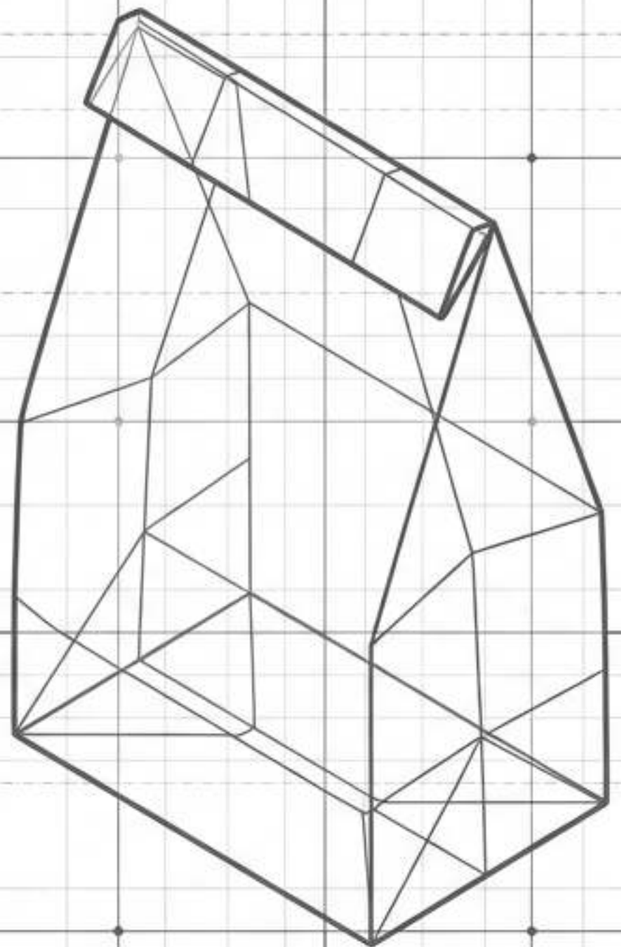


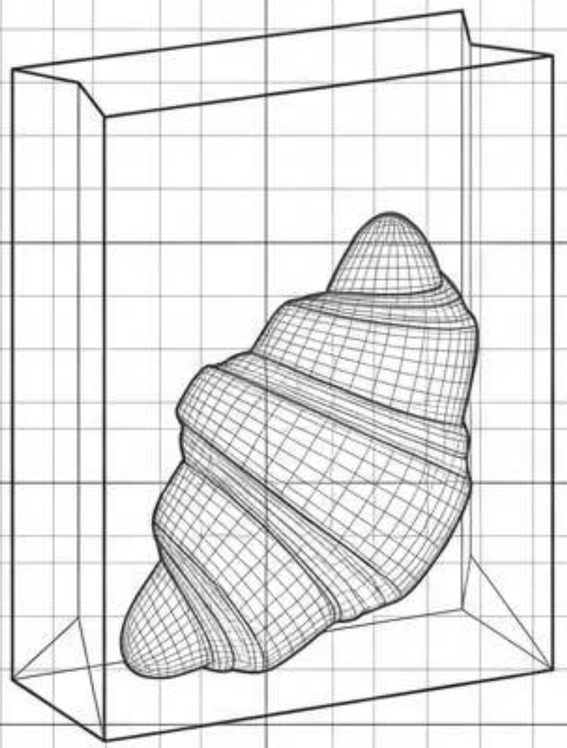
Engineering Your Packaging

The Buyer's Guide to Custom Greaseproof Bakery Bags

Provisional Specification Guide
for SKU: ZPCPB0005

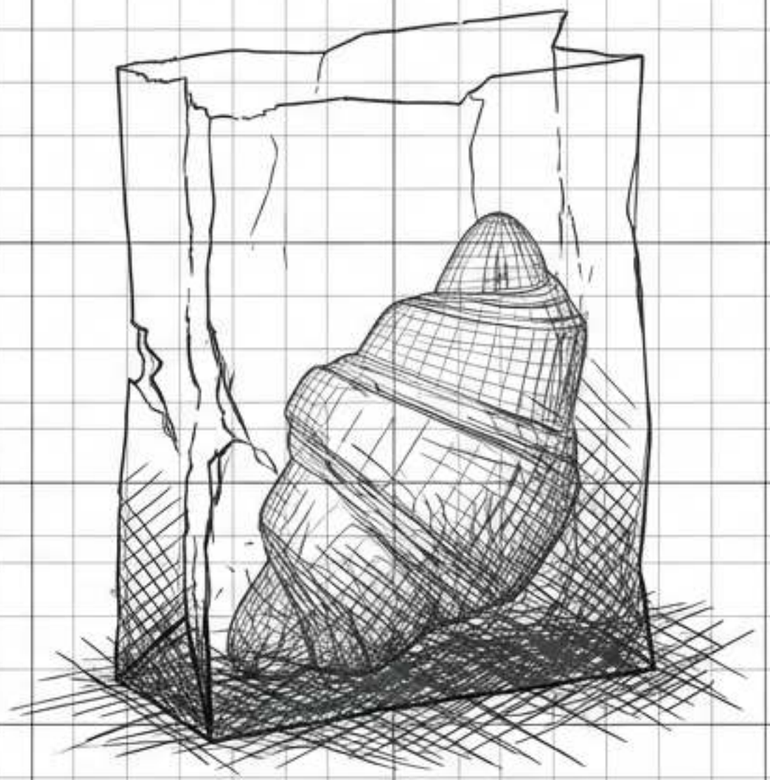
ZIGPAC

The Presentation



Oil marks ruin food presentation.

