

KOROZO TIMES >>

1ST QUARTER 2025 NEWSLETTER



The Rebranding Journey Has Officially Started!

This year we have gone through more than just a visual refresh and have embraced a meaningful transformation.

With our renewed brand identity, we are positioned as a more dynamic, contemporary, and forward-looking organisation.

Now it's time to go beyond seeing this change – it's time to feel it, make it our own, and grow it together.

We are on a journey together filled with inspiration, surprises, and opportunities to experience Korozo in new and exciting ways.

Our offices will be home to immersive experience zones, leadership conversations, interactive games, and creativity-driven content. This will bring fresh energy to the Korozo family and all of our colleagues.

We will turn the spotlight on the stories of our colleagues who are embracing and reflecting this transformation in their daily work. Through their voices, we'll explore what our renewed brand identity truly means. With videos and shared moments, we'll continue to shape our corporate culture.

Then we go global and take this energy beyond our walls. Through curated content for our customers and business partners, special deliveries, and inspiring messages, we'll proudly introduce our renewed brand identity to the rest of the world.

It is not just a refreshed image of Korozo; it's a shared vision that represents the future we're building together.

What will make this journey truly meaningful is the way we live it collectively, every step of the way.

That all begins now, as together we make Korozo bigger, better, and stronger.



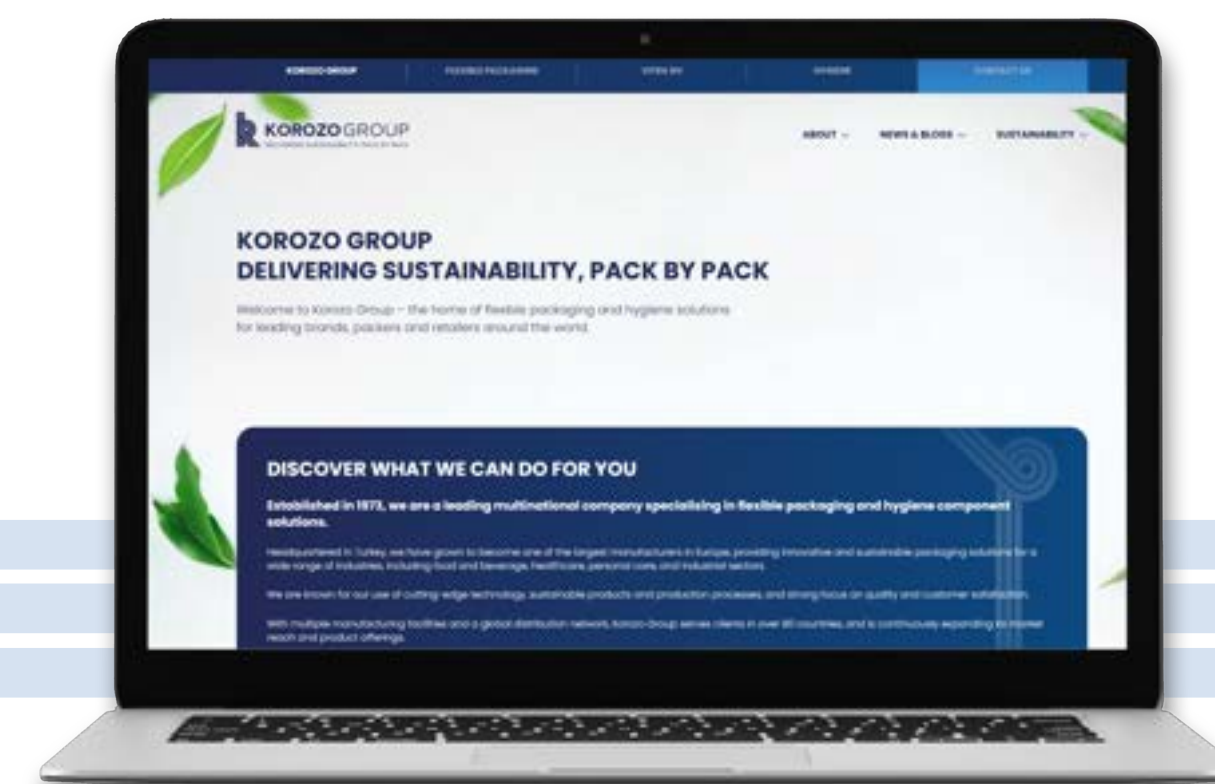
Explore Our Enhanced Website A New Experience Awaits!

