

Arcoroc

PROFESSIONAL

L'esprit collectif being together hôpital



Since **productivity** is one of your **concerns**, you look to find a balance between an economically efficient organization capable of meeting your expectations and the specific needs of your patients.

As a result, you **work to fulfil** the following requirements:

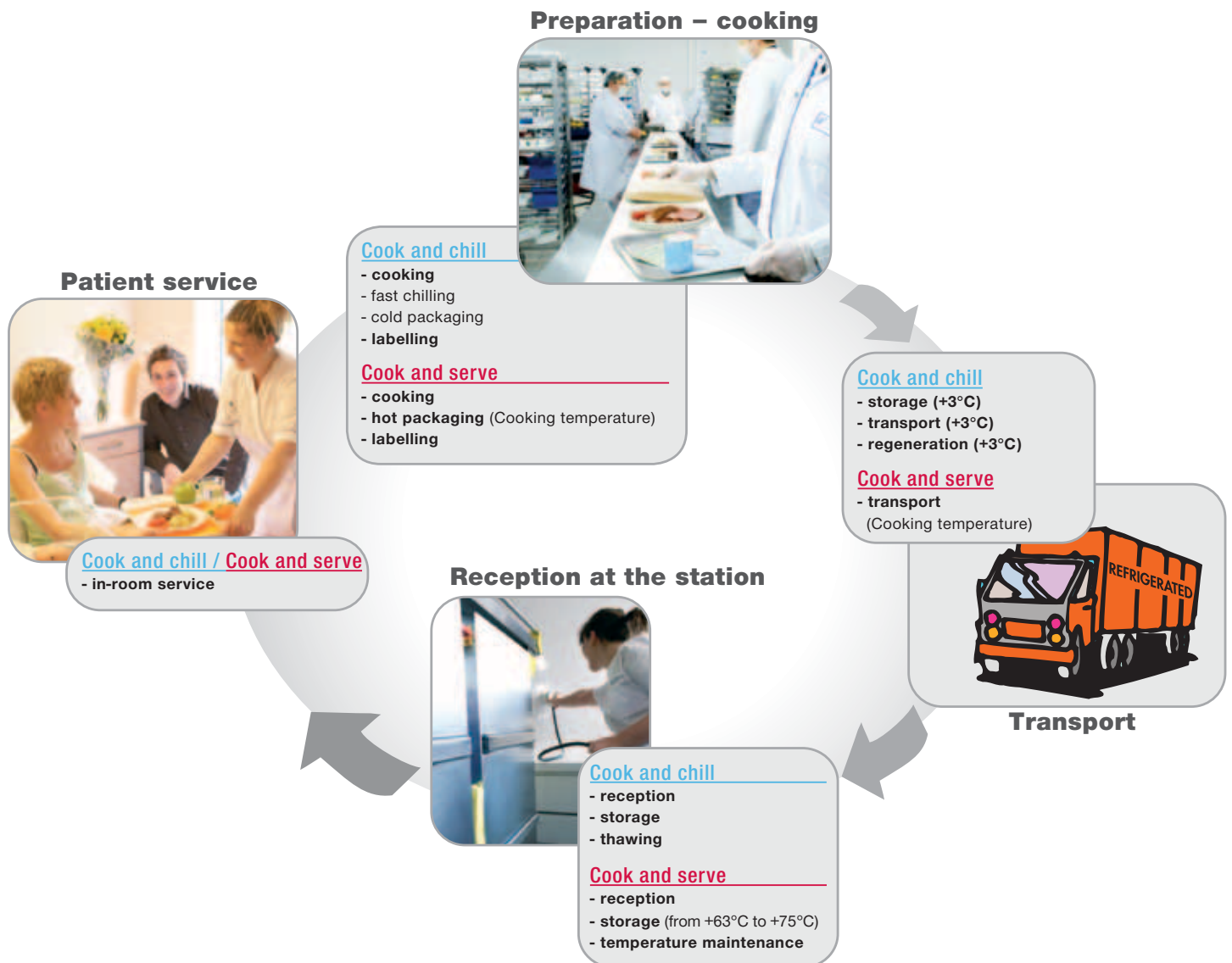
- **high-quality service**
- **healthy meals**
- **compliance with HACCP hygiene standards.**

You are able to reach your objectives by choosing new organizational procedures: cook-serve and/or cook-chill processes managed by central kitchens.

We are firstly going to briefly **describe** how **this process works** and will then explain why **Arcoroc Opal products are adapted to these passive and active systems.**

1. **Cold process** = active system = cook and chill
2. **Hot process** = passive system = cook and serve

The path taken by Opal articles in **Cook and chill** / **Cook and serve**





THERMAL RESISTANCE

Opal : excellent thermal resistance

We just saw that food products undergo a temperature variation in both cook-chill and cook-serve processes. Articles that contain food must therefore be able to:

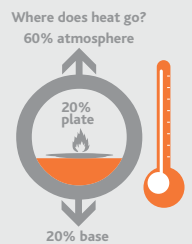


- tolerate significant temperature variations.