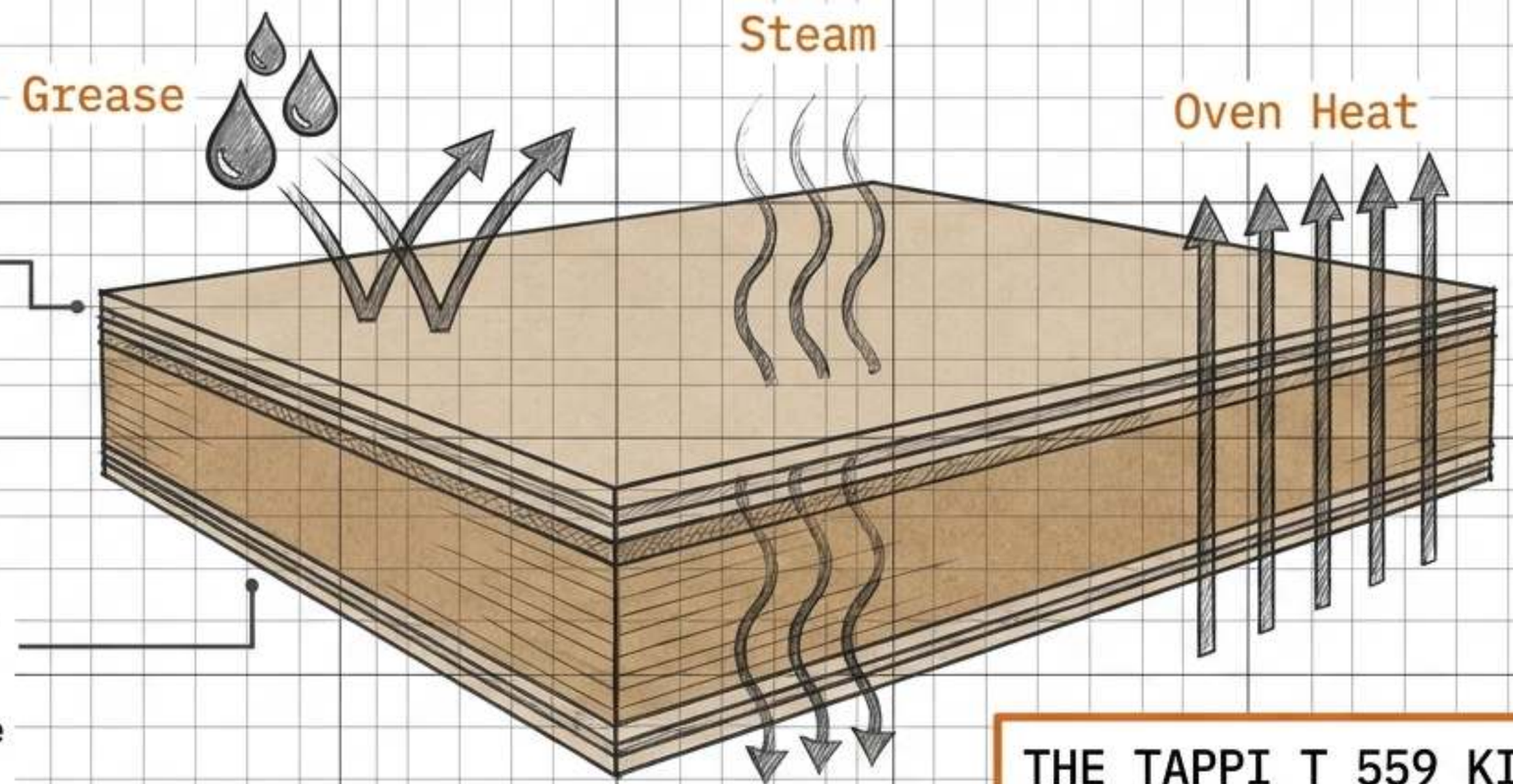
The Reality



Replacing stained bags or double-wrapping adds costly counter labor.

A thicker bag does not equal grease control. You must define the exact use conditions before selecting paper and print.

“Greaseproof” is a Specific, Isolated Variable



Greaseproof describes resistance to grease penetration—not a universal guarantee against water, steam, nonstick release, or oven heat.

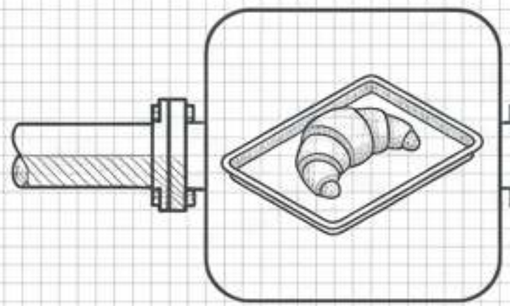
A brown appearance does not identify the barrier. A smooth surface does not prove a coating is present.

THE TAPPI T 559 KIT TEST

Provides a lab reference for surface repellency (originally for fluorochemicals). Suitability for nonfluorochemical treatments or films requires specific evaluation. It is an indicator, not an unrestricted food-performance promise.

Mapping the Food's Journey

1. Food State



Surface oil, wet coatings, delicate toppings.

2. Packing Temp



Cool vs. Warm (introducing steam and condensation).

