

# Reclosure labels for food packaging

Peel-and-reseal labels for dry or moist food content applications - safe, dependable and industry-compliant.

Resealable labels are valued by consumers, giving them open/close functionality that prevents food contamination and spillage. Brand owners also benefit, because food products stay in their original packaging, increasing brand awareness.

## Food-friendly solutions

Our reclosure label solutions are approved for use in contact with food. The choice of reclosure adhesive depends on brand requirements and the type of food - dry, fresh or frozen. Fresh foods such as cheese or herbs, which have to stay fresh longer, also require label solutions with an oxygen barrier. The barrier films in our reclosure portfolio prevent oxygen from permeating through the label and spoiling pack contents.

Comprehensive support is available to ensure the right choice - an Avery Dennison technical specialist can help you to consider different aspects and requirements of food reclosure applications. Some initial guidance on food reclosure adhesives can be found in the adhesive performance comparison table.

## Application areas

- Dry food
- Fresh food
- Frozen food

## Key features

- Easy open/close functionality ensuring long-lasting product quality
- Safe for use in contact with food
- Maintains product identification and brand awareness
- Adhesive choices for clean removability & multiple reclosure functionality



Low  
MOQ



Quick  
Quote



Fast  
Delivery

## Adhesive performance comparison

**Dry food applications**  
Cookies, cereals, confectionary, rice & pasta, tea & coffee, sweet & savory

**Fresh & frozen food applications**  
Meet, cheese, herbs, fruit & frozen food      Herbs, fruit & frozen food

Reclosure features	Dry food applications			Fresh & frozen food applications	
	S692N	R5000N	C3	R5050	R1490M
Clean removability & multiple reclosures functionality	•	••	•••	••	•••
Smooth peel “feel”		•	••	••	•••
Zippy peel “feel”	•				
Moisture resistance					•••
<b>Food Compliance</b>					
Approval Dry foodstuffs EU	✓	✓	✓	✓	✓
Reduction factor fatty foodstuffs EU	2 or 3*	2 or 3*		2	
FDA 175.105	✓	✓	✓	✓	

• good •• better ••• best  
\* depends on label construction



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For more information on technical performance and printing recommendations, please refer to the respective datasheets. Please note that the Avery Dennison product range and service offering can be subject to changes. For an accurate overview, please check our website [label.averydennison.eu](http://label.averydennison.eu) or contact your local Avery Dennison sales representative.

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