We're excited to share our updated website and it's better than ever!

Aligned with our refreshed corporate identity and organisational structure, the new site offers an even smoother and more intuitive user experience. Whether you're exploring our packaging solutions or discovering our sustainable innovations, everything you need is now just a click away.

Visit www.korozogroup.com to experience the transformation and stay up to date with all that's new.

We invite you to take a look as we continue to evolve – stronger, smarter, and more sustainable than ever.



Welcome Banu Çelik, our new CPO

We are pleased to announce the appointment of **Banu Çelik** as our new **Chief Planning Officer (CPO)** at Koroza.

Banu Çelik holds a bachelor's degree in Industrial Engineering and brings over 23 years of experience in end-to-end supply chain and business development. Having worked with renowned companies such as Unilever, Henkel, Pladis Global, and Şişecam, her expertise will be a valuable addition to our team.

We are excited to welcome Banu Çelik to the Koroza family and look forward to the positive impact she will make as we continue to grow stronger together.



Welcome Taylan Ateş, our new CSTO

We are excited to announce that **Taylan Ateş** has taken on the title of **Chief Strategy and Transformation Officer (CSTO)** to further support the Koroza journey, and our long-term future.

In this role, Taylan Ateş will be responsible for guiding us through the long-range plans and corporate strategy on top of his role of Transformation.

Taylan Ateş has a wealth of experience, most recently serving as Deputy General Manager at LC Waikiki, where he was responsible for Transformation, Planning, and Operational Excellence. His background also includes key roles at Kearney, Türk Telekom, and Turkcell.

With his new responsibilities, we're confident he'll continue to drive success and help us achieve even greater things.



Tray Sealing and Skin Packaging



KoroSkin films are available in different constructions, each tailored to the specific demands of different products, from low profile, easy-to-vacuum products such as sliced meat, fish, and cheese to those specially designed for challenging vacuum packaging applications for large portions of fresh meat and fish, bone-in meats, and block cheese.



Meat, fish and dairy represent some of the most demanding applications in food packaging. Strict requirements for product protection, shelf-life extension, and food safety compliance mean these markets require sophisticated packaging solutions that maintain product freshness while ensuring consumer convenience.

Product protection is of utmost importance. These protein-rich products require exceptional barrier properties to prevent oxygen and moisture ingress, which can significantly impact product quality and shelf life. When oxygen and water permeate a packaging structure and directly interact with proteins, they cause them to degrade and their nutritional value to rapidly decline. In the case of oxidation, the barrier characteristics of the packaging structure help retain essential amino acids and biological activity of the protein. Similarly, moisture loss out of the pack results in drying and undesirable changes in texture of protein-rich foods. Effective control of exposure to oxygen and managing moisture can significantly extend the time a protein-rich product can be safely stored, by as much as 20 days or more in the case of red meats. Enhanced longevity provides benefits for the supply chain and consumer alike, increasing stock availability and freshness.

Safety and security are other essentials, with packaging needing to maintain integrity throughout its passage through the supply chain and to resist punctures and tears that will render barrier properties redundant. Likewise, secure sealing is essential to prevent oxygen, water and other undesirables leaking in and out of a pack. This is essential to maintaining product freshness, particularly for Modified

Atmosphere Packaging (MAP) applications where work has gone into creating a stable environment best suited to the product at hand. This must happen all the while packs pass through supply chains and encounter various temperature conditions during processing and storage.

Manufacturing efficiency is equally critical in today's high-speed production environments. Meat packing line speeds have been on the rise in recent years, as food manufacturers look to make the most of their manufacturing footprint and respond to increasing consumer demand. The evolution of increasingly sophisticated and automated lines make packaging's performance at these higher speeds imperative to the successful packing of livestock, poultry and other protein-rich products.