3. Holding Time



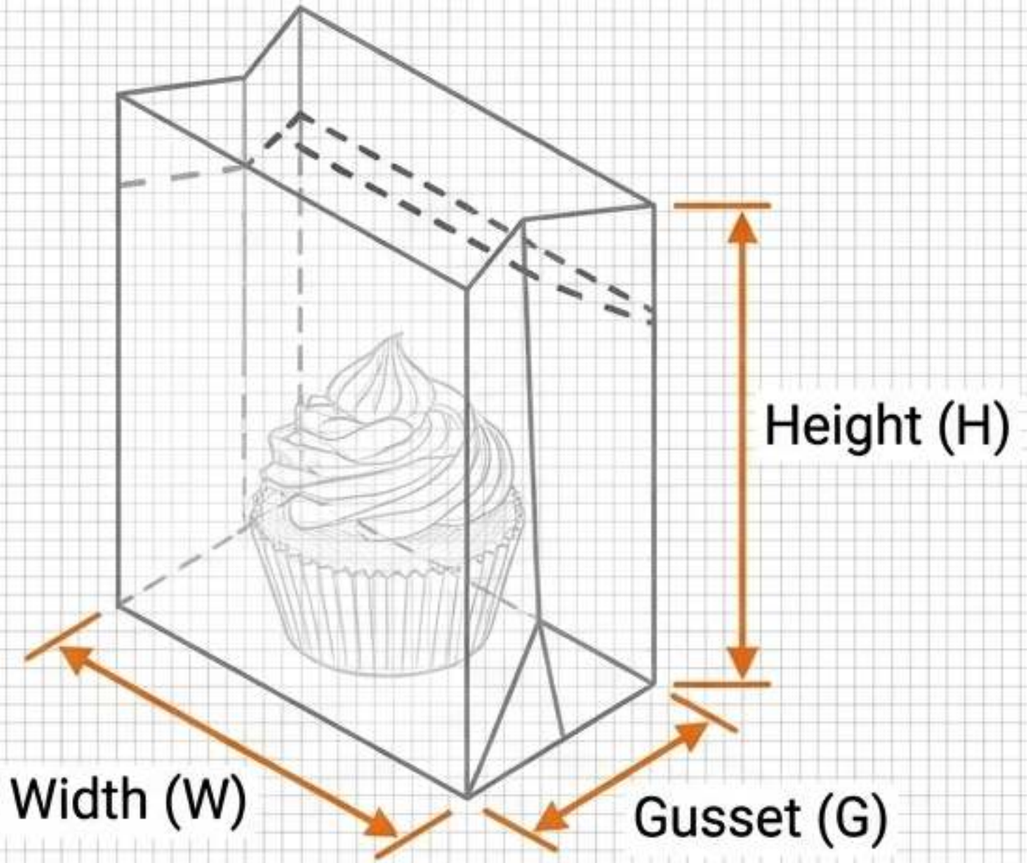
Immediate counter takeaway vs. prolonged storage.

A bag qualified for a cookie is not automatically qualified for a hot, sauced item.

Actionable Rule: Counter takeaway and advance prep require entirely different validation conditions.

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The Geometry of Capacity



State dimensions in millimeters (W × H × G).

Identify usable internal space versus the area required to fold or close the top.

A nominally adequate flat footprint can still crush a delicate topping upon removal.

Explicit Caveat: Capacity and load limit are not fixed. All dimensions remain subject to quotation, physical loading conditions, and sample validation.

The Specification Matrix

Specification Field	What to Record
Approval Basis	Food type, oil, toppings, temp (°C), hold time (min).
Bag Geometry	W × H × G in mm; drawing and loaded physical sample.
Paper Construction	Substrate, grammage (g/m²), coating/liner, contact side.
Grease Resistance	Agreed method, test surface, acceptance criterion.
Branding & Closure	Artwork revision, colors, position, proposed closure.
Commercial	Quantity, destination, arrival date.

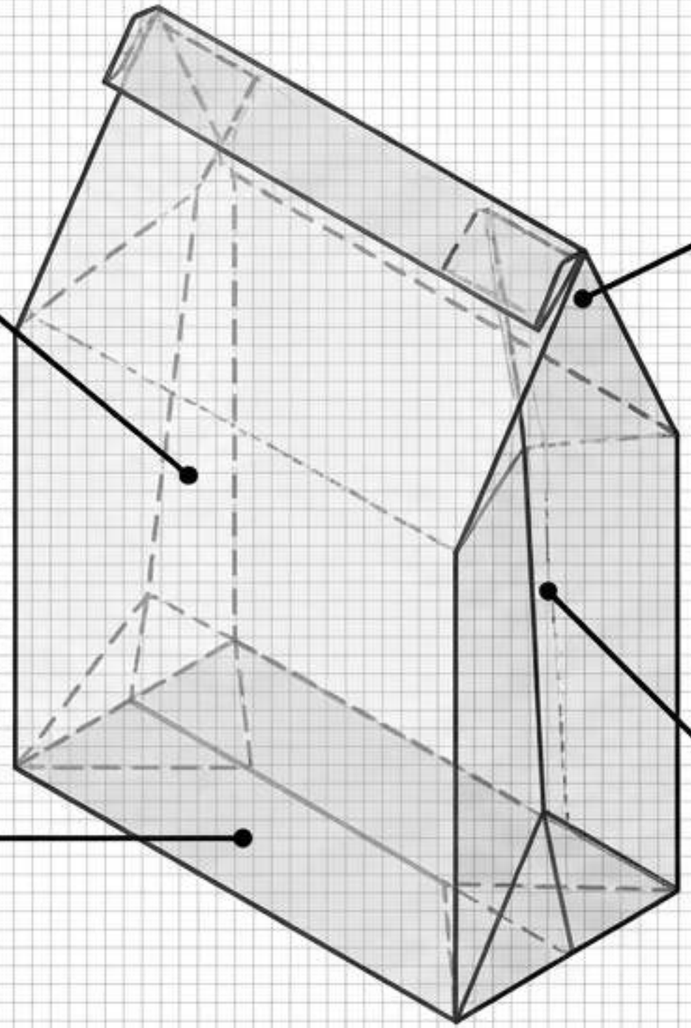
Complete these fields to prevent price comparisons from silently mixing different materials, dimensions, or validation requirements.

