good transparancy, discoloration due to remaining pigments or masterbatch unavoidable









6 demonstrators produced to showcase applicability and range of the developped building blocks



	Temperature °C (vertical and horizontal)			
PPM	120	110	100	90
60	0,003667			
50	0,004667	2,0925		
40		1,27725		





LOOP1 packaging trial: Hermetically sealed packs possible at highest pilot operating line speed



Results/Achievements

 Packaging trials on pilot machines (4 trials)

 Various formats, w and w/o product

✓ Hermeticity achieved

 ✓ Operating window determined

Video Production of Gusseted Bag Pouches (with 30% PCR) on Vertical Form Fill and Seal Packaging not included



Opportunities

- Upscaling the Creasolve process for a full industrial extrusion trial, focusing on converting MDO-PE PCR
 → Upscaling the deodorization process for a full industrial extrusion trial
- Investigation on how to avoid considerable cross-contamination during coextrusion and/or sequential lamination with PCR
- Design for recycling of wet chemistries applied (ink pigments, adhesives, lacquers)
- Optimize the conversion process using the SB delamination primer
- Further increasing the purity of PCR materials.





Thank you!

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Economical and market aspects

Prof. Aggelos Tsakanikas, National Technical University of Athens

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Market analysis and identification of stakeholders' preferences, acceptances and expectations

Industry key messages:



- Innovative approach including the whole value chain. Scalable collection and sorting infrastructure crucial.
- Processors at different levels of the value chain have shown interest in the packaging approach proposed by the Circular Food Pack.
- The new **regulatory landscape** is encouraging brand owners to adopt new standards, with PE PCR emerging as a viable option.



Market analysis and identification of stakeholders' preferences, acceptances and expectations

Consumer preferences:



- Consumers are generally in favour of sustainable packaging, such as the solution offered by Circular FoodPack, and prefer recycled materials.
- Consumer surveys have confirmed that the solution proposed by CIRCULAR FoodPack can be widely accepted by consumers once the introduction of the new material is accompanied by appropriate communication.
- Reduce the effort and complexity linked to recycling, shift the burden of "correct behaviour" from the consumer-citizens to the industry and to the retail.



3 Key Exploitable Technologies identified

KER No.1: Design 4 PCR: development of recyclable flexible laminates that are intended for food and non-food packaging.

KER No.2: Sorting and Physical recycling cascades: processing chain for sorting and recycling the packaging waste in order to produce high-quality PE recyclates (PE PCRs).

- Collection and sorting
- Pre-treatment (oversorting, shredding, washing, grinding and float-sink separation)
- Purification and recycling (CreaSolv® or mechanical recycling combined with deinking and delamination)
- Post-treatment (deodorization)

<u>KER No.3: PCRs with certified quality:</u> evaluation of the performance of the PCRs and the compliance with regulatory safety requirements, development of innovative and improved testing methods for evaluating the compatibility of recycled materials with food products, their safety when incorporated in food packaging, as well as their purity.



Technical Feasibility for production of: A. PE PCR, B. Laminates

Results / Achievements

- Market entry potential: an increased need for PE PCR at a competitive price
- Comparison to competitive technologies: significant benefits for solvent-based recycling and tracer-based sorting
- Both dissolution-based and water-based deinking technologies result in feasible business cases, giving competitive PE PCR costs to the virgin PE costs.

Household waste		B2B waste	B2B waste	Household waste
	with SoA sorting Dissolution-based recycling cascade	Dissolution-based recycling cascade	Water-based deinking, mechanical recycling	with SoA sorting and TBS
PE PCR cost compared to market price for virgin PE	-3%	-24%	-16%	-8%

- Purification and pre-treatment steps are the most expensive
- Packaging films containing PE PCR are economically feasible both for food and non-food applications, with a calculated price competitive to the current market price → ≈ 1.50 €/m²



Lessons Learnt

- The processes that were introduced can lead to a PE PCR and laminates with competitive costs
- The processes economics could be improved by improving efficiency in purification and pre-treatment steps and integrating renewable energy sources.
- There is room for improvement (economies of scale, etc), in the various most "expensive" steps that could benefit the final cost.





Thank you!

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This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 101003806.