



NEW!

PRODUCT
ALERT



RESISTANT. RENEWABLE. VERSATILE.

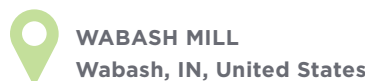
MasterWorks UltraShield™

Our innovative aqueous barrier applied to our 100% Coated Recycled Paperboard significantly reduces the permeation of oils and grease, offering effective packaging protection against staining and damage.

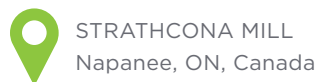
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WABASH MILL
Wabash, IN, United States



STRATHCONA MILL
Napanee, ON, Canada



FEATURES:

- Compatible with various CRB grades
- Sustainable material composition
- Zero landfill impact
- Versatile product applications
- Wide caliper range .016 to .032
- Meets RPA-100% packaging symbol requirement
- FSC®, SFI® and CFIA certified
- RPA-100% certified
- WMU OCC-E testing protocol passed



These conditions define the temperature exposure under which a food-contact material is allowed to be used:

			UltraShield (OGR) Barrier Application	
Condition	Temperature/Processing Description	Typical Applications	URB	CRB*
A	High temperature heat-sterilized (e.g., over 212° F)	Retort processing, autoclave sterilization of packaged foods	Testing condition	Testing condition
B	Boiling water sterilized	Boiling-water canning, sterilization without pressure	Testing condition	Testing condition
C	Hot filled or pasteurized above 150° F	Hot-fill beverages, high-temp pasteurized items	Suitable - excluding liquids	Testing condition
D	Hot filled or pasteurized below 150° F	Warm-fill beverages, mild pasteurization processes	Suitable - excluding liquids	Testing condition
E	Room temperature filled and stored (no thermal treatment in the container)	Shelf-stable foods, condiments, snacks	Suitable for direct food contact, RPTA certified	
F	Refrigerated storage (no thermal treatment in the container)	Dairy products, refrigerated beverages, deli items	Suitable for direct food contact (excluding liquids) with no heat treatment, RPTA certified	
G	Frozen storage (no thermal treatment in the container)	Frozen foods (vegetables, meats, desserts)	Suitable for direct food contact with no heat treatment, RPTA certified	
H	Frozen or refrigerated storage: Ready-prepared foods intended to be reheated in container at time of use	Microwave meals, boil-in-bag foods, ready-to-heat entrées	Suitable for direct food contact with no heat treatment, RPTA certified	

*Includes all PaperWorks MasterWorks CRB grades. / 21 CFR 176.170 Specifies the substances and conditions under which paper and paperboard can safely contact aqueous and fatty foods. Source: packaginglaw.com



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