Uncovering Hidden Variables

Outer Printable Surface

Explicitly separate this from the food-contact layer.

Inner Food-Contact Surface
Must be evaluated for specific food and moisture conditions.



Top Closure Method

Open top, folded top, or label-assisted closures change trapped moisture dynamics.

Rear Fold & Seam

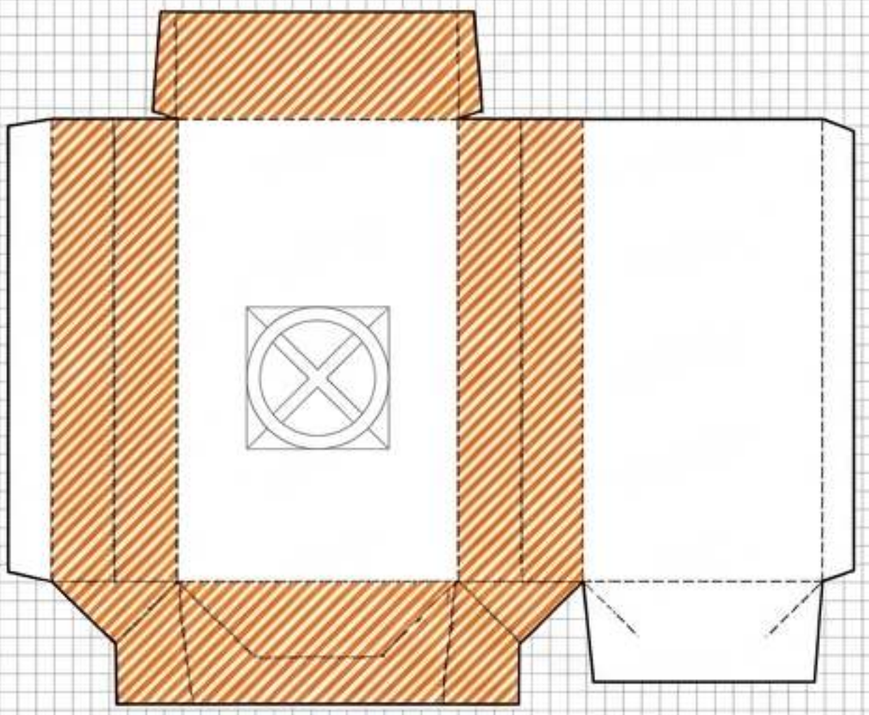
Bakery bags require specific rear seam and fold validations, completely distinct from wearable-product bags.

Note: Closures are sampling requirements, not confirmed options for this SKU.

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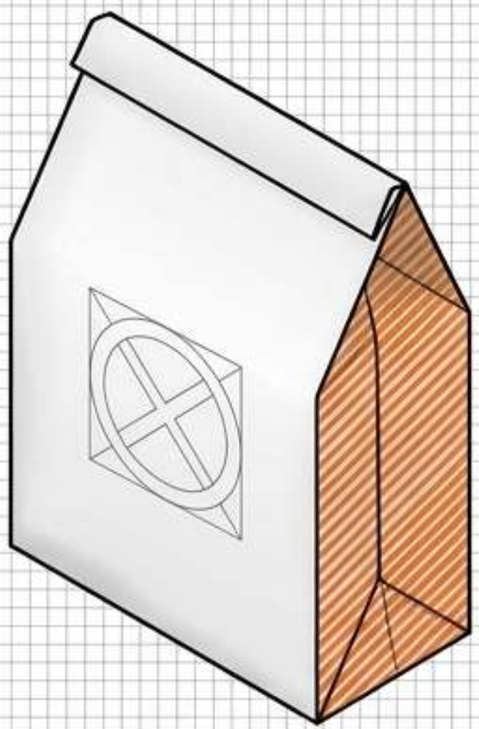
Translating Flat Art to 3D Reality

A



Flat Vector Artwork (AI/PDF)

B



Folded & Filled 3D Reality

Provide vector artwork (AI/PDF) alongside the approved bag drawing.

