CRYOVAC® BRAND FOOD PACKAGING

Recycle-Ready Premium Shrink Bag and Shrinkable Rollstock

Vacuum shrink bags with EVOH barrier for presentation and curing, Flow-Vac® and tubing solutions fit for use on CRYOVAC® approved automated high-speed systems.



BENEFITS



🏂 Operational Efficiency

- Reduce your drip loss by up to 55% vs. thermoformable materials thanks to excellent shrink properties
- Reduce your seal failure rework by 45% thanks to perfect material sealing even in the presence of seal contaminates
- Increase your overall productivity by 50% thanks to overlap sealing properties (OSB)
- Optimise your labour costs with a fully automated packaging process



Brand Experience

 Improve your pack's appearance with excellent gloss, brightness and transparency



Product Integrity

- EVOH barrier to keep your product safe from microbiological growth enhanced by the bag's ability to prevent purge (drip)
- Enhance your product safety eliminating manual loading of food products into bags
- Produce a safe pack thanks to the material being able to perfectly seal through contaminants

CHALLENGE

Compliance with circular economy directives is no longer a nice-to-have for food processors but a strong business imperative. This includes plastic reduction, food safety and recently EVOH barrier materials.

SOLUTION

CRYOVAC® Brand Recycle-Ready

Premium Shrink Bags will reduce the weight of plastic you use by over a half and will keep your proteins safe across all the value chain. What is more, they meet the main request from retailers and recyclers and offer an EVOH barrier.

1. Based on results achieved for Sealed Air deliverables. All facilities and systems are different, so results may vary.





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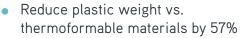




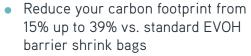




SUSTAINABILITY











MATERIAL

A high-tech generation of multilayer, coextruded shrink bags with outstanding shrink properties and strong, reliable sealing.

Using the most up-to-date market insight, Sealed Air Polymer technicians have selected resins with sustainability in mind, using a greater percentage of plastics considered favourable for the environment, whilst avoiding materials that could be treated as contaminants to recycling. This is achieved without compromising performance or food security.

EQUIPMENT

Bags work with a range of heat-sealing vacuum packaging systems (for shrink bags, tubing and Flow-Vac®).

APPLICATION

Fresh red meat, smoked and processed meat, poultry and cheese.

Degree of recyclability of the final package depends on the specific product configuration or components intended for recycling and the scope and availability of appropriate local recycling facilities.

