



BubbleWrap[®]
BRAND PACKAGING

BRC Bubble

AirCap[®] with BRC Certification
for Food Contact





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BRC Bubble

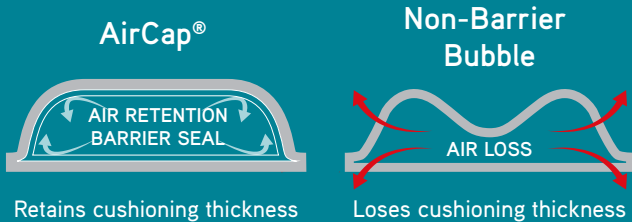
AirCap® with BRC Certification
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BENEFITS

Sealed Air invented bubble cushioning more than 60 years ago. Bubble Wrap® Brand AirCap® bubble employs a “barrier” layer which retains air, providing superior cushioning and longer lasting protection versus non-barrier materials.

THE DIFFERENCE IS IN THE BARRIER



REDUCED COSTS

Less material is required compared to non-barrier bubbles.

THE BRC CERTIFICATION MAKES IT UNIQUE IN THE FOOD PACKAGING MARKET*

Preserves the goods longer during the whole distribution process.

SPECIFICATIONS

Bubble type	Length (m)	Width (mm)	Slitted
E	100-500	1000, 1200, 1600	Minimum 100mm
M	100-450	1000, 1200, 1600	Minimum 100mm

TYPICAL APPLICATIONS



Fruits



Fish



Bread



Biscuits

Bubble Wrap® Brand AirCap® BRC is ideal for the packaging of fresh products such as fruits, biscuits, bread, fish. The right bubble is available for every application.

SUSTAINABILITY

Reusable

Long lasting cushioning performance makes Bubble Wrap® reusable.

Recyclable

The film is developed in line with the HDPE#4 waste recycling stream code and labelled as such recyclable in many locations.

Please check for recycling locations near you to dispose accordingly or find out more at SealedAir.com.

Source Reduction

Made with a thinner co-extruded film compared with polyethylene-only non-barrier bubble. This contributes to source reduction by providing better protection with less plastic material.

Damage Reduction

Protecting the product reduces the food waste with a favourable impact on the environment.

**BRC Certification in our Spanish manufacturing plant*