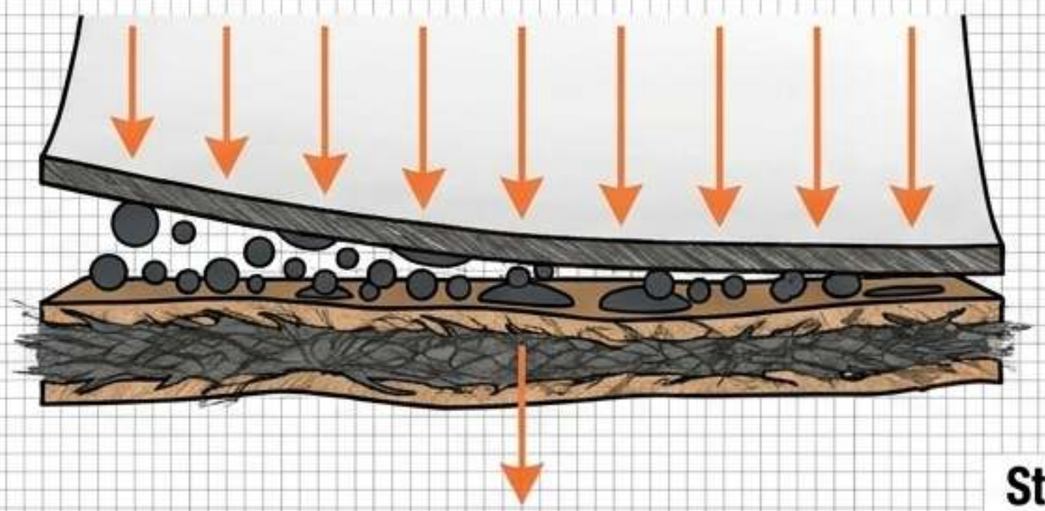
Keep essential branding clear of gussets, folds, and glue areas.

Bleed and registration tolerances must come from agreed production layout, not assumptions.

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Ink Migration and Stacking Physics

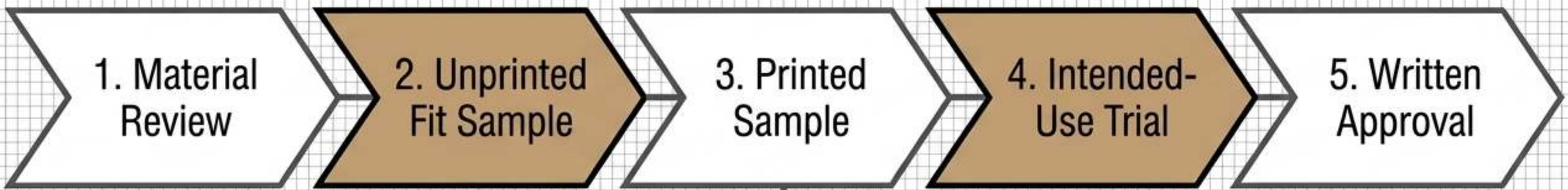
An ink described as "water-based" does not automatically establish food safety for all conditions. Food-contact suitability must cover the ink system AND its placement.



Stacking Risk:
Ensure external-only printing does not transfer onto inner food-contact surfaces during bulk storage or rubbing.

A digital proof confirms design layout. It cannot establish print adhesion, physical feel, or finished-bag performance.

The Qualification Pipeline



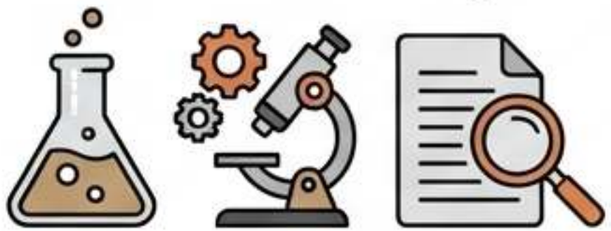
ENFORCE TRACEABILITY

For bulk production, mandate traceability between the paper, ink, finished-bag batch, and inspection record. A proposed supplier workflow is not evidence that this SKU has passed these checks.

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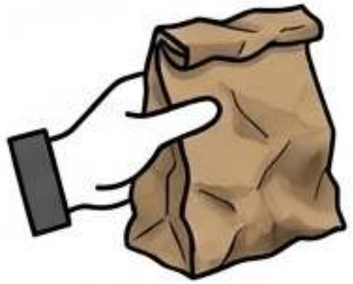
Defining Failure Before Testing

Lab Screening



Smithers' guidance notes TAPPI T 454 (penetration-time) supports evaluation for greaseproof/glassine, but may not suit coated constructions.

Finished Product Evaluation



Lab tests do not replace physical trials with actual warm food, folding, handling, and expected hold times.

Defining Acceptability

- Do not promise undefined "zero leakage."
- Explicitly document if slight edge darkening is acceptable versus catastrophic failure (through-grease staining, seam opening, sticking, ink transfer).