In the cook and chill process, the Opal article increases from 3°C to minimum 65°C without suffering any damage. Opal therefore presents excellent heat resistance because it can resist a delta T of 135°C. Opal can adapt to 2 heating systems: active and passive.

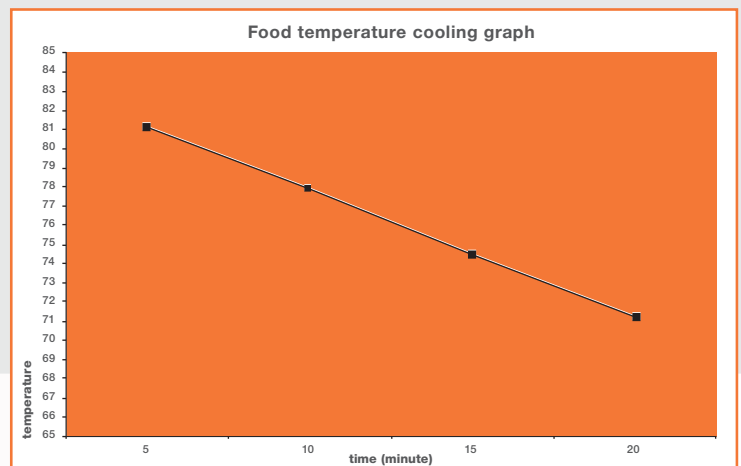
- present a good heat capacity.

The heat capacity of Opal is similar to the porcelain and ceramics one*.



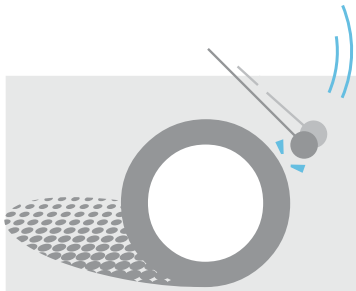
Opal: 0.24 Cal/gr. °C
Porcelain: 0.23 – 0.25 Cal/gr. °C

This quantity of heat (0.24 cal) is necessary to increase the temperature of plates/dishes by 1°C.
* : for an equal weight and thickness



Regular and frequent self-inspections of temperatures, during each preparation phase from cooking to service to prevent TIAC (group dietary toxi-infection) problems.

Opal products:
the solution for food service in hospitals



SHOCK RESISTANCE



Minimum height at which the plate will start breaking.

- Opal = 900 mm
- Bone china = 280 > 300 mm
- Aluminium-coated = 200 > 250 mm
- Hotel chinaware = 150 > 200 mm

Opal® : excellent mechanical resistance

To cope with brutal and repeated handling in the kitchen, Opal products are 3 times more resistant to shocks than the other materials on the market. That explains its incredible longevity.

Not convinced yet ? Please follow this calculation, which shows that by buying Opal products, you will obtain an **excellent return on investment.**

	Porcelain	Opal
Number of plates purchased	10 000	10 000
Unit cost in euros*	2,20	2,2
Total investment	22 000	22 000
Average breakage rate/year (excl. theft)**	25%	5%
Replacement amount/year	5 500 euros	1 100 euros
Or for 10 years	55 000 euros	11 000 euros
Savings : 55 000 - 11 000 = 44 000 euros		

Savings generated by purchasing Opal: 44,440 euros

Calculated based on a single product. All you have to do is conduct a simulation with all the products you use and you will realize that your return on investment is substantial.

* : Estimated price. Hollow articles (salad bowls, dishes and bowls) have a unit price that is lower than the one of porcelain
 ** : We met with hospitals that had a breakage rate of up to 80%. 20 years of experience dealing with hospitals has shown that we encounter around 3% breakage with our Opal items.

We recommend that you contact a sales manager for real-life tests or to calculate your return on investment according to your needs.



FOOD SAFETY COMPLIANT

**Opal: one and only material
=> 0 porosity, 0 bacteria**

The development of illnesses in hospitals may also come from dishes that are:

- dirty since washed at temperatures that are too low
- or chipped.

Opal's characteristic for the safety of patients faced with infectious diseases in hospital environments: 0 porosity so that no bacteria may form.

We guarantee that Opal complies with HACCP hygiene standards.

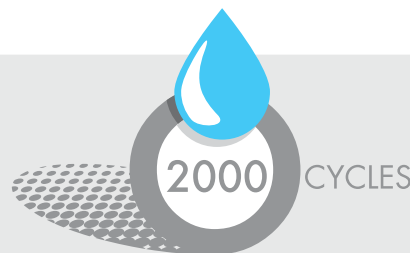
0 % porosity, 0 % bacteria.

No bacteriological risk: the tests performed by the independent laboratory the Lille Pasteur institute (France) prove that a contaminated Opal surface presents no bacteriological risk after going through the dishwasher only once.

