

Chocolate Packaging Foil

Chocolate products, sweets and Confectionery must be protected against light, humidity and air. At the same time, it is necessary to prevent any release of fat from chocolate and to preserve its characteristic flavor. and chocolate must also be protected from fat penetration and from losing its aroma. The chocolate is packed in non-coated, one or two side transparent lacquer coated, or thermoplastic lacquer coated aluminium foil. The foil can be embossed with various designs or texts, as per customers' requests. The common chocolate foil thickness is 0.010 - 0.014 mm, with embossed foil thickness from 0.010 mm.

Different company uses different pattern of chocolate wrappers to make their chocolate wrap look attractive and customized. With all our efforts to maintain the best quality and timely delivery to meet the end requirement of our members.

Haomei offers a wide variety of chocolate wrappers, designed to ensure food safety, deliver optimum machinability and provide excellent folding performance. Thanks to its vertical integration and extensive know-how, Haomei is in the position to develop tailor-made aluminium foil solutions, improving a material's yield or enhancing its critical properties.



Main Properties

- Wide range of specifications
- Optimum performance in all chocolate packing lines
- Certified for direct contact with food
- Excellent folding properties
- Recyclable
- Excellent machinability
- Perfect forming and folding properties
- Excellent unwinding & packing
- Excellent barrier performance, to longer the shelf-life
- Food grade ink & primer