

RECYCLABLE* PE CLING FILM

KEEPS FOOD FRESH & REDUCES FOOD WASTE

Wrapmaster® PE Cling Film is a general purpose cling film suitable for covering & wrapping all food types & can be used in the fridge & freezer. Available for use with the Wrapmaster® Duo, 4500 & 3000 dispensers.

Plasticizer, BPA & PVC Free • Recyclable* • Reduces Food Waste
Protects Food & Preserves Flavour • Microwave Safe



13037 Wrapmaster® PE Cling Film Refills - 45cm x 300m x 3

13038 Wrapmaster® PE Cling Film Refills - 30cm x 300m x 3


Wrapmaster®

**ISN'T IT TIME YOUR KITCHEN
STARTED USING WRAPMASTER®?**

WWW.BIDFOODCATERINGSUPPLIES.CO.UK

cateringsuppliesenquiries@bidfood.co.uk



*Please check your local facilities for PE Cling Film recycling options including major supermarkets.

COFRESCO FOODSERVICE 100% CIRCULAR MISSION

As market leaders it has long been the desire of Cofresco Foodservice, brand owners of Wrapmaster®, to support sustainability and recyclability in professional kitchens. We are continually looking to ensure that our product range is fit for the future. We have a dedicated NPD team working on sustainable and recyclable products and alternatives.



Recycled or Renewable input



Recyclable or Degradable output



Waste Avoidance



Multi-Use Solutions

HOW DO WE ACHIEVE BEING 100% CIRCULAR?

We are aware that we are part of the problem, but we will be part of the solution. We will have to invest substantially into our 100% circular strategy in the course of the following years.

REDESIGN

We will use only recycled or renewable materials for our products and packaging. We will be the active driver of sustainability developments in all of our product categories.

REUSE

We will expand our product range to include multi-use products. In the development of these, we will place special emphasis on sustainability and ease of use.

RECYCLE

We will sell only products and packaging that can either be recycled or compostable. We are already committed to ensuring our products and packaging are integrated into the circular economy, wherever possible.

REDUCE

In our production processes, we continue to reduce our usage of resources while maintaining high-quality standards. We will continue to support consumers in avoiding food waste with products that prolong significantly the freshness of food.

BY 2025 OUR AIM IS FOR ALL OUR PRODUCTS TO BE 100% CIRCULAR. THIS MEANS THAT WE WILL ONLY USE RECYCLED OR RENEWABLE MATERIALS IN THE PRODUCTION PROCESS, AND ALL OUR PRODUCTS WILL BE RECYCLABLE OR COMPOSTABLE AFTER USE, THE PREREQUISITE IS THE NECESSARY TECHNOLOGIES BEING AVAILABLE TO US.



ISN'T IT TIME YOUR KITCHEN STARTED USING WRAPMASTER®?