



FleXoDay[®] 2016



Clondalkin Flexible Packaging

FTA Europe Diamond Awards 2016 winner

From Customer Satisfaction to Exceeding Expectations

CLONDALKIN

a group with focus

FLEXIBLE PACKAGING

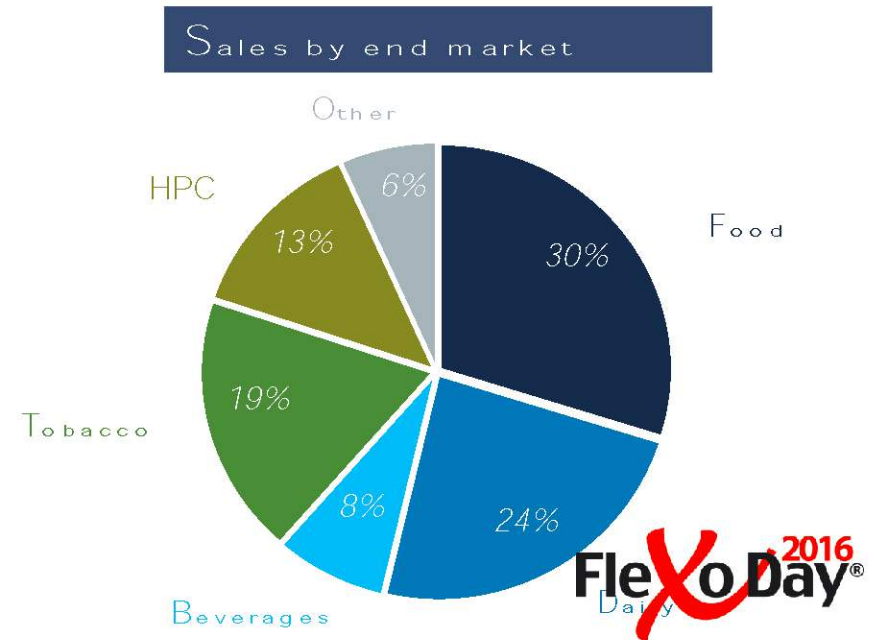
- Introduction Clondalkin
- Customer Satisfaction with Flexoprint
- Exceeding Expectations with Flex^xtreme

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Snapshot












- Annual sales € 400 million
- Leading international producer of high value added packaging
- 11 manufacturing locations in 5 countries
- 1,350 employees
- Leading supply positions in flexible packaging markets
- Well diversified business portfolio
- Well invested facilities



Markets and Products



FLEXIBLE PACKAGING

Markets	Technology		
Beverage & Dairy	Beer Soft Drinks Energy Drinks	PE Shrink film	  
Food	Meat Fish Biscuits Petfood	Blown films Laminates Bags	  
Frozen Foods	Fries Fish Fruit Vegetables	PE films Laminates	  

2016
FlexoDay®

We proudly produce for:



Customer Satisfaction

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FLEXIBLE PACKAGING

- Good quality flexo printed films
- High service standard
- Up to date machinery
- Focus
- Meeting demands

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Exceeding Expectations

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- Excellent quality flexo printed film
- Flexible and high service standard
- Up to date machinery and equipment
- Up to date knowledge and well trained operators
- Exceeding expectations

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...ten

500 g e

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Boerensoep-groenten
4430 Ootlaak-Waaihoek 7, Austria

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FLEXIBLE PACKAGING



Suppen- gemüse

...lauch, Sellerie,
...nizabel, in veränder-
...chts plus, petit pois,
...ng, choux de Bruxelles,
... 3,5%
...in wortsoep,
...leeksoep, bleekselderij,
...houdingen, petasoise 3,5%

	Pro / Pour / Per 100 g
	152 kJ / 36 kcal
	0,5 g
	0,1 g
	4,0 g
...alhydraten	2,6 g
...amines / vetaals	5,8 g
...	2,8 g
...	0,3 g



Suppengemüse

Mélange de
légumes potagers

Boerensoep-
groenten



① ZUBEREITUNGSEMPFEHLUNG ② CONSEIL DE
PRÉPARATION ③ AANBEVOLEN BEREIDINGSWIJZE

	Kochtopf / Casserole / Kookpan	
①	Tiefgefrorenes Suppengemüse in einer Brühe 15 - 20 Minuten garen.	
②	Faites cuire la mélange de légumes potagers dans une soupe pendant 15 à 20 minutes.	
③	De diepvriesgem. soepgroenten gekookte 15 à 20 minuten in bouillon gaar koken.	

Nach dem Aufkochen nicht wieder einfrieren. - Ne pas recongeler
après décongelation. Na ontdoozing niet opnieuw invriezen.

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FTA 
EUROPE **WE ARE FLEXO**

Flexo print on film
medium web
2016



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Grazie !

Clondalkin Flexible Packaging