Made of one unique material, Opal is non porous.

Glass			0 % porosity
Opal			0 % porosity
Porcelain			from < 0.2 % à 0.5 % porosity
Stoneware			from 0.5 % à 3 % porosity
Earthenware			more than 5 %

The pinker the material, the more porous it is.

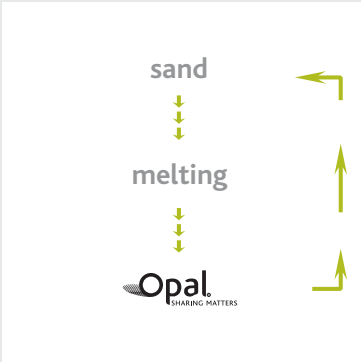


DISHWASHING RESISTANCE

Opal: excellent resistance of decorated products to industrial washing

All decorated products are tested through over 2,000 industrial washes and present no surface deterioration.

Opal: environmentally friendly material :
100% glass => 100% recyclable



100% glass,
100% recyclable.
**The environmentally
friendly
material.**



**ENVIRONMENT
FRIENDLY**

Opal: product design

Whether it is for passive or active systems, in Arcoroc's Opal collection, you will find products that meet your expectations.

1. Active system: cook and chill

- **Thermo-contact:** The flat surfaces of the Arcoroc articles from the Heat System, Hôtelière and Gastronomie collections means they are perfectly suitable for the thermo-contact heating system.

- **forced air:** Opal products do not have to meet any special conditions to be able to adapt to this heating system. We invite you discover the entire range on page 8.

Global markets mainly work with forced-air and thermo-contact systems, which is why we have not looked into induction.



Items with flat bottom

2. Passive system: cook and serve



Temp Royal



Tablotherm



Temp Mediteran

We invite you to discover our different shapes on page 8, a detailed list of Arcoroc Opal products that perfectly adapt to the trays of passive systems.



Forum Collection



GOBELET FB 23

Réf. 50829
0 26102 50829 9 ✓
 R6/B12
23 cl - 7 3/4 oz.
 M : 81 mm - 3 1/8"
 H : 77 mm - 3"
 P : 161 g



GOBELET FB 16

Réf. 50828
0 26102 50828 2 ✓
 R6/B12
16 cl - 5 1/4 oz.
 M : 72 mm - 2 3/4"
 H : 69 mm - 2 5/8"
 P : 116 g

Amélia Collection



VERRE À PIED 25

Réf. E3562
0 26102 75191 6 ✓
 YP12/B4
25 cl - 8 1/4 oz.
 M : 79 mm - 3"
 H : 117 mm - 4 1/2"
 P : 182 g



VERRE À PIED 19

Réf. E3559
0 26102 75189 3 ✓
 YP12/B4
19 cl - 6 1/4 oz.
 M : 72 mm - 2 3/4"
 H : 106 mm - 4 1/8"
 P : 143 g



VERRE À PIED 16

Réf. 75187
0 26102 75187 9 ✓
 YP12/B4
16 cl - 5 1/4 oz.
 M : 61 mm - 2 3/8"
 H : 101 mm - 3 7/8"
 P : 128 g

Norvège Collection



GOBELET FB 25

Réf. 61897
0 26102 61897 0 ✓
 R6/B12
25 cl - 8 1/4 oz.
 M : 77 mm - 3"
 H : 94 mm - 3 5/8"
 P : 195 g



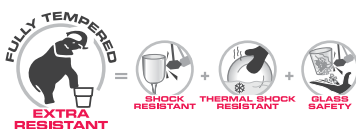
GOBELET FB 20

Réf. 60024
0 26102 60024 5 ✓
 R6/B12
20 cl - 6 3/4 oz.
 M : 72 mm - 2 3/4"
 H : 88 mm - 3 3/8"
 P : 175 g




