

Environmental Innovation Network



KCC Limited

KCC specialise in the development and supply of a wide range of sustainable lower carbon 'Eco' materials.

Led by Kevin Clarke, MD and Chartered Environmentalist, KCC has developed an innovative new product focussed on the needs of the food industry called Riji. The product is a high temperature food tray ideal for the ready meal market, but not limited to that category and other applications are already under review to satisfy consumer demand for more natural packaging.

Riji trays are plant fibre based with KCC's new coating added to give the moisture barrier needed for retailers to achieve up to 21 days shelf life.

Recent research shows that the demand is growing for ready meal trays and currently the UK market is running at 1.35 Billion trays annually. There is already interest from

abroad including France, Belgium, Germany and even Australia.

KCC's product is up to 7 times lower carbon than CPET plastic ready meal trays which cannot match Riji's higher operating temperatures of up to 300C which are useful in catering where a crisp browned appearance is desirable, neither can CPET be home composted. Riji can also be recycled as paper fibre material.

The industry has been looking for more natural sustainable low carbon compostable alternative trays for years and it looks like KCC's Riji trays are going to be aiming squarely at that market thanks to support from Future Solent and the Environmental Innovation Network (E-iNet).

Providing significant performance advantages over existing main stream food packaging materials adopting the new trays can greatly reduce a retailer's carbon footprint. Able to cope with high speed combi ovens operating at higher temperatures means the fast food market beckons and KCC are already working on large export enquiries.



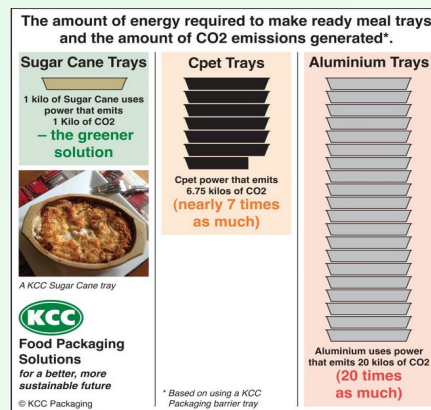
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To assist with KCC's research and development the company has been working with Portsmouth University via the Environmental Innovation Network (E-iNet) and their innovation broker, Paula Richardson. The University was able to scientifically evaluate the effectiveness of the trays barrier providing impartial evidence fully supporting the reported benefits.

KCC were also awarded a grant under the Future Solent Green Growth Fund Programme. This grant played a pivotal role to help complete the research and development phase, enabling them to fully test their prototypes and manufacturing systems. Further successful tests have been completed using a compostable film lid for sealing the trays enabling a completely compostable pack to be offered for the first time.

Launched at the Pro2Pac exhibition at London ExCel in the Spring Riji enjoyed strong interest and many enquiries are now being managed while the company progresses from development to manufacturing output.

The environmental benefits of this product give KCC a high profile as a green company with real low carbon attributes and benefits to the South East region, creating growth and jobs within the local economy.



The EiNet is an ERDF programme helping small and medium sized enterprises in the low carbon and environmental services sector (LCEGS) to gain access to University research and business support.



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