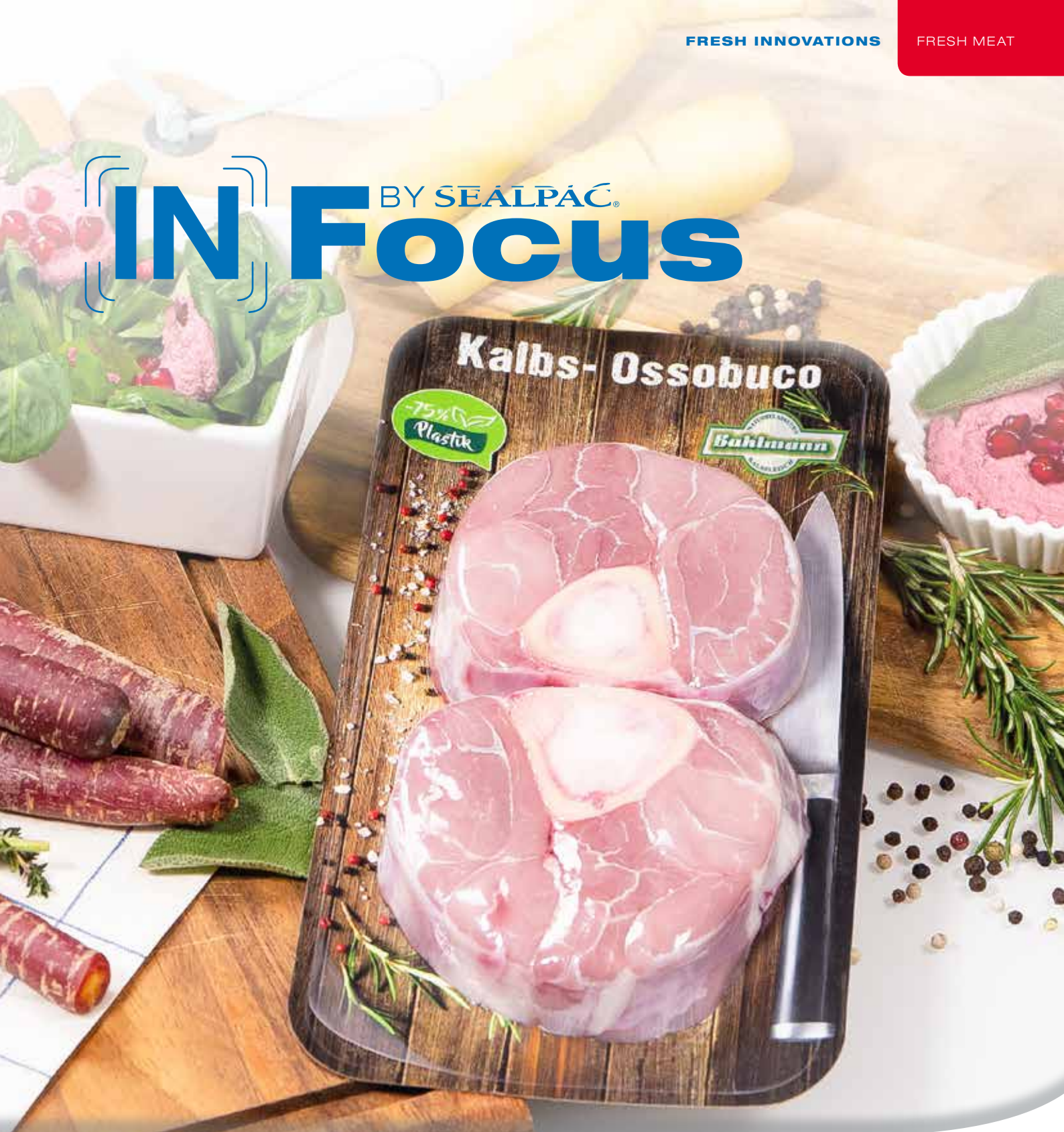


IN Focus

BY SEÁLPÁC®



Innovative packaging solutions
for fresh meat

Your product in focus

Packaging solutions for markets of the future

The demands towards modern meat packaging are huge. Apart from highest food standards and protection for their products, meat manufacturers expect a highly efficient production process. In the meantime, retailers are asking for maximum shelf life, attractive optics to provide buying impulses to their customers, and best logistical characteristics. Last but not least, consumers desire a first-class product and easy opening of the pack.