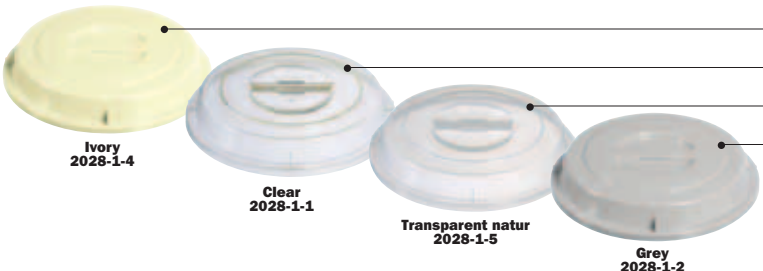


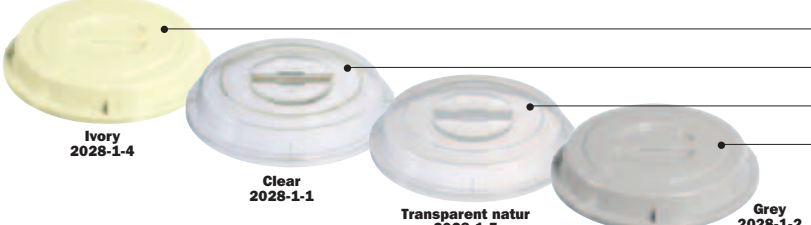


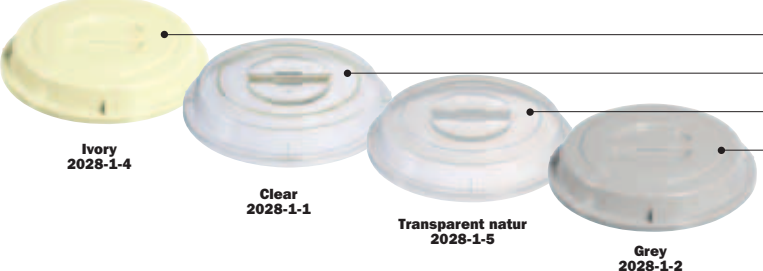


GOBELET FB 16

Réf. 60026
0 26102 60026 9 ✓
 R6/B12
16 cl - 5 1/4 oz.
 M : 65 mm - 2 3/8"
 H : 82 mm - 3 7/8"
 P : 142 g



For a more comprehensive view of our product ranges, browse our Arcoroc catalogue "the group spirit"

	Domes 	T°	Material
 <p>ASSIETTE 254 RESTAURANT Plate</p> <p>24742 0 26102 51164 0 ✓ R6/B4 M : 254 mm - 10" H1 : 25 mm - 7/8" H2 : 106 mm - 4 1/8" W : 650 g</p>		120° 120° 120° 160°	PP PC PP PBT
 <p>ASSIETTE 235 RESTAURANT Plate</p> <p>22522 0 26102 51162 6 ✓ R6/B4 M : 235 mm - 9 1/4" H1 : 26 mm - 1" H2 : 110 mm - 4 1/4" W : 550 g</p>			
 <p>ASSIETTE 225 RESTAURANT Plate</p> <p>29337 0 26102 51160 2 ✓ R6/B4 M : 225 mm - 8 3/4" H1 : 22 mm - 7/8" H2 : 95 mm - 3 3/4" W : 500 g</p>		120° 120° 120° 160°	PP PC PP PBT
 <p>ASSIETTE 195 RESTAURANT Plate</p> <p>22530 0 26102 51142 8 ✓ R6/B4 M : 195 mm - 7 5/8" H1 : 22 mm - 7/8" H2 : 88 mm - 3 3/8" W : 340 g</p>			
 <p>ASSIETTE COMPARTIMENTÉE 255 RESTAURANT Divided plate</p> <p>57976 0 26102 51125 1 ✓ R6/B4 M : 255 mm - 10" H1 : 26 mm - 1" H2 : 133 mm - 5 1/8" W : 755 g</p>		120° 120° 120° 160°	PP PC PP PBT

We recommend Büling covers and domes for Arcoroc products.
We invite you to contact this company to obtain information or to place an order :
Email : buellingkg@aol.com www.porzellan-buelling.de












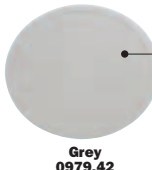
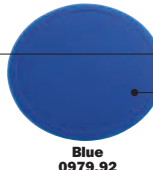
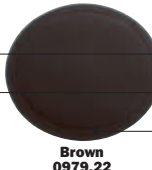


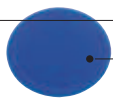





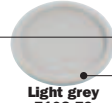


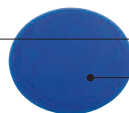




Items especially designed to be stackable

ACTIVE SYSTEM					PASSIVE SYSTEM											
THERMO-CONTACT		FORCED AIR						Rieber				Blanco		Temp-rite		Cambro
Electro Calorique	Iseco	Socamel	Sterlen Alpha Gen	Sterlen Nova Flex	Sterlen Thermo Set	Sterlen Combi Set	Sterlen Frigo Set	Combi Tray CN Set	Combi Tray kunststoff Set	Thermo Tray	Uni Tray	Caldomet	Caldo Tray	Temp Royal	Mediterran	
		X	X	X	X	X	X							X		
		X	X	X	X	X	X							X		
		X	X	X	X											
		X	X	X												
		X	X	X	X	X	X							X		