Consumers also expect to be able to see products and visually confirm their quality. This is especially true in the cost-driven, value-orientated market that exists today. This makes crystal-clear packaging essential in effective retailing of for meat, fish and dairy products and to show consumers that the products they are buying are in optimum condition and not spoiled by oxidation or bacterial growth. For this, packaging must maintain clarity throughout the product's shelf life, with anti-fog properties for chilled products ensuring optimal visibility.

All of this has seen Vacuum Skin Packaging (VSP) grow in popularity for meat, fish, and dairy in recent years, with an array of benefits for brands, packers, retailers, and consumers alike.

Korozo Group offers a comprehensive range of skin films under the KoroSkin brand that deliver highly efficient and effective packs for today's global food industry – with proteins a particular speciality.

By effectively eliminating oxygen and gases from packs, VSP formats designed with KoroSkin achieve extended shelf-life performance and superb optical clarity.

Manufactured using in-house extrusion technology, KoroSkin films are engineered to offer excellent clarity and gloss, ensure enhanced tray sealing to minimise food loss, and offer the requisite barrier characteristics. A low gauge makes KoroSkin a more efficient option for vacuum packaging of proteins, with a material saving of up to 20% reducing transport and the associated CO₂ emissions.

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Alongside the emergence of VSP, MAP remains a major market for packaging of meats, fish, and dairy products. By replacing the air in packaging with a gas or gas mixture, chemical, microbial and biochemical reactions that cause food to spoil are slowed down. This makes MAP especially effective for fresh and perishable foods, such as proteins and dairy products.

To ensure the success of MAP applications, lidding films play an important role as they must ensure that the integrity of the pack is assured, from the moment the atmosphere is modified to the point of consumption. Korozo offers a number of lidding films to

suit the application and designed for sealing to a number of tray types.

Lidding films like KoroTop are used extensively across the meat and dairy categories in MAP applications. These films are manufactured from polypropylene (PP) and have been engineered to seal to rigid PP trays. Customised film designs are available, depending on tray type and machine speed. High oxygen barrier performance extends product shelf life, with anti-fog and excellent optical properties delivering maximum on-shelf impact. A wide seal range and high seal performance minimises leaks and waste, with peeling from PP trays smooth and controlled.

Koro-Reclosable are multilayer coextruded lidding films that have been specifically designed for reclosable pack applications. They seal against APET, PP, PVC, and PE using a special adhesive layer designed into the film structure and which is used in place of mechanical closure systems.

For mono APET trays, KoroGpeel is a peelable and sealable option. Mono APET trays are growing in prominence as food manufacturers seek to replace trays formed from laminated materials and create packs manufactured from a single polymer and suited for post-consumer use recycling. Similarly, KoroRCY lidding films are made from a single polymer material ensuring they can be integrated into soft plastics collection and recycling systems. KoroRCY films are compatible with industry-standard packing lines.

Each of these skin and lidding films have been expertly created and crafted using Korozo's 50-plus years of experience in developing flexibles and film solutions. For meat, fish, and dairy manufacturers, this provides peace of mind that the solution you choose is perfectly tailored to your application.

Supporting Women's Empowerment Through Solidarity

At Korozo, we believe in the power of women to drive community progress. We stand in solidarity with the **Hatay Rimmen Women's Cooperative**, supporting women in the earthquake-affected region as they rebuild their lives and livelihoods.

Through this partnership, we aim to empower women, promote economic independence, and strengthen social bonds. Together, we are contributing to recovery and building a more equal future for all.

Women's Work, Women's Power. Together, we rise.



Korozo: Sustainability at Its Peak – Achieving A+ in CDP

At Korozo, sustainability is at the core of everything we do. In 2023, we reached a significant milestone, earning an **A+ rating in the CDP (Carbon Disclosure Project)** climate assessment, demonstrating our commitment to environmental excellence.

But this is just the beginning.

We are always evolving, raising the bar, and taking steps to enhance our environmental impact. In the **EcoVadis** sustainability assessment, **Korozo Packaging moved from a Bronze to a Silver Medal in 2023**, showcasing our ongoing dedication to a greener future.

This recognition drives us to continue making strategic, impactful decisions as we reshape the future of sustainability, pack by pack.



Prepared for Eco-Plastics in Packaging: Insights on Modified Atmosphere Packaging from Kemal Yürüm, Protein Market Segment Manager at Korozo Group

What MAP technology systems/products do you offer?

