



Food preparation
and packaging
– naturally better

NORDICPAPER)))

Nordic Paper – when you care about your food

We care about the food you eat. Our paper helps make sure your food is prepared, packaged, stored and transported safely and efficiently.

The biggest names in food preparation and packaging products know that Nordic Paper is a brand you can trust. Our papers are certified for food preparation, packaging and storage around the world, and provide a safe, natural and renewable alternative.

Based in Sweden, Norway and Canada, we meet and exceed standards for food handling - and we offer the widest range of premium food-handling paper on the market. We work closely with you to develop and manufacture new paper standards that match your requirements for innovative food preparation, packaging and storage solutions. At Nordic Paper, we pride ourselves on being flexible, on being responsive to your needs.

Whether you want the protection, versatility, shelf appeal or ease of use of our Natural Greaseproof range, or the strength and simplicity of our Kraft paper for food sacks and packaging, you can be sure we have just the paper you need.

Nordic Paper – your global paper partner.



Food packaging

Baking and cooking

Natural Greaseproof

Our Natural Greaseproof paper provides the perfect material for a wide selection of food preparation and packaging applications. Whether you are creating classy cups for exclusive chocolates or packaging for frozen meals, Natural Greaseproof provides the flexibility and quality you need – both when it comes to the properties of the paper itself and your own conversion processes and production.

Paper remains the most natural food-packaging material around. Our Singleproof food containers, for example, are renewable, recyclable and biodegradable. And they can go straight from the freezer to a microwave or conventional oven. Of course, all our Natural Greaseproof paper is fully food-certified for use in markets around the world.

Our Super Perga range has been developed for fatty foods such as butter, margarine and cheese. Approved by dairy federations around the world, Super Perga is available either for use as a component in laminated packaging or as a decorative printed wrapper in its own right. Super Perga is also the perfect wrap packaging for fast foods.

Our Natural Greaseproof and MG Ovenproof paper make cooking and baking simpler, safer and more hygienic in professional and private kitchens around the world. The flexibility of our Candor paper for baking cups and Silidor cooking and baking paper means that you can always find exactly the right paper for your products, in exactly the format you need.



Baking cups: Candor paper for baking cups is known around the world for its quality and ease of use. Developed for efficient conversion, Candor is available in a range of specifications to provide the perfect paper for your products. Candor Slip Easy has a first class reputation for denesting, Candor Opaque gives opacity and brightness and Candor Combi has a silicone coating for enhanced barrier and release performance for moist and frozen foods.

Single-use baking cups are an ideal solution for preparing and protecting baked goods. The cost-effective and hygienic cups are resistant to both heat and grease, suitable for freezing and for preserving moisture. They provide stable, attractive packaging available in multiple colours, that can increase sales and make production more efficient.

Baking and cooking paper: Our Silidor range of cooking and baking papers has been developed to make food preparation simpler, cleaner and more efficient.

- Renewable, recyclable, natural product.
- Paper removes the need for grease in oven trays and tins, and even in frying pans.
- In commercial kitchens, paper reduces the need for cleaning, increases productivity and extends the lifespan of trays.
- Innovative products for private kitchens include herb-infused cooking-in-the-paper chicken wrappers, as well as pan-liners.
- Perfect for frozen foods that need to go direct from freezer to microwave or conventional oven.
- Certified for dry and fatty foods at temperatures up to 220°C.
- Available for one-time or multi-use, suitable for private and professional kitchens.
- And in a health-conscious world, reducing the amount of fat used in cooking is a major benefit.

Both our Candor and Silidor ranges are available in a variety of grades, formats, specifications and price points. And because you are working with Nordic Paper, we are always ready to discuss special requirements.

Sack Kraft paper

Certified for food packaging and storage around the world, Sack Kraft is the paper of choice for bags and sacks for flour, sugar, rice and potatoes. Its strength means you reduce the amount of packaging required, while our flexible production processes provide almost any combination of extensibility, Cobb sizing, wet strength and porosity.

Natural Greaseproof – the best choice

- We only use natural production processes to produce the best greaseproof paper. Our specialised mechanical process means we can create a natural barrier of pure cellulose, without the need for chemical additives. That's why we can call our paper Natural Greaseproof.
- Good release is essential when using baking paper. We adjust the silicone treatment on the surface of the paper to ensure the level of release that you need, for both bleached and unbleached paper.
- Professional and household bakers naturally have specific requirements. At Nordic Paper, we offer different grades for different applications. In addition to varying levels of silicone treatment we can offer wet-strength grades as well as higher levels of whiteness.
- Baking cups made from Natural Greaseproof guarantee top quality. Our Candor baking cup paper is a special grade designed to give good cup stability in addition to an excellent barrier against fat and moisture.
- High-speed denesting is required for highly automated bakery lines while good manual separation is needed for home baking. The Candor range includes our Candor Slip Easy – with trouble-free separation of stacked baking cups – and many colourful and practical solutions for home baking.
- Our Candor range provides exactly the right grade for all baking cup applications. For decorative cups, we offer a wide selection of coloured paper as well as paper with higher whiteness. Of course we also provide unbleached paper for baking cups if you prefer a more natural look.



The Nordic Paper advantage

We make top-quality paper and pulp to suit our customers' needs. We're flexible and can adjust our production processes quickly to deliver exactly what you need.

We understand that reliability and delivery precision are vital for our customers, so we promise you will get what you order. This is all part of our commitment to being a premium paper partner. Our customers know we deliver top-quality paper, and that we deliver what we promise.

World-class production, top-class paper

Our five paper mills and one pulp mills, are producing some of the best paper in the world.

NORDICPAPER

The natural leader in speciality paper



In **Québec**, the paper machine has an annual capacity of 13,600 tonnes.



In **Bäckhammar**, our two paper machines produce more than 159,000 tonnes of unbleached Kraft paper every year. And our pulp mill at Bäckhammar produces more than 230,000 tonnes of unbleached pulp a year.



In **Säffle** the two paper machines have an annual capacity of over 33,000 tonnes of Natural Greaseproof paper.



Two unique paper machines at our plant in **Åmotfors** produce more than 50,000 tonnes of speciality unbleached Kraft paper a year as well.



Our **Greåker** facility, in Norway, has two paper machines, with a total annual capacity of over 44,000 tonnes of Natural Greaseproof paper.

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