	Domes 	T°	Material
 <p>ASSIETTE 258 HOTELIERE Plate</p> <p>59943 0 26102 51191 6 ✓ R6/B4 M : 258 mm - 10 1/8" H1 : 20 mm - 3/4" H2 : 99 mm - 3 7/8" W : 650 g</p>	 <p>Ivory 2028-1-4</p> <p>Clear 2028-1-1</p> <p>Transparent natur 2028-1-5</p> <p>Grey 2028-1-2</p>	120° 120° 120° 160°	PP PC PP PBT
 <p>ASSIETTE 235 HOTELIERE Plate</p> <p>57975 0 26102 51193 0 ✓ R6/B4 M : 235 mm - 9 1/4" H1 : 19 mm - 3/4" H2 : 102 mm - 4" W : 550 g</p>			
 <p>ASSIETTE 195 HOTELIERE Plate</p> <p>57974 0 26102 51201 2 ✓ R6/B4 M : 195 mm - 7 5/8" H1 : 17 mm - 5/8" H2 : 88 mm - 3 3/8" W : 340 g</p>			
 <p>ASSIETTE 155 HOTELIERE Plate</p> <p>58621 0 26102 51208 1 ✓ R6/B4 M : 155 mm - 6" H1 : 15 mm - 1/2" H2 : 89 mm - 3 1/2" W : 220 g</p>			
 <p>ASSIETTE 228 HEAT SYSTEM Divided Plate</p> <p>E6775 8 83314 11348 8 ✓ R6/B4 M : 228 mm - 8 7/8" H1 : 25 mm - 7/8" W : 590 g</p>			
 <p>ASSIETTE 228 HEAT SYSTEM Plate</p> <p>E6776 8 83314 11347 1 ✓ R6/B4 M : 228 mm - 8 7/8" H1 : 25 mm - 7/8" W : 580 g</p>			




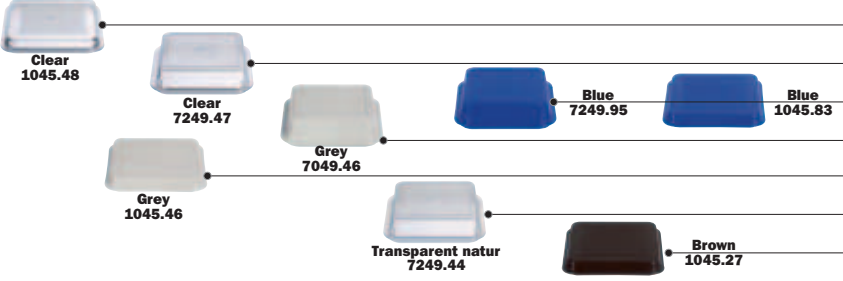

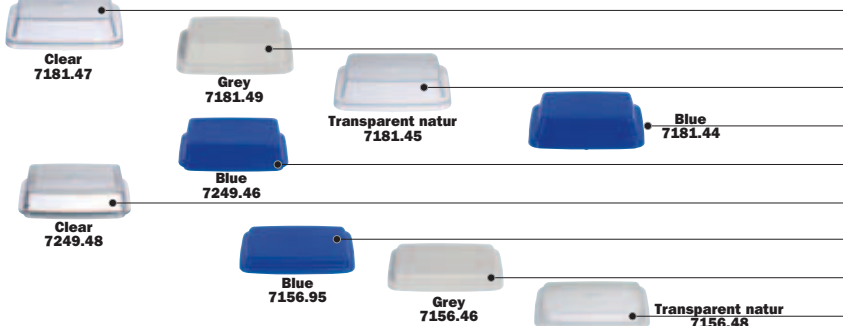

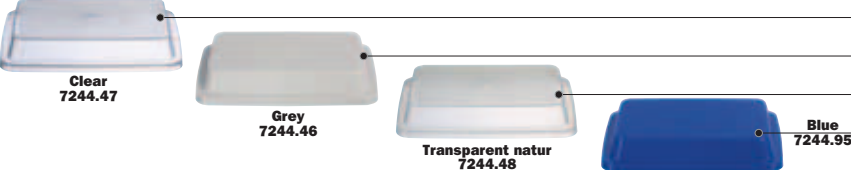

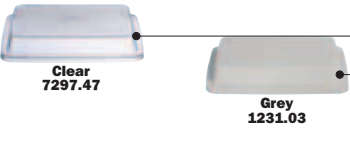

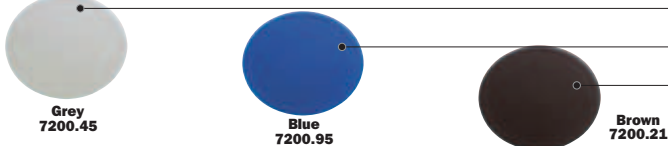

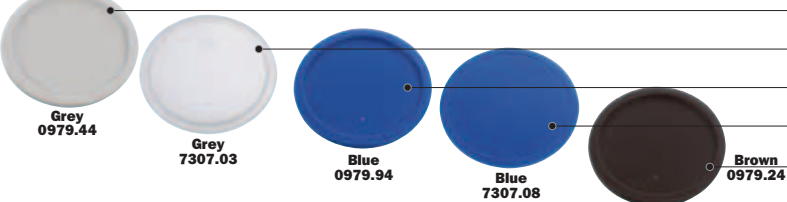


ACTIVE SYSTEM					PASSIVE SYSTEM											
THERMO-CONTACT		FORCED AIR			Stierfen Thermo Set	Stierfen Combi Set	Stierfen Frigo Set	Rieber				Blanco		Temp-rite		Cambro
Electro Calorique	Iseco	Socamel	Stierfen Alpha Gen	Stierfen Nova Flex				Combi Tray CN Set	Combi Tray Kunststoff Set	Thermo Tray	Uni Tray	Caldomet	Caldo Tray	Temp Royal	Mediterran	
		X	X	X	X	X	X							X		X
		X	X	X	X										X	
		X	X	X												
		X	X	X												
X	X	X	X	X	X							X				X
X	X	X	X	X	X							X				

