

Good reasons for using moulded fibre egg packaging

Customers prefer moulded fibre.

- Moulded fibre is warm, ergonomic and tactile.
- Hartmann's click™ closing * makes opening and closing egg packs even easier.
- The packs remain stable when opened and closed.
- Moulded fibre is silent, and pleasant to handle.
- Eggs are a natural product, so is moulded fibre, and it is therefore only natural that the two go together.



- Moulded fibre is a natural material; it makes customers feel good, and they feel responsible when they choose it.
- Moulded fibre meets the growing awareness that customers have about environmental responsibility.



Moulded fibre exceeds market demands.

- Coloured moulded fibre packs provide the best answer for the growth of egg specialities and the need to differentiate easily on the shelf.
- Brands are instantly recognised by the customer using coloured packs.
- Hartmann offers many different colours combined with modern shapes supported by positive market research.*
- European market trends show that moulded fibre is strongly associated with quality.
- The large areas available on Hartmann packs for advertising, promote both supermarket and producer brands, and ensure that customers easily get the information they need.

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Moulded fibre is sustainable and environmentally friendly.

- Moulded fibre packaging is made from renewable raw materials (which are CO₂ neutral) and is biodegradable.*
- All Hartmann products are made from recycled paper. Recycling saves precious resources, creates less emissions and helps to solve the problem of waste disposal.



- Across Europe every Hartmann factory is certified to meet European and International standards of quality management

(ISO 9001) and environmental management (ISO 14001).*

- European countries strongly favour moulded fibre when it comes to packaging taxes and fees.*
- Moulded fibre packaging may be easily recycled and is biodegradable.* This makes moulded fibre simpler to manage after use.

Hartmann packaging runs efficiently.

- Hartmann moulded fibre packaging is developed and tested in close partnership with every major machine supplier.
- Hartmann customers prefer to use moulded fibre because it runs better on high-speed automatic machinery.



- Hartmann offers full customer support when required.
- Unlike other packs, moulded fibre is the preferred choice, running without noise and at no risk of injury when handled.

A natural product deserves natural packaging.

- Eggs breathe and transpire. To allow this natural process to occur without negative consequences for egg quality, eggs need packaging that breathes and absorbs.
- Moulded fibre absorbs condensation when it forms due to rapid changes in temperature.

- Only moulded fibre creates a dry climate that helps to prevent formation of mould.
- Moulded fibre cushions, protects and absorbs shocks through its ability to compress.



* For detailed information please see our additional datasheets, studies, certifications etc. or contact us directly: Tel.: +45 45 98 00 00, Email: sustainability@hartmann-packaging.com

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Moulded fibre protects from condensation.

The build-up of condensation is a physical process that is hard to prevent. However, moulded fibre packaging can limit the risk of damage to the eggs. Packaging made of absorbent and breathable moulded fibre absorbs the moisture and acts as a second protective shell.

Warm environment

Condensation builds up here →



Cold environment or cold object

Condensation occurs when air cools down on a cold surface. Colder air can store less water and discharges the excess water as condensation.

	External temperature	Egg temperature
1. At laying	20/22°C	37–40°C
2. Transport to packing station a) refrigeration b) no refrigeration	5–8°C approx. 18°C	20–22°C
3. Packing station	18/20°C	5–8°C approx. 18°C
4. Transport to supermarket a) refrigeration b) no refrigeration	5–8°C approx. 18°C	18–20°C
5. Supermarket a) refrigeration b) no refrigeration	5–8°C approx. 18°C	5–8°C approx. 18°C
6. On the way home	up to 25–40°C	5–8°C approx. 18°C

“The formation of condensation occurs when cool eggs are brought into a warmer environment. This has to be prevented, as water disturbs the natural protective layer that covers the porous eggshell, allowing germs to enter the egg. [...]”

So be careful when buying prepacked eggs from refrigerated shelves. During the journey home the cold chain is interrupted, allowing the build-up of condensation and, potentially, mould.”

www.landwirtschaft-mlr.baden-wuerttemberg.de/servlet/PB/menu/1040897_II/index.html

Whenever the egg cools down – in other words, when it starts off warmer than its surroundings – it draws air into itself (the bigger the difference in temperature, the faster the process). If the shells are damaged the influx of air can allow germs to enter the egg.

Article 37, paragraph 3 of the Official Journal of the European Union states: “During transport and storage the eggs must be kept clean, dry and free from any odours and must be effectively protected from knocks, strong light and extreme changes of temperature.”

[EC Directive No. 2295/2003](#)

Moulded fibre protects from condensation, knocks and light.