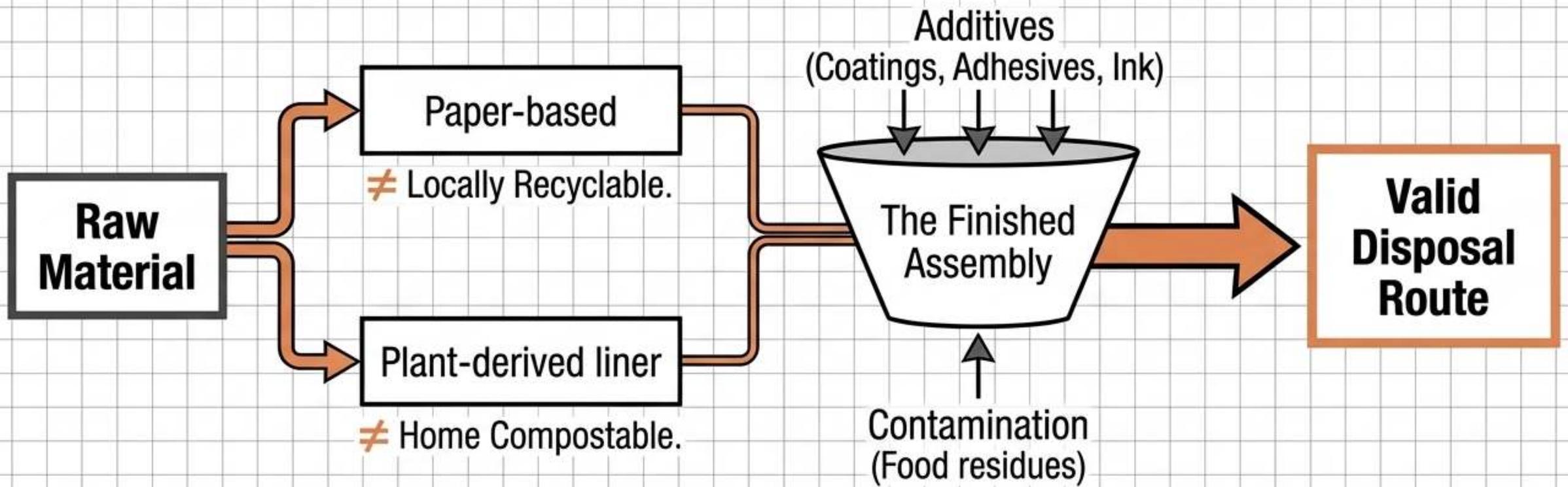
ZIGPAC

Material Evaluation Matrix

Material Route	Relevant Use Consideration	Main Purchasing Caveat
Uncoated Kraft	Dry items (No built-in grease resistance)	Do not assume ordinary kraft provides grease resistance
Densely Refined	Fiber-barrier applications	Validate folds and warm food conditions
Nonfluorinated Barrier	Specified barrier without intentional PFAS	Confirm formulation and moisture behavior
PE-Lined	Oil and moisture combo	Assess local disposal acceptance
PLA-Lined	Compostable routes	Requires industrial collection evidence
Wax / Parchment	Cold/short contact or baking	Do not transfer oven rating to takeaway bag

Availability and suitability require a specific quotation. There are no automatic winners.

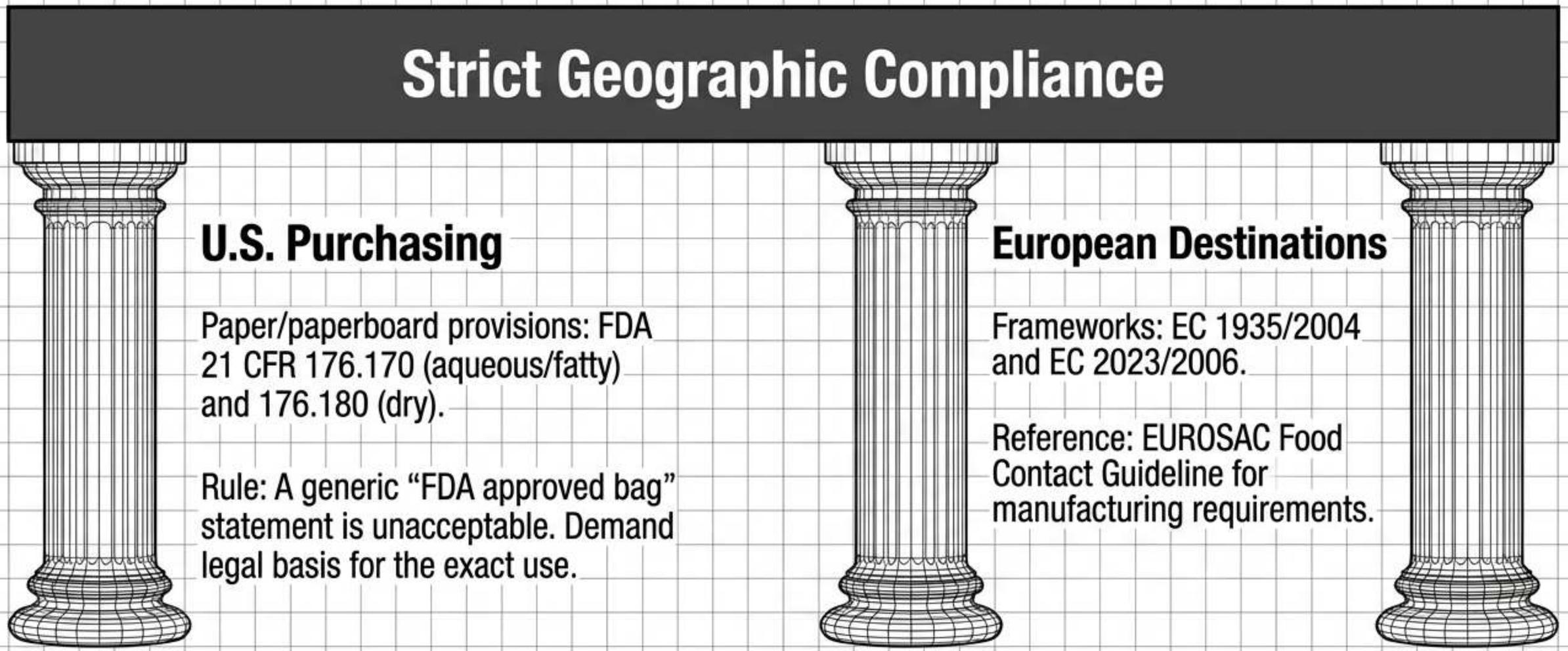
The Physics of Disposal Claims



If citing standards like EN 13432 for industrial compostability, evidence must cover the finished construction, not just raw paper. Do not print disposal instructions on artwork until the collection route is proven.