Korozo Group offers a range of mono and multilayer lidding films designed for different MAP applications.

KoroTop lidding films are used extensively for meat and dairy products. Manufactured from polypropylene (PP), KoroTop is designed to seal to rigid PP trays, while providing convenience through easy-peel performance.

Koro-Reclosable are coextruded materials that feature a special adhesive layer designed into the lidding film structure. This is used in place of mechanical closure systems. These films are available in thinner gauges with an EVOH option.

To further support sustainability efforts, we have developed a range of KoroRCY fully recyclable lidding films for compatible trays. KoroRCY lidding films are made from a single polymer material so they can be integrated into soft plastics collection and recycling systems.

As well as the move to mono-material structures, many food manufacturers are seeking to replace trays formed from laminated materials with mono APET equivalents, creating packs manufactured from a single polymer, ideal for post-consumer use recycling. KoroGpeel are lidding films that peel and seal to mono APET trays, offering a wide range of sealing temperatures and heat resistance.

What are the latest trends and developments in MAP technology and packaging (eg, material types, gases used)?

MAP is a market with big growth potential. A high single-digit CAGR is widely predicted for the MAP market over the next five years.

Demand for fresh food is the major driver for this growth. MAP suits this demand well as the very nature of modified atmosphere packaging sees the best possible environment created for product preservation. This in turn requires packaging and films that guarantee product quality, offer high barrier performance to extend shelf-life, and ensure product integrity throughout the supply chain journey.

At the same time, consumers want convenience options that allow on-the-go consumption, sharing, and reclosing. Solutions that seamlessly release and peel from trays – such as KoroGpeel and Koro-Reclosable – help reduce incidences of “wrap rage” while the development of lidding films with an integrated adhesive built into the film structure make closing and resealing packs a reliable and successful experience.

That’s all without mentioning the ubiquitous topic of sustainability. All packaging formats must now be engineered for recovery, recyclability, and circularity. Lidding films that can provide a sustainable solution are in high demand as a result and we are seeing strong demand for our KoroRCY recyclable lidding films. As KoroRCY films are made from a single polymer material ensuring they can be integrated into soft plastics collection and recycling systems.

Such solutions enable brands to meet the expectation of consumers for packaging that can be fully recycled while maintaining functionality and ensuring product quality and safety.

As a business, have you made any recent investments in MAP technology? Or, is there anything on the horizon?

We continue to develop, refine, and advance our solutions available to the market, whether that be the creation of fully recyclable KoroRCY lidding films or the use of our in-house high-end film extrusion capabilities that allow us to develop coextruded films with characteristics specific to the needs of modified atmosphere packaging, such as Koro-Reclosable.

What main advantages does MAP hold over controlled atmosphere packaging and vacuum packaging? And what are the main disadvantages?

As MAP creates a custom atmosphere for each product type, it enables the packaging to be tailored to the application, so creating an optimal environment to protect and preserve foodstuffs and maximise shelf life.

Active MAP sees the displacement of gases in the package, which is then replaced by a desired mixture of gases, while passive MAP uses the capabilities of the lidding film to create the desired atmosphere naturally as a consequence of the product's respiration and the diffusion of gases through the film.

Vacuum packaging removes almost all of the air and is then hermetically sealed to maintain the vacuum. While this can slow oxidation and extend shelf life, a certain amount of oxygen will always remain in the packaging, limiting the use of vacuum packaging to certain products.

Controlled atmosphere packaging (CAP) can be thought of as more of a distribution tool than a shelf-ready retail tactic. CAP allows alterations to the storage conditions of the packaging during its lifespan.

The versatility of active and passive MAP mean it is often the preferred option for retail packaging. MAP packs can be entirely altered to the specific needs of the packed product, taking into account the unique characteristics of every product.

Skin and vacuum packaging has made inroads into the MAP market in recent years, but in the case of mince packaging in the UK at least, it has caused controversy. How do you see this market dynamic playing out?

The at-best mixed reaction of UK consumers to vacuum-packed mince illustrates the need for brands and retailers to make sure they are using the correct packaging according to the product.

The ultimate goal is to have satisfied consumers making repeat purchases. While the noble aim was and still is to reduce the use of non-recyclable plastics in the market, this specific example led to the unintended consequence of causing consumer unrest.