	Lids 	T°	Material
 <p>ASSIETTE RECTANGULAIRE 272 x 189 <i>Rectangular plate</i></p> <p>57876 0 26102 57876 6 ✓ R6/B4 88,5 cl - 29 oz M : 272 mm x 189 mm 10 3/8" x 7 3/8" H : 30 mm - 1 5/8" W : 770 g</p>	  <p>Blue 7289.96</p>  <p>Grey 7289.47</p>	120° 160°	PP PBT
 <p>ASSIETTE RECTANGULAIRE 272 x 189 COMPARTIMENTEE <i>Divided rectangular plate</i></p> <p>57875 0 26102 57875 9 ✓ R6/B4 M : 272 mm x 189 mm 10 3/8" x 7 3/8" H : 30 mm - 1 5/8" W : 820 g</p>	  <p>Blue 7289.95</p>  <p>Grey 7289.47</p>	120° 160°	PP PBT
 <p>SALADIER 170 <i>Bowl</i></p> <p>27475 8 83314 14802 2 ✓ R6/B4 M : 175 mm - 6 7/8" H : 51 mm - 2" W : 550 g</p>	 <p>Grey 0979.42</p>  <p>Blue 0979.92</p>  <p>Brown 0979.22</p>	120° 120° 120°	PP PP PP
 <p>COUPELLE 107 <i>Bowl</i></p> <p>06359 0 26102 51076 6 ✓ A12 M : 107 mm - 4 1/8" H : 51 mm - 2" W : 215 g</p>	 <p>Grey 7307.18</p>  <p>Blue 7307.17</p>  <p>Brown 7307.31</p>	160° 160° 160°	PBT PBT PBT
 <p>BOL À CONSOMMÉ 31 <i>Soup bowl</i></p> <p>28891 0 26102 51108 4 ✓ R6/B4 31 cl - 10 1/4 oz. M : 102 mm - 4" H : 58 mm - 2 1/4" W : 250 g</p>	 <p>Grey 7108.46</p>  <p>Brown 7108.21</p>  <p>Blue 7108.91</p>  <p>Light grey 7108.79</p>	120° 120° 120° 160°	PP PP PP PBT
 <p>BOL 51 <i>Bowl</i></p> <p>17144 0 26102 51098 8 ✓ R6/B6 51 cl - 17 1/4 oz. M : 132 mm - 5 1/8" H : 74 mm - 2 7/8" W : 270 g</p>	 <p>Grey 0979.45</p>  <p>Blue 0979.95</p>  <p>Brown 0979.25</p>	120° 120° 120°	PP PP PP
 <p>COUPELLE 120 <i>Rimmed bowl</i></p> <p>25285 0 26102 51084 1 ✓ R6/B6 11 cl - 3 1/2 oz. M : 120 mm - 4 5/8" H : 26 mm - 1" W : 150 g</p>			






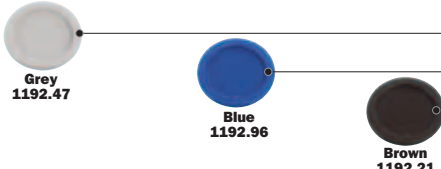



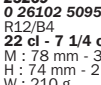

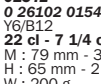

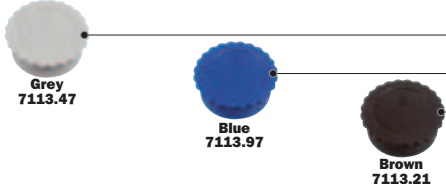
Items especially designed to be stackable

ACTIVE SYSTEM					PASSIVE SYSTEM											
THERMO-CONTACT		FORCED AIR			Stierfen Thermo Set	Stierfen Combi Set	Stierfen Frigo Set	Rieber				Blanco		Temp-rite		Cambro
Electro Calorique	Iseco	Socamel	Stierfen Alpha Gen	Stierfen Nova Flex				Combi Tray CN Set	Combi Tray kunststoff Set	Thermo Tray	Uni Tray	Caldomet	Caldo Tray	Temp Royal	Mediterran	
X	X	X	X	X												
X	X	X	X	X												
X	X	X	X	X		X								X	X	
X	X	X	X	X						X	X	X	X	X		
		X	X	X												
		X	X	X												

