

#### Recycle-Ready Standard Presentation Shrink Bag and Shrinkable Rollstock

**EVOH high barrier bags** 



## BENEFITS

#### Product Integrity

- Protect your proteins from oxygen and contamination to ensure food safety and extended shelf-life
- Prevent cross contamination from drip thanks to bag's high shrink and abuse resistance properties



#### Brand Experience

- Pack your proteins in a a recyclable bag forming second skin with no excess plastic
- Give your products an excellent presentation and increased retail appeal with a glossy, reduced-haze pack
- Offer consumers better convenience with easy opening systems

# CHALLENGE

Europe's strong focus on sustainability, combined with the growth of ethical consumerism are making food processors revise their packaging operations. You need to use recyclable materials, less plastic, address consumers' concerns over food waste, and at the same time constantly attempt to win retailers' hearts with your products.

### SOLUTION

CRYOVAC<sup>®</sup> brand standard presentation bags and rollstock are recycle-ready, thinner and lighter than commonly used thermoformed materials and pouches. They do not leave any excess packaging around the product which will help you reduce the amount of plastic for packing your proteins. Their excellent mechanical resistance and high barrier properties will protect your proteins, reducing food waste. Retailers will appreciate the high gloss and drip-proof properties of your packs.

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



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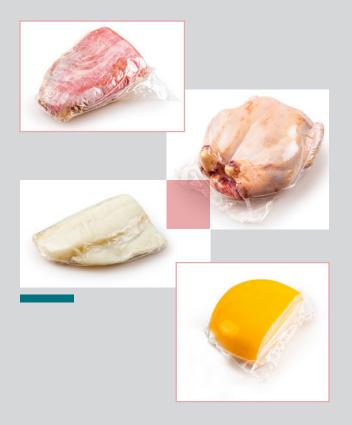
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### SUSTAINABILITY

- Improve your sustainability credentials with a fully recyclable bag\*
- Reduce use of plastic material by up to 60% vs. thermoformed materials
- vs. thermoformed materials
  Reduce your carbon footprint\*\* by 60% thanks to lower sealing temperature and less food waste vs. thermoformed materials
- Protect your proteins from discolouration and reduce food waste

\*\* Carbon footprint impact calculations are based on internal Sealed Air LCA



#### MATERIAL

Recyclable, shrinkable, heat-sealable barrier bags for vacuum packaging made of polyethylene and tested according to the APR/PRE protocols for flexible polyethylene films. It is compatible with mechanical recycling of polyethylene.

#### EQUIPMENT

Bags run successfully on a wide variety of heatsealing equipment and present good machinability on all CRYOVAC<sup>®</sup> VR and VS vacuum lines and ULMA FLOW-VAC<sup>®</sup> equipment.

# APPLICATION

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

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