These days, the issue of sustainability has also become a key selling point. This poses an important question to the industry: how can food items, such as meat products, be packaged in a resource-saving way, without having to compromise on product protection, hygiene, handling and the like? Plastic as a base material for vacuum or modified atmosphere packaging is still indispensable according to the current state of technology. That is why the motto with regard to the use of plastics can only be: as much as necessary, as little as possible. This requirement plays an important part in our development of new and sustainable packaging solutions.

Fresh innovations

With a perfect recognition of market-defining trends, SEALPAC quickly converts these into innovative products, systems, solutions and services. We work closely together with leading manufacturers of trays and films to develop consumer-driven total solutions, which will improve your production's efficiency and profitability. By identifying your specific needs, and combining market trends and developments, we work jointly with you towards the optimal solution for your individual application. So that every single one of your fresh meat packs will impress your customers, and that your long-term success is secured.



High-performance, innovative, efficient

State-of-the-art tray-sealing and thermoforming technology

Whether you are a small to medium sized producer with a broad product range or a highly specialized industrial company – for packing your fresh meat products in different formats, SEALPAC offers you an efficient packaging machine in any size and for every application.

Our youngest generation of reliable, high-technology tray-sealers and thermoformers will convince you with their superior innovation level, giving a whole new dimension to precision, flexibility and efficiency. Due to our future-oriented machine technology, modern materials and unique know-how, we constantly prove our potential to innovate.

No matter with or without an in-line control system, our customers will benefit from reliable, long-lasting machinery with an economic use of energy and low maintenance demands, which can easily be upgraded or adapted to changes in the production site.

The particularly efficient use of packaging materials contributes to improved sustainability. Our traysealers are able to process ultra-light trays without impacting the productivity or tray stability, while our unique Rapid Air Forming system enables the use of thinner films for different applications on our thermoformers.

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TRAYSEALERS

A-series: innovative technology, highest performance, easy integration in existing production lines.

THERMOFORMERS

RE-series: optimal hygiene, highly flexible, economic in use, heavy-duty.