	Lids 	T°	Material
 <p>RAVIER 110 × 110 Square dish 18962 0 26102 51038 4 ✓ R6/B4 M : 110 mm 5 1/10" 4 1/4" 5 4 1/4" H : 36 mm - 1 3/8" W : 190 g</p>	 <p>Clear 1045.48 Clear 7249.47 Grey 7049.46 Blue 7249.95 Blue 1045.83 Grey 1045.46 Transparent natur 7249.44 Brown 1045.27</p>	120° 120° 120° 120° 120° 120°	PC PC PP PP PP PP
 <p>RAVIER 115 × 85 Rectangular dish 27474 0 26102 98280 8 ✓ R6/B4 20 cl - 6 3/4 oz. M : 115 mm 5 8/5" 4 1/2" 5 3 1/4" H : 36 mm - 1 3/8" W : 170 g</p>	 <p>Clear 7181.47 Grey 7181.49 Transparent natur 7181.45 Blue 7181.44 Clear 7249.48 Blue 7249.46 Blue 7156.95 Grey 7156.46 Transparent natur 7156.48</p>	120° 120° 120° 120° 120° 120° 120° 120°	PC PP PP PP PP PC PP PP
 <p>RAVIER 175 × 113 Rectangular dish 27473 0 26102 98279 2 ✓ R6/B4 48,5 cl - 16 1/4 oz. M : 175 mm 5 11/3" 6 7/8" 5 4 3/8" H : 36 mm - 1 3/8" W : 330 g</p>	 <p>Clear 7244.47 Grey 7244.46 Transparent natur 7244.48 Blue 7244.95</p>	120° 120° 120° 120°	PC PP PP PP
 <p>RAVIER 140 × 90 Rectangular dish 55391 0 26102 51036 0 ✓ R6/B4 28 cl - 9 1/4 oz. M : 140 mm 5 9/10" 5 1/2" 5 3 1/2" H : 35 mm - 1 3/8" W : 220 g</p>	 <p>Clear 7297.47 Grey 1231.03</p>	120° 120°	PC PP
 <p>SALADIER 120 Bowl 43319 0 26102 43320 1 ✓ R6/B6 31,5 cl - 10 1/2 oz. M : 120 mm 4 5/8" H : 47 mm - 1 3/4" W : 200 g</p>	 <p>Grey 7200.45 Blue 7200.95 Brown 7200.21</p>	120° 120° 120°	PP PP PP
 <p>SALADIER 140 Bowl 43317 0 26102 43318 8 ✓ R6/B6 48 cl - 16 oz. M : 140 mm - 5 1/2" H : 52 mm - 2" W : 270 g</p>	 <p>Grey 0979.44 Grey 7307.03 Blue 0979.94 Blue 7307.08 Brown 0979.24</p>	120° 160° 120° 160° 120°	PP PBT PP PBT PP
 <p>SALADIER 170 Bowl 43315 0 26102 43316 4 ✓ R6/B6 2L05 - 69 1/4 oz. M : 170 mm - 6 5/8" H : 78 mm - 3" W : 480 g</p>	 <p>Grey 7307.05 Blue 7307.06</p>	160° 160°	PBT PBT



ACTIVE SYSTEM					PASSIVE SYSTEM											
THERMO-CONTACT		FORCED AIR			Sierlen Thermo Set	Sierlen Combi Set	Sierlen Frigo Set	Rieber				Blanco		Temp-rite		Cambro
Electro Calorique	Iseco	Socamel	Sierlen Alpha Gen	Sierlen Nova Flex				Combi Tray CN Set	Combi Tray kunststoff Set	Thermo Tray	Uni Tray	Caldomet	Caldo Tray	Temp Royal	Mediterran	
		X	X	X				X	X	X	X					
X	X	X	X	X		X		X	X					X		
X	X	X	X	X		X		X	X	X	X			X		
		X	X	X		X										
		X	X	X		X		X	X	X	X			X	X	X
		X	X	X	X			X	X	X		X				
		X	X	X												

