

AURA PACK VOL.1



Freshness Preserving Film Package



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AURA PACK

Aura Pack

Aura pack is suitable for suppressing change of color of the precut salad.



Product	Code	Size(mm)	μ	Min Qty.	Weight(g)
Aura Pack 8	2380	150×250	20	5,000	1.37
Aura Pack 9	2381	150×300	20	5,000	1.64
Aura Pack 10	2382	180×270	20	5,000	1.77
Aura Pack 11	2383	200×300	20	5,000	2.19
Aura Pack 12	2384	230×340	20	5,000	2.86
Aura Pack 13	2385	260×380	20	5,000	3.61
Aura Pack Large 7663	50660	25#760×630	25	500	21.86
Aura Pack Large 9085	50661	25#900×850	25	500	34.93

Aura Pack K

Aura pack K is suitable for Mushrooms and Herbs.



Product	Code	Size(mm)	μ	Min Qty.	Weight(g)
Aura Pack K 8	1390	150×250	20	5,000	1.37
Aura Pack K 9	1391	150×300	20	5,000	1.64
Aura Pack K 10	1392	180×270	20	5,000	1.77
Aura Pack K 11	1393	200×300	20	5,000	2.19
Aura Pack K 12	1696	230×340	20	5,000	2.86
Aura Pack K 13	1697	260×380	20	5,000	3.61

Aura Pack S

Aura pack S is suitable for Broccoli, Spinach, Cucumber and Taro.



Product	Code	Size(mm)	μ	Min Qty.	Weight(g)
Aura Pack S 8	1690	150×250	20	5,000	1.37
Aura Pack S 9	1691	150×300	20	5,000	1.64
Aura Pack S 10	1692	180×270	20	5,000	1.77
Aura Pack S 11	1693	200×300	20	5,000	2.19
Aura Pack S 12	1694	230×340	20	5,000	2.86
Aura Pack S 13	1695	260×380	20	5,000	3.61

Aura Pack Edamame

Aura pack Edamame have effect on discoloration of Edamame.



Product	Code	Size(mm)	μ	Min Qty.	Weight(g)
AP Edamame with design	3403	170×200+30 zipper	40	5,000	2.86
AP Edamame	4383	150×190+30 zipper	40	5,000	2.41
AP Edamame 300	5671	160×210	25	5,000	1.53

What is AURA PACK?



Aura Pack is a new type film, which has MA effect by anti-fog film and high level anti-fog. Moreover, by performing the new technology at the manufacturing stage

Structure of AURA PACK

1 Water molecule rejuvenation feature



By breaking down cluster water molecule circulates through the foliage smoothly. This is suppressing the transpiration by Aura Pack.



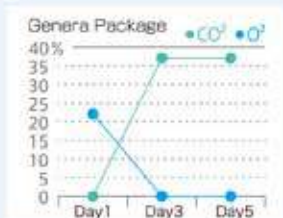
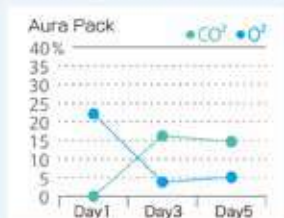
Cluster of water molecule can't circulate through the foliage. This causes transpiration.

After being harvested, water molecules in fruit and vegetables are weakened.

The Aura Pack works on these molecules, stimulating their activity and preserving the juiciness of these fruit and vegetables.

2 Preserving freshness with gas control

Percentage of O₂ & CO₂ in the package



Fruit and vegetables use energy when they breathe, leading to a drop in quality. The Aura Pack maintains a low-oxygen, high carbon dioxide environment within the bag, which calms the produce's respiration, keeping it fresher for longer.

3 High anti-fogging performance repels droplets



Aura Pack



General Package

Due to the fruit and vegetables' transpiration, the humidity within the bag gets significantly higher. The Aura Pack repels drops of water, protecting against the damage that can occur when drops are in contact with vegetables.

Broccoli

Effect: suppressing the color change

[Test period: 3days Test, Atmosphere: Temperature 26°C Humidity 42%RH]



Aura Pack

General Package

Spinach

Effect: suppressing the transpiration & color change

[Test period: 4days Test, Atmosphere: Temperature 27°C Humidity 48%RH]



Aura Pack

General Package

Mushroom (Shiitake)

Effect: suppressing the color change & atrophy

[Test period: 10days Test, Atmosphere: Temperature 25°C Humidity 42%RH]



Aura Pack

General Package

Shred Cabbage

Effect: suppressing the color change & pulp

[Test period: 4days Test, Atmosphere: Temperature 24°C Humidity 50%RH]



Aura Pack

General Package

Persimmon (Kaki)

Effect: suppressing soften

[Test period: 30days Test, Atmosphere: Temperature 24°C Humidity 46%RH]



Aura Pack

General Package

Soy Beans (Edamame)

Effect: suppressing the color change

[Test period: 4days Test, Atmosphere: Temperature 23°C Humidity 40%RH]



Aura Pack

General Package

Belle Group

● GROUP PHILOSOPHY

BELLE GROUP offers "value creation" and "value provision" by utilizing the management strategy accumulated since its founding and new ideas so that people can build materially and mentally wealth life and harmonize with the global environment.

In order to accomplished that, all the staff have wise knowledge, wise wisdom, and wise & rich sensibility that respond to the advanced needs and potential needs of the next generation.

● PROFILE

BELLE GROUP

Establishment: April, 1970

Employee: 76

BELLE MANAGEMENT WISE

Financial support and management of group companies

Capital: ¥49,000,000 Office: Nagoya

BELLE AD WISE

Wholesale of advertisement materials and production of sales promotion tools

Capital: ¥20,000,000

Head Office: Nagoya Branch Office: Tokyo, Osaka, Fukuoka

BELLEGREENWISE

Wholesale of packaging materials specialized for keeping freshness of vegetables and fruits.

Capital: ¥20,000,000

Head Office: Nagoya Branch Office: Tokyo, Osaka

BELLE GROUP



OUR PACKAGE

We have a strong commitment to "freshness preservation". We want to contribute to the global environment by reducing waste loss of fruits and vegetables and deliver delicious, secured food to consumers. It also meets the needs of consumers as eating habits and food culture changes. We are convinced that the role of BELLE GREEN WISE as a "freshness preservation" specialist for fresh foods will become increasingly important.

In addition, we believe that it is possible to provide true value to our customers by proposing various other not only fruits and vegetables with our technology in the future. We will promote product development suitable for a new era, such as labor saving in packaging scenes and convenience in using scenes, and will create the next packaging market. Delivering the fresh taste of the food leads to delivering smiles and pleasures to the table.