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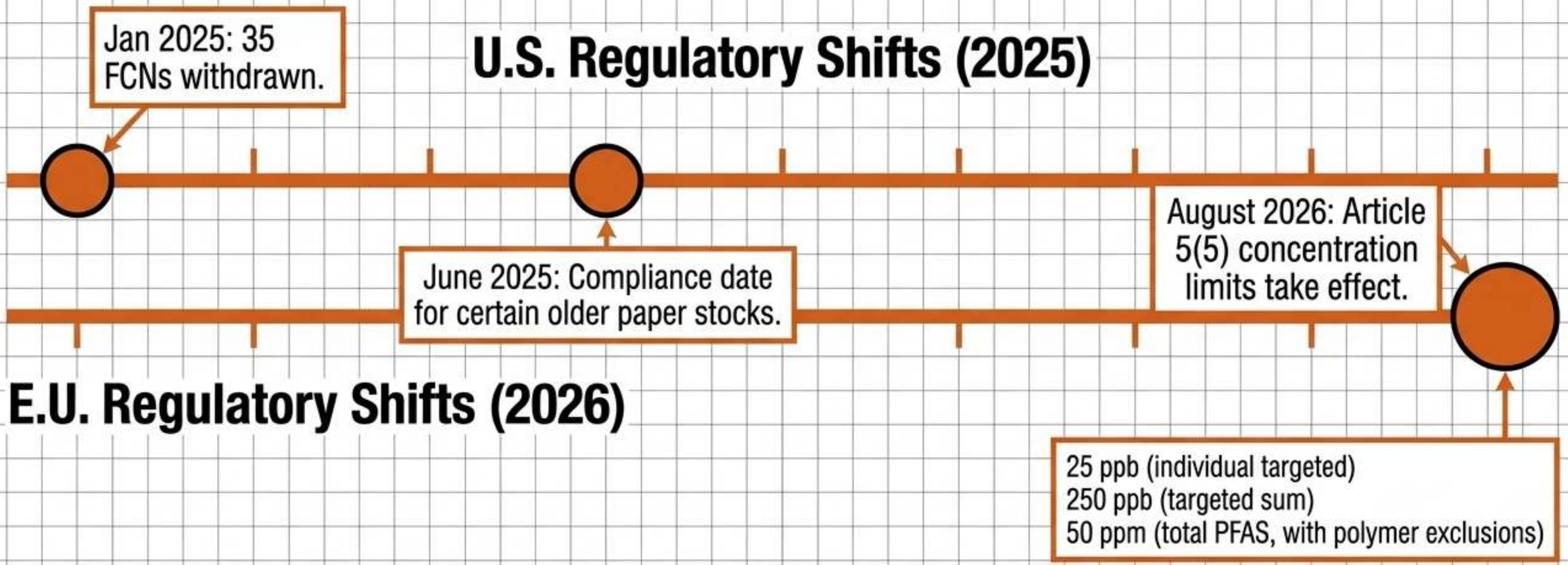
Navigating Food Contact Frameworks



Documents must correspond to the proposed construction; they do not universally certify provisional SKU ZPCPB0005.

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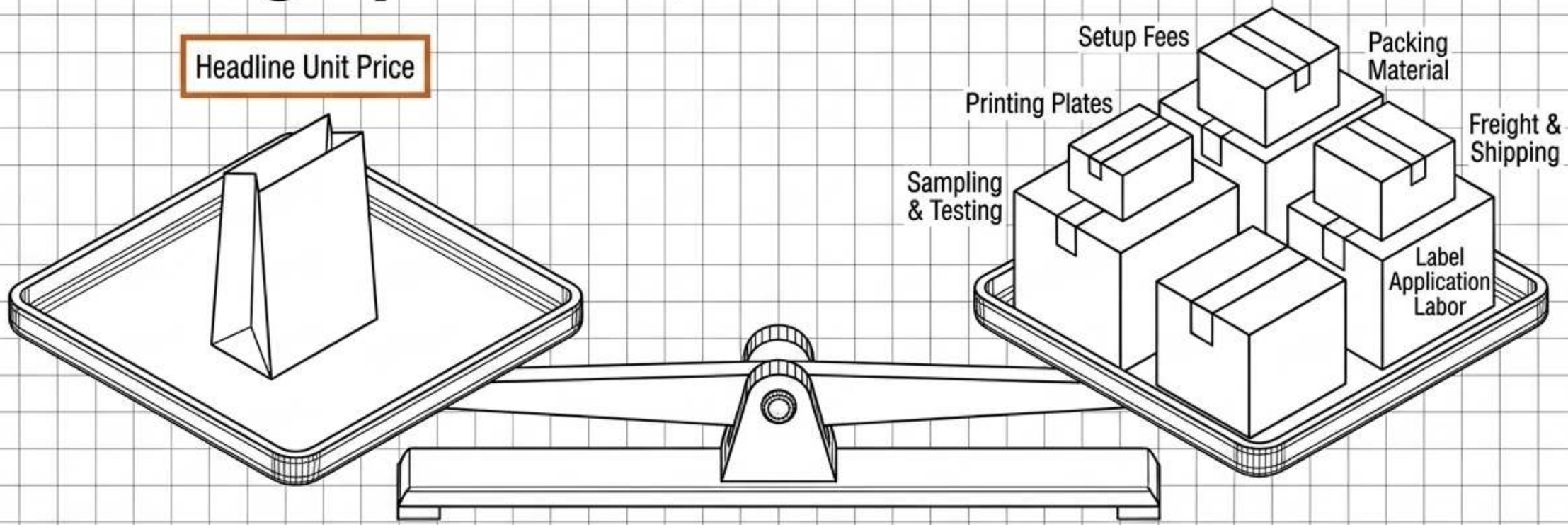
The Evolving PFAS Landscape



Keep analytical PFAS evidence completely distinct from a generic "No Intentionally Added PFAS" statement. Specify destination and test scope.