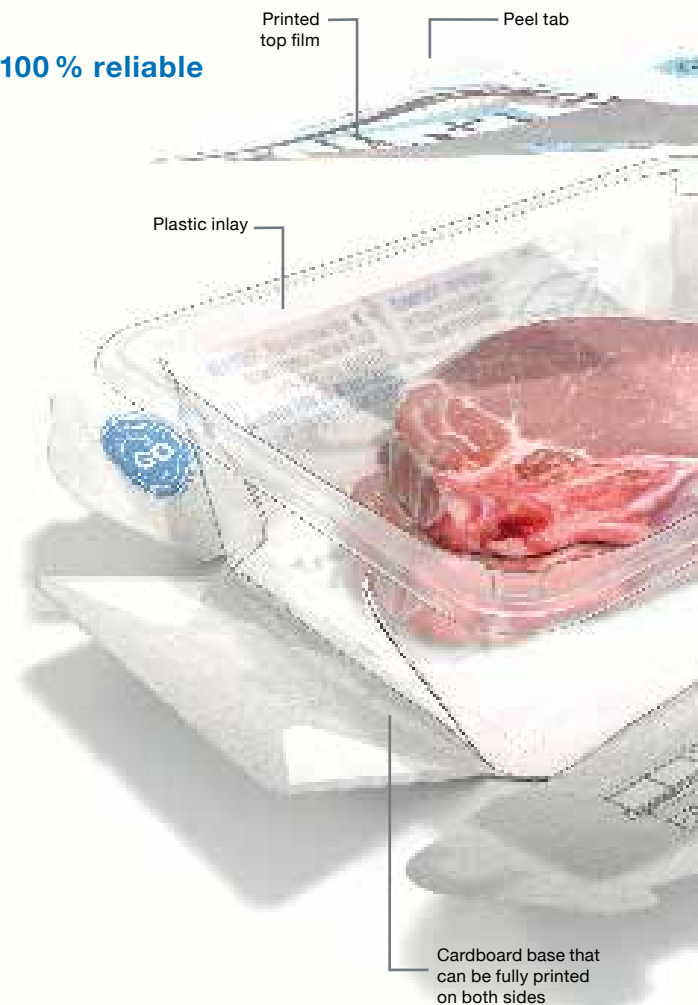


eTray®: sustainable modified atmosphere packaging

Less plastic, more communication and 100 % reliable

SEALPAC's eTray® system was developed to provide an innovative and sustainable packaging solution for meat products. A high-quality cardboard base, which can be fully printed on the inside and outside, hence allowing for attractive designs and offering plenty of space for communication, has a thin plastic inner layer that purely provides the sealing and barrier function. Owing to the highly stable, uninterrupted sealing edge, each tray can be reliably sealed under MAP.

The innovative eTray® is suitable for denesting and allows for smooth transport across the packaging line. Compared to common trays in the market, up to 40 % less plastic is used, depending on shape and size. After use, the cardboard carrier and plastic inlay are easily separated to allow for sustainable disposal and recycling. The eTray® system offers fresh products, such as meat, seafood, poultry and ready meals, optimal protection whilst ensuring an eye-catching appearance at retail.



Pre-perforated portion-packs

Individually sealed portion-packs for smaller quantities of minced meat or individual meat cuts are always at hand for single households. Thanks to the perforation, the portion-packs can easily be separated, whilst leaving the sealing of the other packs intact.