As a manufacturer that provides solutions for skin and vacuum packaging alongside our comprehensive MAP film portfolio, we are aware each are suited to different packaging applications and can help deliver customer satisfaction while reducing packaging's environmental footprint and natively placing sustainable options on the market.

Specifically, advances in the recyclability of lidding films continue to keep MAP at the forefront of packing a variety of products, from cheese and cooked meats to raw proteins.

Which food categories/applications provide the biggest growth opportunity for MAP, and why?

With consumers ever-more health conscious, fresh food is the big growth area for MAP, particularly meat, dairy, cheese, and other proteins.

Provenance, traceability, quality, and security are big concerns for consumers when it comes to fresh food:

Provenance and traceability – As a printable material that can be used to convey origin and other supply chain information, MAP lidding films allow consumers to quickly and easily understand where their food has come from.

Quality – High-barrier characteristics and seal strength create optimum conditions to extend shelf life and have products reach consumers at their best.

Security – Robust films that can withstand the rigours of distribution and retail environments allow consumers to be assured of product safety and security.

Which regions/countries offer the biggest opportunity for growth?

The vast size of North America places huge demand on packaging that ensures product quality and delivers protection over an extended period. This region is also one of the fastest-growing markets for on-the-good consumption and convenience options.

The diversity of markets across the Asia-Pacific region makes it one of the most intriguing and beguiling regions for MAP. Multiple emerging economies are following suit in their demand for

convenience and ready-to-eat options, while countries such as China and Japan are seeking sustainable solutions to support increased consumer demand as their respective economies stabilise and return to strong growth.

In Europe, the production and export of meat products provides ample opportunities for growth, as demand in the Middle East and Africa also increases for fresh meat, airy, and seafood products.



MAP IS A MARKET WITH BIG GROWTH POTENTIAL. A HIGH SINGLE-DIGITAL CAGR IS WIDELY PREDICTED FOR THE MAP MARKET OVER THE NEXT FIVE YEARS.

A Recipe For Success

Last year, Korozo Group was proud to sign up as a Supporting Partner of Meat Business Women, the United Nations-recognised global professional community for women working across the meat industry.

Founded in 2015, the organisation was established to enhance the sustainability of the meat industry and to grow the pipeline of female talent in this traditionally male-dominated field.

As part of our Diversity, Equality & Inclusion (DE&I) initiatives, we pride ourselves on prioritising and promoting women within the workforce. From the factory floor right up to the boardroom, women are empowered to develop, grow, and build rewarding careers.

Becoming a Supporting Partner was an extension of this. It gave colleagues access to the full breadth of Meat Business Women's support and services, such as employee resources, mentoring, masterclasses, and representation in global industry-wide campaigns.

Hande Sari, Commercial Director, UK & Ireland, and Irem Altinay, Field Sales Manager Food Flexibles, UK & Ireland, have been the primary representatives of Korozo Group in the Meat Business Women community. They have benefitted from membership in a number of ways, as Irem discusses.

"I joined Meat Business Women to connect with others in the industry, especially women. It is a great way to share ideas, learn from others, and support each other in a sector that is still mostly male-led.

"Since becoming a member, I have personally learned a lot from the events and gained confidence by seeing how other women are leading and making a difference. Professionally, Meat Business Women has helped me grow my network and stay updated on what is happening in the meat industry.

"It is a sector that demands consistency, reliability, and innovation. These each align closely with Korozo's strengths and priorities. For example, our investment in R&D to develop recyclable flexible films and mono-material solutions that reduce plastic usage without compromising on shelf life or product integrity is of high importance to the meat market.

"Consumers are more environmentally conscious than ever, and retailers are under increasing pressure to reduce their carbon footprint. Packaging must now deliver on both functionality and sustainability protecting the product while minimising environmental impact. Solutions like recyclable films, downgauged materials, and mono-material structures are key to driving the industry forward."



Come and meet Koroza at:

Fachpack, Nuremberg
23-25 September



GERMANY

Pack Expo, Las Vegas
29 September-1 October



USA

Eurasia Packaging, Tüyap Istanbul
22-25 October



TURKEY



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