Intelligent Food Industry Solutions

Avery Dennison® Freshmarx® Food Labeling Solutions





# Avery Dennison® Freshmarx® Food Labeling Solutions

### **Food Labeling Solutions**

- Date coding
- Nutritional
- Prep
- Ingredient
- Grab and Go
- Branding
- Decorative
- Promotional
- Compliance
- Lot tracking
- Pricing
- Inventory management

### Application-specific labeling solutions

- Dissolvable, durable, high-heat food labeling
- Product branding
- Tamper evident
- Pricing and promotion

### Which label and adhesive combination is right for you?

Considerations for choosing labels:

- Surface to be labeled
- Environment
- Label longevity permanent, removable or dissolvable





















Freshmarx Dissolvable Labels dissolve within 30 seconds.

## Freshmarx Intelligent Food Industry Solutions

Label	Minimum Application Temperature	Service Temperature Range	Adhesive Description		
Freshmarx Freeze	-10° F (-23°C)	-65° F to +200° F (-54° C to +93° C)	Also known as Freezx*, <b>Freshmarx Freeze</b> has a general purpose adhesive that is semi-permanent with excellent cold temperature performance. The labels can be applied to a variety of surfaces, including plastics, corrugated and paper wraps. For best performance in cold temperatures, labels should be applied to dry surfaces. While adhesive offers some removability at room temperature, These labels are not recommended for reusable containers. This material is recommended for use on wraps and/or containers that will be discarded. These labels meet the requirements of FDA 21 CFR 175.105 for indirect food contact.		
Freshmarx Removable	+40° F (+4° C)	-65° F to +180° F (-54° C to +82°C)	Also known as Removx®, <b>Freshmarx Removable</b> labels have a removable adhesive that provides excellent cold temperature performance and clean removability at room temperature. This material provides an "all-purpose" label that can be used on a variety of surfaces over a wide range of temperatures. These labels meet the requirements of FDA 21 CFR 175.105 for indirect food contact.		
Freshmarx Dissolvable	+21° F (-6° C)	-10° F to +175° F (-23° C to +80° C)	Also known as Dissolvx®, <b>Freshmarx Dissolvable</b> labels feature a biodegradable adhesive and will dissolve completely within seconds when immersed in tap water of any temperature. This material provides moderate tack and adhesion that will adhere to hard plastic and stainless steel containers. Dissolvability reduces clean-up time and eliminates bacteria-harboring adhesive residue and build up. Label options available for hand writing, printing with Monarch® handheld labelers and use in the Freshmarx Central 9418 printer. These labels meet the requirements of FDA 21 CFR 175.105 for indirect food contact. Important Storage Note: These labels are extremely sensitive to humidity and temperature. Storage conditions should be maintained at 73° F and 50% RH (relative humidity). Labels should remain wrapped when stored and used within six months from purchase.		
Freshmarx Durable	-10° F (-23°C)	-60° F to +200° F (-51° C to +93° C)	Also known as Durax®, <b>Freshmarx Durable</b> labels incorporate a synthetic label material with a removable adhesive to provide a durable, water-resistant label that can be removed cleanly with little to no residue. The tear-resistant material is ideal for environments where labels will be exposed to harsh, wet or dry conditions. These labels meet the requirements of FDA 21 CFR 175.105 for indirect food contact.		
Freshmarx Durable Easy Lift	+40° F (+4° C)	0° F to +200° F (-17° C to +93° C)	Also known as Durax® EZ Lift, <b>Freshmarx Durable Easy Lift</b> labels incorporate synthetic material with a removable adhesive that offers all of the benefits of Freshmarx Durable with the addition of a lift tab for easy removal. These labels meet the requirements of FDA 21 CFR 175.105 for indirect food contact.		
Freshmarx Heat	+14° F (-10° C)	-40° F to +131° F (-40° C to +55° C)	Also known as Heatx <sup>™</sup> , <b>Freshmarx Heat</b> labels combine a high heat coated, direct thermal paper label with a permanent adhesive. Ideal for use in food warmers, these labels are able to withstand temperatures up to 212° F (100° C) for 24 hours in dry conditions.		

Direct thermal labels service temperatures are limited by the face sheet.

### Freshmarx

Intelligent Food Industry Solutions

### About Avery Dennison® Freshmarx® Solutions

Freshmarx Intelligent Food Industry Solutions enable labor efficiency, food safety, sustainability and enhance the consumer experience by harnessing the power of accurate, shared data throughout the food industry supply chain.

We can help define your requirements and develop solutions that will ensure your product is safe for consumption, in compliance with regulations and trusted by the consumer. Avery Dennison can show you how to "future-proof" your operations to quickly and easily adapt to the ever-changing world of the food supply chain.

	Freshmarx Dat	F	Freshmarx Data Management Systems (Hardware)					
Freshmarx <sup>®</sup> Inventory	- Freshmarx Co - RFID for Food		es	- Mo	- Freshmarx Handheld Labeling Solutions - Monarch Pathfinder 6059 RFID for Food - RFID for Food and Beverages			
Freshmarx® Operations	- Freshmarx Ch - Freshmarx Eqi - Freshmarx Nu - Freshmarx Foo - Freshmarx Foo - Freshmarx Foo	uipment Mon trition od Donation od Waste Tra	cker	- Fre - Fre - Mo	- Freshmarx Central - Freshmarx Tablet - Freshmarx Handheld Labeling Solutions - Monarch Pathfinder 6059 with RFID for Food			
Freshmarx® Supplies	- Freshmarx Delivery - Freshmarx Freeze - Freshmarx Dissolve - Freshmarx Container - Freshmarx Heat - RFID for Food and Beverages							
Freshmarx® analysis, deployment and support	Freshtr Analys		Freshmarx RFID Design and Deployment	d 👴	Freshmarx Systems Integration	Se	eshmarx rvice and pport	
	i j							
	Grower	Processor	Distributor	Goods In	Kitchen	Restaurant	Grocery and Convenience	

#### Not sure where to start?

Determining the right Freshmarx Solution for your foodservice environment begins with a Freshmarx Freshtrax Analysis.

Freshtrax is a complimentary analysis program where our consultants review your operations and identify process improvements. Our experts partner with you to examine each step of your everyday processes and operations and work with you to create a plan to:

- Increase labor efficiency
- Enable traceability and transparency
- Ensure food safety
- Create processes that promote sustainability
- Enhance consumer experience

To request a Freshtrax analysis and explore how Freshmarx Solutions can improve your food service environment, call: 800.543.6650 or email: identification.solutions@averydennison.com



Harnessing the power of accurate, shared data throughout the food industry supply chain to enable labor efficiency, food safety, sustainability and enhance the consumer experience.

#### Contact us

170 Monarch Lane, Miamisburg, OH 45342 937 865 2123 (direct) Tel +800 543 6650 (8:00 a.m.-6:30 p.m., EDT) identification.solutions@averydennison.com The information contained herein is believed to be reliable but Avery Dennison makes no representations concerning the accuracy or correctness of the data. This product, like any other should be tested by the customer/user thoroughly under end user conditions to ensure the product meets the particular requirements. Independent results may vary. Avery Dennison and the logo are registered trademarks of Avery Dennison Corp. Third party trademarks and/or trade names used herein are the property of their respective owner(s).

© 2021 Avery Dennison Corporation, All Rights Reserved.