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Normalizing Equivalent Quotations



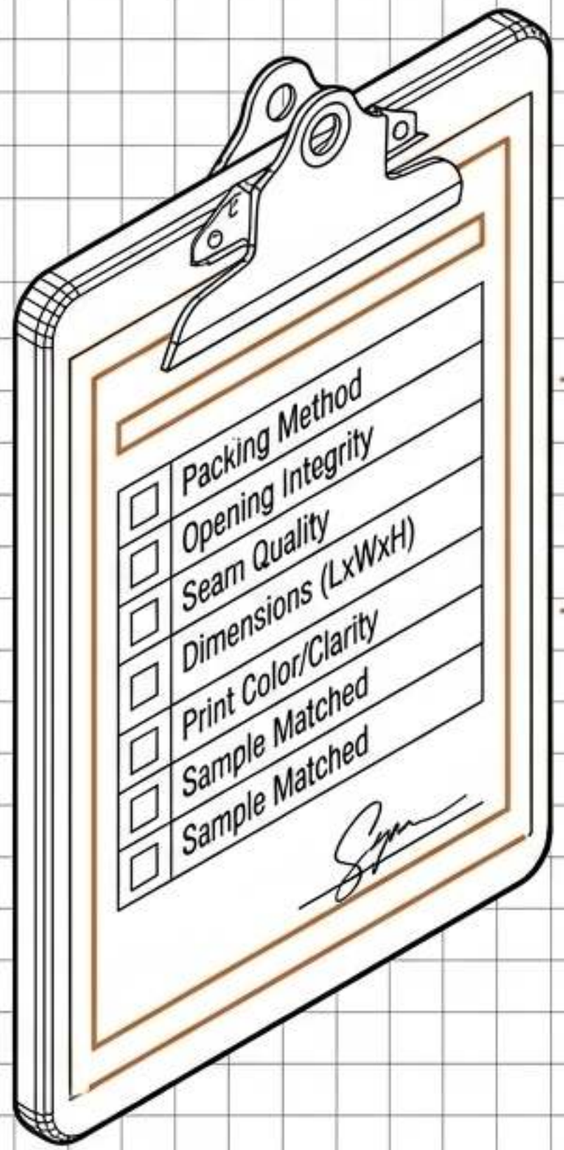
An “Apples to Apples” quote must equalize dimensions, paper construction, artwork, and destination. Isolate the unit price from all hidden inputs.

For smaller launches, compare direct printing costs against buying stock packaging plus the labor of physical label application.

Caveat: MOQ, production time, and unit weight are unverifiel.
Caveat: MOQ, production time, and unit weight are unverified for ZPCPB0005. Request them explicitly.

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Securing the Shipment



1. Pre-Shipment Agreement

Agree in advance how bags will be packed to limit crushing and creasing.

2. Receiving Dock Inspection

At receipt: check opening, seams, dimensions, and print against the signed physical sample.

3. Repeat Order Triggers

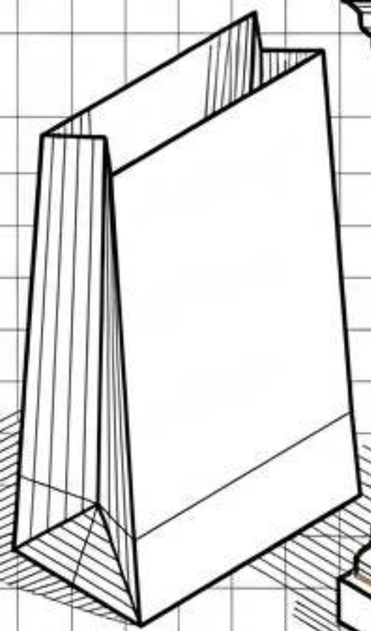
A change in paper source, coating, grammage, or print coverage demands an immediate review of tests and documents. Carry forward the revision number, not just the product name.

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The Three Pillars of a Reliable Specification

1. Fit to the Food

Capacity and temperature dictate the material, not the other way around.



2. Survive the Fold

Artwork and and seams must be engineered for 3D physical reality.

3. Match the Market

Compliance is destination-specific and analytically verified.

Request a quotation for ZPCPB0005 using your validated specifications, physical dimensions, and exact use conditions.

ZIGPAC

Reference Architecture

[1] TAPPI T 559: Grease-resistance testing scope.

[2] Smithers: Grease-resistance evaluation distinct from finished-product trials.

[3] Keller and Heckman: U.S. food-contact paper framework (FDA 21 CFR 176).

[4] EUROSAC: Food Contact Guideline for paper packaging.

[5] FDA: PFAS authorization withdrawals and 2025 compliance updates.

[6] EU Regulation: Article 5(5) establishing 2026 PFAS concentration limits.