

CRYOVAC[®] Brand Shrink Bags

Shrinkable, high barrier bags.



BENEFITS



Product Integrity

- Protect your proteins from oxygen with packs that give 10 times better resistance than THF (even in humid conditions)
- Prevent cross contamination from drip thanks to bag's high shrink and abuse resistance properties



Brand Experience

- Pack your proteins in a 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 less plastics, address consumers' concerns over food waste, and at the same time constantly attempt to win retailers' hearts with your products.

SOLUTION

CRYOVAC[®] brand shrink bags are thinner and lighter than commonly used thermoformed materials and pouches (THF). 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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SUSTAINABILITY¹

- Reduce use of plastic material by minimum 50% vs. THF
- Reduce your carbon footprint* by 60% thanks to lower sealing temperature and less food waste vs. THF
- Protect your proteins from discolouration and reduce food waste

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



MATERIAL

Shrinkable, heat-sealable barrier bags for vacuum packaging

EQUIPMENT

Bags run successfully on a wide variety of heat-sealing equipment and present good machinability on all CRYOVAC[®] VR and VS vacuum lines.

APPLICATION

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