



MONTIBOX

Bag-In-Box Manufacturing

Since 1994



Montibox SL is a family business founded in 1994 to manufacture flexible packaging for liquids, also called BIB or Bag-in-box, destined to both the domestic and international market.



A team ready to meet all your needs.

Our mission is to offer an useful and easy-to-use packaging, at the same time that allows an optimal conservation of the product packed, even when opened.



Bag-In-Box

The bag-in-box is a package compounded by several films that protect the product from both the oxidation and the light; and a valve that allows the product dosification.

There are several formats available: 1,5L, 2L, 3L. and 5L. for domestic consumption, and 10L., 15L. and 20L. for catering and industrial use.



The main advantage is that once opened, the packaging keeps the product fresh during a long period as it avoids the oxygen entrance inside the bag, and therefore the final customer will have a longer shelf-life of the product.



LIGHT
PROTECTION



OXYGEN
VACUUM



GUARANTEE
NEWNESS



REDUCED
SPACE



MULTIFORMATS



LIGHT
PACKAGING



RECYCLABLE



GUARANTEE
QUALITY

Don't wait longer to use it!
Everything is advantageous.

Keep the properties of your product until the last drop

The bag-in-box is the only packaging that protects your product from oxidation, keeping the flavour and aroma, even when it is opened.

The external box, the technology of its films with barrier to oxygen and the dispensing valves, from Original Vitop taps to caps, are a perfect combination to preserve your product.

Ecological, higyenic, disposable, light and practical solution.

Wine, Post-mix, Coffee & Tea



Fruit juice



Water



Domestical use

- Ideal for "glass to glass" or occasional consumption, avoiding the product gets spoiled.
- Convenience using and dosification.

Industrial use & Catering

- Perfect for dispensing systems.
- Do not need maintenance, no risk of contamination.
- Avoid returnable packaging and do not storage empty packages.
- Avoid the manipulation of heavy packages.



The bag-in-box is the ideal packaging to spread your brand and promote your product due to its wide communicative surface.

Save transport and storage costs and avoid returnable packaging services.

Dairy products



Sauces and concentrates



Oils



Chemical products, liquids and semi-liquids



Detergents, cleaning products, fertilisers, cosmetics...

Liquid egg





The packaging that
better conserves the
attributes of your
extra virgin olive oil



Bag-In-Box® a practical and ecologic package

The oxidation is the main cause of the lost of quality of the extra virgin olive oil, determining its shelf life. The exposure to high temperatures, air and light are the main factors that affect to their conservation, the Bag-In-Box helps you to fight them.

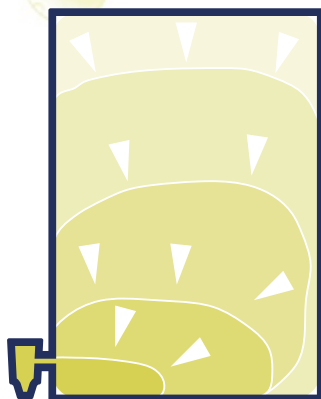
The Bag-In-Box is the only package that blocks the air entrance once opened.

It is confirmed that in opened packages for domestic use¹, the extra virgin olive oil keeps in the Bag-In-Box is the one that preserves the extra virgin quality for longer.

In the case of packages kept in supermarket conditions, the Bag-In-Box and the tin are the only ones that maintain the extra virgin category.

The conservation of your extra virgin olive oil in Bag-In-Box preserves its volatile compounds, polyphenols, and Vitamin E.

Moreover, the Bag-In-Box is eco-friendly, it has a low carbon footprint and answers to the new environmental demands.



L'emballage qui
conserve le mieux
les propriétés de votre
Huile d'Olive Vierge Extra



Le Bag-In-Box® un emballage pratique et écologique

L'oxydation est la cause principale de perte de qualité de L'Huile d'Olive Vierge Extra, déterminant ainsi son temps de vie moyen. L'exposition aux hautes températures, à l'air et à la lumière sont les principaux facteurs qui affectent sa conservation, le Bag-In-Box vous aidera à les combattre.

Le Bag-In-Box est l'unique emballage qui empêche l'entrée d'air une fois ouvert.

Il a été confirmé qu'entre tous les différents emballages ouverts à usage domestique¹, l'Huile d'Olive Vierge Extra conservée en

Bag-In-Box maintient la qualité vierge extra durant plus longtemps.

Dans le cas des emballages conservés en linéaire de supermarché, le Bag-In-Box y le bidon métal sont les seuls qui maintiennent la catégorie vierge extra.

La conservation de votre Huile d'Olive Vierge Extra en Bag-In-Box préserve ses composants volatils, polyphénols et vitamine E.

De plus, le Bag-In-Box est écologique, il dispose d'une faible empreinte carbone et répond aux nouvelles exigences environnementales.

¹Research of the extra virgin olive oil stability depending on the package and the storage conditions, by the Analytic Chemical Department of the University of Cordoba and El Olivo Global.
l'Étude de la stabilité de l'Huile d'Olive Vierge Extra selon le type d'emballage et de conditions de stockage, par le département d'Analyse Chimique de l'Université de Córdoba avec El Olivo Global.



Bag-In-Box Manufacturing

Pol. Ind. Llanos de Jarata
C/ Marconi parc. 93-97
14550 Montilla (Córdoba) España

Tel.: +34 957 654 911

Fax: +34 957 664 215

gestion@montibox.com

www.montibox.com