

Consumer Division

Aluminium foil supports the emerging requirements for consumer friendly and resource efficient products. The aluminium foil applications of today demonstrate the consumer friendliness. They vary from aseptic beverage cartons, wrappers, lids, blister and strip packs and evolving on a continuous basis. The very fact that aluminium foil is fully recyclable and modern separation techniques allow foil in household waste or separate collection systems to be extracted and recycled at a fraction of its original production energy, makes it a material of choice. Very thin (laminated) foil based applications can also be incinerated with energy recovery.

Aluminium foil now plays a crucial role in everyone's daily life through applications in the food, pharmaceuticals and cosmetics industry. Aluminium foil is embracing new markets everyday and is a truly resource efficient solution.

By the end of the 1990s aluminium foil was accepted as an innovative material for almost all packaging applications with expressions such as "foil-sealed for freshness" becoming commonplace on branded packs. Aluminium foil was also responsible for the growth of a new market for easy-open 'gourmet' pet food containers.

Successes in lightweight packaging have resulted in material savings of more than 30% in the 2000s and this has in turn provided growth in markets for resource efficient packaging options.

Aluminium foil is so familiar in domestic as well as professional kitchens, where it has been a valuable 'culinary tool', that it hardly needs further introduction. Because of its usefulness, aluminium foil accounts for about one third of the total household 'wraps' market - which includes all types of plastics film and paper products.

Key Properties

Properties that make aluminium foil so useful include:

- Heat tolerance - from freezing to baking and grilling
- Heat conductivity
- Strength
- Impermeability
- Hygiene
- Deadfold - it stays wrapped around food items without needing further sealing
- Non-toxicity and corrosion resistance
- Suitability in all types of cooking mode, fan and convection ovens, grills and barbecues. Even in microwave ovens it can be safely used as a shield and will not create 'arcing' provided it does not touch the oven lining or other metal components.

Applications:

Roasting

Perhaps the most familiar is its use in wrapping oven-roasted meat, fish and poultry during cooking in order to retain moisture and to reduce shrinkage and drying. In commercial catering, maintaining the size of the portion on the customer's plate is an important element in providing meals which satisfy.

Freezing

Because aluminium foil is malleable and will fold and wrap close to the food being stored, it is an ideal material for irregularly shaped items such as the remainder of meat joints etc. The deadfold characteristic of the metal allows the foil to be sealed by folding and without the need for any tie or tape.

Baking

Foil saves cleaning materials and work when it is used to line cake trays and moulds. It can be used to keep pastry moist while allowing the oven heat to penetrate quickly and effectively.

Miscellaneous Kitchen Uses

As a lining to the grill pan or the oven, aluminium foil takes all the burnt-on juices which are so difficult to clean. Just remove the foil lining and discard.

Use it to provide a lifting strip under cakes or bread to help them out of the baking trays easily. The foil will not burn or scorch in the oven.

Picnic lunches, sandwiches, cakes and fruit stay fresh when foil-wrapped.

Other Uses

Use it as a light reflector for lamps or for photography.

Wrap paintbrushes overnight to keep them from drying out.

Make temporary lids for part-used pots of food, paint or other things which would otherwise dry out. In the garden and in the garage, there are hundreds of occasions when you need an impervious, weatherproof and heat-proof thin sheet of metal.