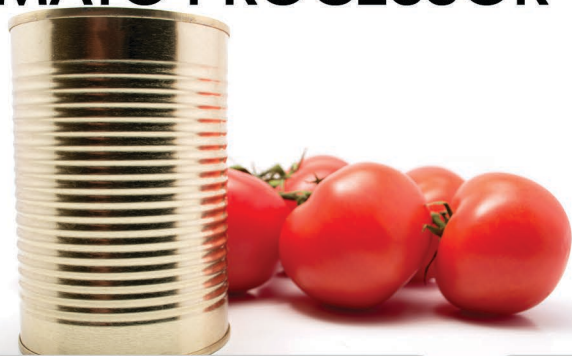


CASE STUDY

TOMATO PROCESSOR



VENTED STRETCH FILM



THE PROBLEM

Rust forming along the seams of cans—whether small tomato paste tins or large commercial containers—has become a recurring issue.

This corrosion often leads to product returns from both the grocery and hospitality sectors, as customers are reluctant to use products that appear damaged or unsafe due to visible rust.

THE PROCESS & ISSUE

Freshly harvested tomatoes are hot-filled into cans, then quickly cooled in a cold-water bath to bring down the exterior temperature.

This cooling step ensures proper adhesion of both the label and glue. Once labeled, the cans are packed into cardboard cases or placed on cardboard trays and securely shrink-wrapped for distribution.

After the cold-water bath cools the outside of the cans, the internal contents remain hot. **During storage**, this temperature difference leads to condensation and moisture buildup inside the shrink wrap or cardboard case. This excess moisture not only causes rust to form along the seams of the cans but also compromises the strength and integrity of the secondary cardboard packaging.

THE SOLUTION



AIRFLOW 250 vented stretch film was chosen to speed up the cooling process and allow trapped condensation to escape. This ventilation significantly reduces the risk of rust forming on can seams and helps preserve the strength and integrity of the cardboard case.

THE RESULT



98% Reduction in Can Rust -
This resulted in a significant drop in product returns, damage claims, and fines across all sectors.



REDUCTION

Cooling time was dramatically shortened.

Faster order fulfillment.

Improved load containment.