	Lids 	T°	Material
 <p>BOCK 29 Mug 18316 0 26102 56719 7 ✓ R6/B6 29 cl - 9 3/4 oz. M : 79 mm - 3" H : 90 mm - 3 1/2" W : 270 g</p>		120° 120° 120°	PP PP PP
 <p>BOCK 25 Mug 36140 0 26102 56721 0 ✓ R6/B6 25 cl - 8 1/4 oz. M : 72 mm - 2 3/4" H : 89 mm - 3 1/2" W : 215 g</p>		120°	PP
 <p>TASSE 19 RESTAURANT Cup 22837 0 26102 24649 8 ✓ R12/B4 19 cl - 6 1/4 oz. M : 78 mm - 3" H : 65 mm - 2 1/2" W : 190 g</p>	 <p>TASSE 22 RESTAURANT Cup 25269 0 26102 50959 3 ✓ R12/B4 22 cl - 7 1/4 oz. M : 78 mm - 3" H : 74 mm - 2 7/8" W : 210 g</p>		
 <p>TASSE 28 CYLINDRIQUE Cup G2725 0 26102 01559 9 x A6 28 cl - 9 1/4 oz. M : 92 mm - 3 5/8" H : 60 mm - 2 1/4" W : 230 g</p>	 <p>TASSE 22 CYLINDRIQUE Cup 01542 0 26102 01542 1 x Y6/B12 22 cl - 7 1/4 oz. M : 79 mm - 3" H : 65 mm - 2 1/2" W : 200 g</p>		
 <p>POT À CAFÉ/THÉ 0,32 L Coffee/tea pot 51049 0 26102 51053 7 ✓ R6/B4 0,32 L - 10 3/4 oz. M : 88 mm - 3 3/8" H : 85 mm - 3 1/4" W : 340 g</p>		120° 120° 120°	PP PP PP

● Items marketed under the Luminarc brand.



Up to 3 times greater shock-resistance than other materials on the market: the secret of its unbeatable durability.



Long-lasting protection against knife scratches.



Fade-resistant surface and pattern, even after 2,000 washes.



Items especially designed to be stackable



As efficient in keeping food hot as other materials such as china.



100% Opal, 0% porosity,



Clean material: 100% Opal > 100% recyclable.



The best solution on the market.

ACTIVE SYSTEM					PASSIVE SYSTEM											
THERMO-CONTACT		FORCED AIR														
Electro Calorique	Iseco	Socarnel	Stierlen Alpha Gen	Stierlen Nova Flex	Stierlen Thermo Set	Stierlen Combi Set	Stierlen Frigo Set	Rieber				Blanco		Temp-rite		Cambro
								Combi Tray CN Set	Combi Tray kunststoff Set	Thermo Tray	Uni Tray	Caldomet	Caldo Tray	Temp Royal	Mediteran	
		X	X	X	X	X		X	X	X	X	X	X	X		
		X	X	X	X	X		X	X	X	X	X	X	X		
X	X	X	X	X	X	X		X	X	X	X		X	X		
X	X	X	X	X	X	X		X	X	X	X	X	X	X		
X	X	X	X	X	X	X	X	X	X	X	X	X	X	X		

Available decors and patterns



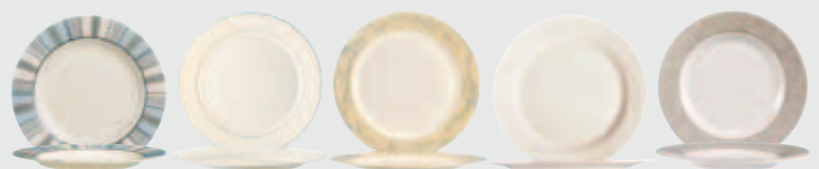
Toronto Navy Eden Passion Piment



Filet Bordeaux Filet Delft Valérie



Brush Yellow Orange Blue Green



Calia ivory Réception ivory Sahara ivory Cypress ivory Abelya

SUSTAINABLE DEVELOPMENT

A policy anchored in the values of Arc International



For years, the world's leading tableware company has incorporated a sustainable development policy in its strategy, bringing together economic performance, social equity and respect for the environment.





RESPONSIBLE ECONOMIC GROWTH

Satisfy consumers' needs while keeping our leading and precursor position

- **R&D Budget: 3%** of turnover, more than 100 engineers to combine technical advancement with respect for the environment.
- **Socially responsible products** Our products support many solidarity actions for famous charities.
- **2 new materials launched in 2010:**
 - **Zenix[®]**, from a mineral composition with extremely high shock resistance
 - **Diamax[®]**, recognized for being extraordinary pure, bright and resistant.



PEOPLE AT THE HEART OF OUR BUSINESS

Respect and develop the women and men who are parts of the Group.

- **Participation** since 2003 in the **Global Compact**, a charter launched by the United Nations.
- **Help people in need:**
 - Creation of two sheltered workshops in 1992 and 1997, in Arques site
 - Numerous company agreements: professional equality, senior employment, work disability, in-service training...
- **Employees health**
 - Tobacco and alcohol programmes in France
 - Private employee wellness program in the USA
 - Private Medical Insurance Scheme in the United Arabs Emirates.



AN ENVIRONMENT WORTH PROTECTING

Improve processes for environmentally friendlier products.

- **Participation in the AERES** since 2002, with the pledge to control greenhouse gases on all our production sites.
- **Increase use of organic inks** Present in 20 % of our decorated products against 2,5% in 2007, those inks are heavy metals and solvents-free. They can be fired at lower temperatures, dividing carbon emissions by three.
- **Reduction in products weight** Better strength of our products allows for a 30% saving of raw materials. It delivers a reduction in transportation costs as well as carbon emissions.

**SUSTAINABLE
DEVELOPMENT**
The best way to grow



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