

To the media:

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CELPET™ Food Containers to be Used by Japan Airlines for In-flight Meals

CELPET food containers, made from PET resin foam, of Sekisui Plastics Co., Ltd. (Head Office : 2-4-4 Nishi-tenma, Kita-ku, Osaka, Japan; President : Masato Kashiwabara) will be used by Japan Airlines Co., Ltd. as its steam-oven safe containers.

Japan Airlines decided to introduce CELPET food containers* for in-flight meals to be served in the international economy class. The containers will be used for flights after December 2017.

The CELPET food containers can be heated on an airplane and have excellent heat retention. The meals do not get cold quickly after taking out from the oven, so passengers can enjoy warm meals for a long time. In addition, the surface of containers does not get hot since foams has heat insulation property, therefore passengers can hold it by hand safely and also workability of cabin crews who provide the service can be improved.

In order to achieve a sense of unity in the interior design of airplanes, the color of containers is red which is the corporate color of Japan Airlines.

Moreover, by realizing the weight reduction compared with conventional in-flight meal containers, it contributes to the environmental consideration.



IPF2017 (international plastic fair in Japan)
 We exhibited a sample of the in-flight meal for Japan Airlines and it attracted visitors.

* CELPET food container, made from PET foams, has heat resistance up to about 220°C (428°F) and, compared with solid C-PET containers, higher heat/cold resistance and heat retention. It can be formed into various shapes and also by laminating with printed films, any designs and colors can be added to meet customer requirements.

Going forward, Sekisui Plastics will promote the sales expansion of CELPET food containers for various applications, such as heating and freezing, that capitalize on the container's capabilities.