

Preserve the Perfection with PlyVeneer Cheese Liners

Maximize Quality, Minimize Costs with PlyVeneer Cheese Liners. Our advanced cheese liners are designed not just to protect but to enhance the value of your cheeses by reducing waste and maximizing efficiency.



Company Overview:

Since 1952, PlyVeneer Products has led the industry with innovative, sustainable materials solutions. Our dedication to quality, customization, and sustainability makes us the ideal partner for our customers, as we both strive to exceed the expectations of our clients and lead the way in our respective fields.

Superior Strength:

Enjoy the robustness of wood without the weight. PlyVeneer provides enhanced protection for your cheese, ensuring it remains in pristine condition from aging to consumer.

Cost-Effective Solutions:

Minimize your expenditure on packaging materials and processing. PlyVeneer is not only affordable but also reduces waste and operational costs by improving efficiency and reducing breakage during transport.

Lightweight Efficiency:

Reduce shipping and handling costs with our lighter materials. PlyVeneer's efficiency doesn't compromise on protection but adds incredible savings in logistics.

Product Showcase



PlyVeneer cheeseliners are the proven packaging solution. Significantly stronger and durable than cardboard, fiberboard and hardboard liners yet still very lightweight.

PlyVeneer®

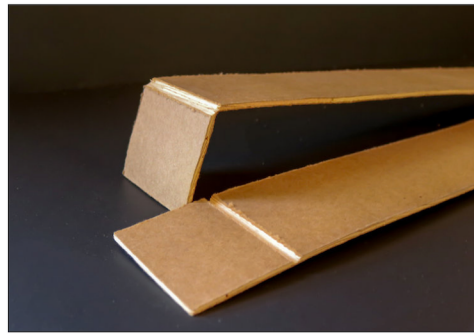
The perfect product protection offering superior strength and flexibility for diverse applications.

Exceptional Moisture Control & Breathability

Maintain the perfect microclimate around your cheese. Our liners prevent drying and unwanted odors while allowing just the right amount of air flow.

Structural Integrity for Large Blocks:

Designed with stacking strength, our liners allow for optimal warehouse utilization. Stack high without fear of deformation.



The problem: Our client faced significant revenue losses due to the deformation of large cheese blocks during storage and transport. Typically, deformed blocks, which did not meet retail cut specifications, were relegated to being processed as shredded cheese, sold at a significantly lower price point.

The Solution: Our hybrid solution allowed the cheese manufacturer to maintain the integrity of cheese blocks, significantly reducing the amount of cheese processed as shredded cheese and enhancing overall profitability. This case study demonstrates that with the right packaging solutions, manufacturers can preserve product quality, optimize operational efficiency, and achieve substantial cost savings.



www.plyveneer.com

Matt: 541-731-1123

Pete: 541-501-6570