

Packaging Materials Defined



Tissue: An untreated, lightweight tissue sheet with wet strength used for wrapping hot dogs, cones and foods with low moisture or grease content. Improve the “ease of eating” qualities of burgers by wrapping half the burger in our tissue wrap, then wrap the whole burger in a grease resistant, barrier wax, I-Rap®, insulated paper or foil insulated wrap for superior functionality and food presentation.



Dry Wax: Wax is driven into the paper fibers to produce a material that improves wet strength and moisture resistance. The paper provides good moisture resistance and moderate grease resistance. Our dry wax material is an affordable option for basic deli food wrap or bag applications.



Dubl Wax®: We use two different technologies to create Dubl Wax® paper. Our bags are coated on one side with heavy wax and on the other side with dry wax, which provides a strong moisture and moderate oxygen barrier to keep baked goods fresh longer. Our Dubl Wax® deli papers are aggressively infused with wax to provide a smooth uniform high-performance moisture barrier.



Grease Resistant: A grease resistant coating is applied to this paper to decrease grease penetration and staining. The paper creates a whiter, more opaque printing surface for custom logos or designs compared to dry wax. The paper is very breathable, which keeps wrapped or bagged sandwiches fresher and less soggy by letting steam and moisture escape. This material offers an affordable and functional solution for a variety of food-wrap and single serve bag applications.



Barrier Wax: This paper is coated on one side with a barrier wax blend. The material resists moisture and grease and extends holding times making it a favorite wrap among national quick service restaurant chains.



I-Rap®: A two-layer insulated paper wrap that combines a layer of grease resistant paper and a layer of absorbent paper bonded together with a honeycomb adhesive design to create air pockets, which provide improved insulation, heat retention and longer holding times. I-Rap® provides heat retention for hot food applications without a wax, foil or poly barrier. The two-ply paper wrap is biodegradable and commercially compostable. Our I-Rap® insulated paper allows moisture and steam to escape naturally, which keeps breads from getting soggy.



Dubl Shield®: Our innovative insulated Dubl-Shield® wrap has a highly functional grease and moisture barrier, but will allow moisture to escape, which keeps your bread or bun from getting soggy and losing freshness. The wrap has superior graphic printability on the flat grease resistant outer layer. Improved sustainable design offers an alternative to foil and poly insulated wraps and it's certified compostable by Cedar Grove, which gives it a clear end of life advantage. Dubl-Shield® can be printed on the grease resistant layer with one to four colors and can be produced with tinted adhesive to showcase a message or graphics on the inside of the wrap. Our proprietary triangle design air pockets help keep food hot during the average seven minute holding time, before consumption.



Clear Polypropylene: A clear plastic sheet with superior barrier properties for displaying cold sandwiches and other chilled foods in the deli merchandising case. The material extends the shelf life of displayed food with an oxygen and moisture barrier. Our clear polypro wraps improve the visibility, upscale image and impulse sales of your deli products.



Insulated Three Ply: A three-ply material, consisting of a very thin layer of poly sandwiched between two layers of paper, with excellent heat retention, grease resistance and moisture-absorption properties. It offers a superb alternative to paperboard clamshells in heat retention for holding times and in solid waste reduction. The material is safe for the microwave providing a practical, re-heatable substitute for foil insulated wraps. This multi-purpose wrap combines superior performance with a professional-grade look and feel to reinforce a quality image with customers.



Foil Insulated: Made of foil and paper laminated together to form a multi-functional material for a wide variety of foodservice applications. We laminate the two layers together with a honeycomb-shaped adhesive design. This design creates insulating air pockets between the layers, which improve heat retention and increase holding times. Honeycomb foil insulated wraps and bags provide the best overall heat retention, moisture/grease resistance, holding times, dead-fold and product appearance. Bagcraft Packaging was the first company to manufacture this foil insulated wrap with the honeycomb design, and we continue to be the industry leader in flexible sandwich packaging innovation.