



Twój Partner w Pakowaniu



Paper baking moulds

(pâtés, roasts, grains, cakes, breads)

Paper baking moulds are eco-friendly packaging materials which are used to bake or heat food products.

Selected renewable raw materials, such as certified solid cardboards with PET barrier and selected corrugated cardboards with PET barrier, are used to manufacture them. Our portfolio also contains paper moulds made of solid cardboard covered by a silicone barrier (NEW).

Cardboards used for production are made wood-pulp cellulose – a raw material occurring naturally in nature, safe for human health, approved for direct contact with food.

Paper moulds have been developed for baking (up to 220°C), but also for reheating in a microwave oven. They are suitable also for freezing food products (down to -30°C). The strong side walls prevent the deformation of packaged products.

Our packages are made in the way to ensure tightness of the products placed in them not only in solid but also in semi-liquid form thanks to which pâtés, roasts, grains, cakes, breads etc. can be packed in them.

It is possible to adjust the moulds to a specific product and also to apply an individual multi-coloured printing (trays made of solid cardboard) which gives them a unique character and distinguishes them from the competition.

Products placed inside them can be packed using the following methods: flow-pack, stretch wrapping and in thermoforming films.



Solid base cardboard
- available dimensions*:

- 254x64x55 (1110 ml)
- 209x75x64 (1170 ml)
- 180x80x55 (975 ml)
- 165x65x45 (560 ml)
- 170x127x65 (1650 ml)
- 90x60x45 (300 ml)

Corrugated base cardboard
- available dimensions*:

- 165x120x60 (1250 ml)
- 151x73x69 (850 ml)
- 84x59x42 (260 ml)

* dimensions of bottom + height.



Mold marking
paper with a PET barrier.



Labeling of paper molds covered
with silicone.