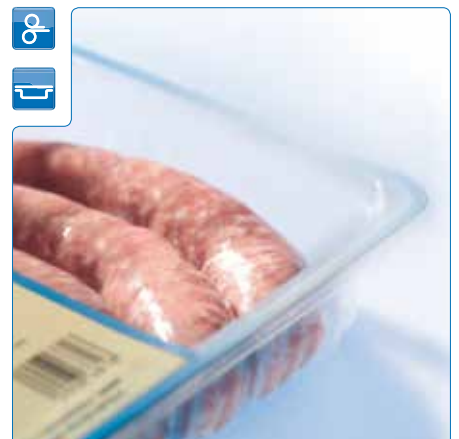
Multi-cavity packs

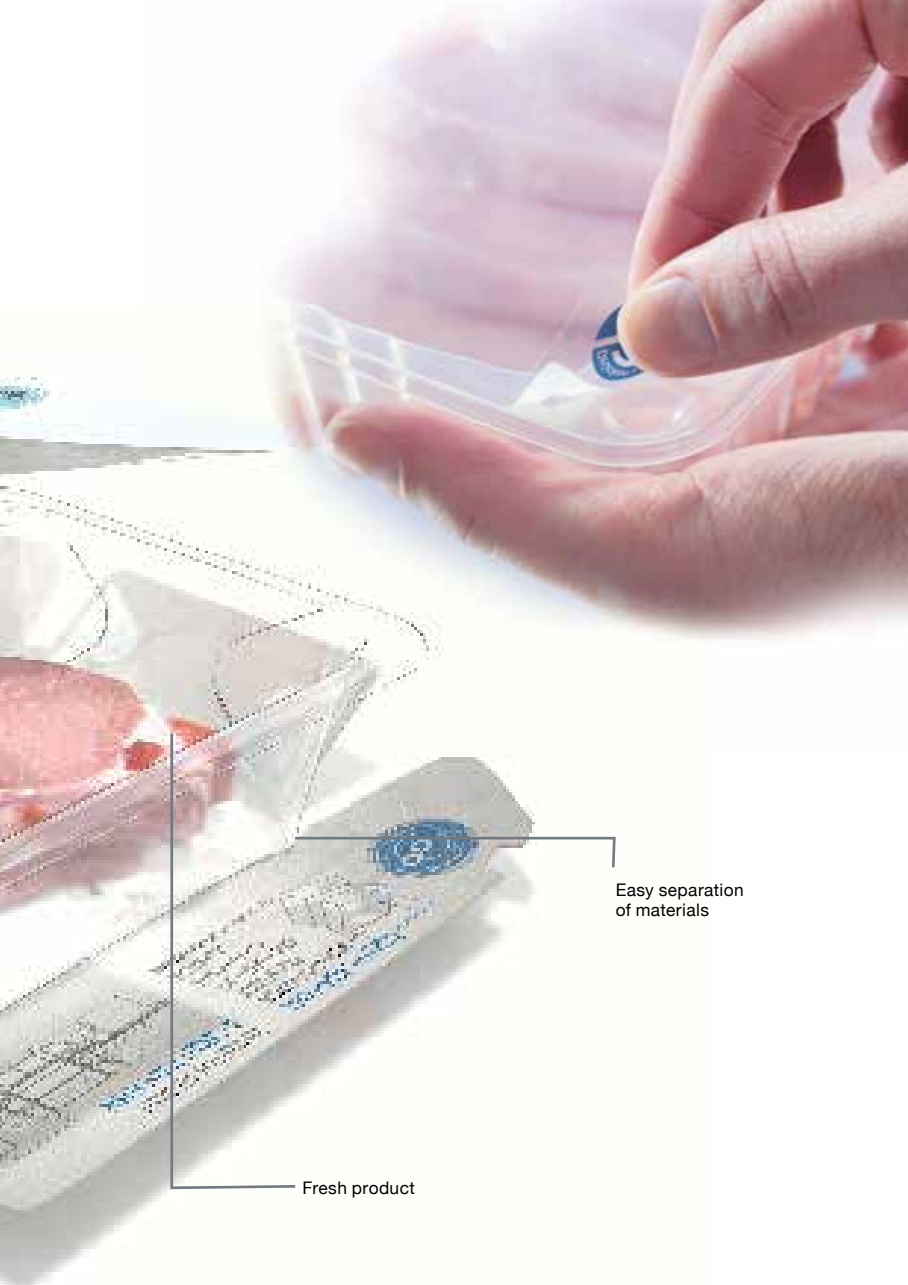
Fresh meal components for time-saving food preparation are in rising demand. Multi-cavity packs guarantee a secure separation of each ingredient. SEALPAC hermetically seals the cavities with a fully covering top film or with a separate sealing for each cavity.



Standard retail packs

Common retail packaging formats have long since become standardized. Extended shelf life, improved freshness and an appealing presentation are the basis for marketing your pre-packed fresh meat. Above all, the packaging process must be reliable and cost-effective.





Easy separation
of materials

Fresh product

EasyPeelPoint

The EasyPeelPoint system integrates the peel corner within the sealing contours of the pack. This revolutionary easy-opening method allows for effortless opening of packs by consumers. The corner of the top film is pressed into a round cavity and releases from the sealing edge. With the resulting easy-to-grip peel tab, the top film is removed from the pack with minimum force.

EasyPeelPoint can be used on all standard pack formats. Hence, the system does not require costly changes in the logistical chain and respects the existing cutting line of the packaging machine. Furthermore, the special peel corner within the contours of the pack is less subjective to unwanted cold sealing in thermoformer applications.

The self-explanatory opening method can be applied on all SEALPAC traysealers and thermoformers.

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Volume packaging

Safely packaged – also in large quantities for meat counters, restaurants and catering. Hermetically sealed trays and thermoformer packs in larger formats reliably protect your meat products during transport and storage.



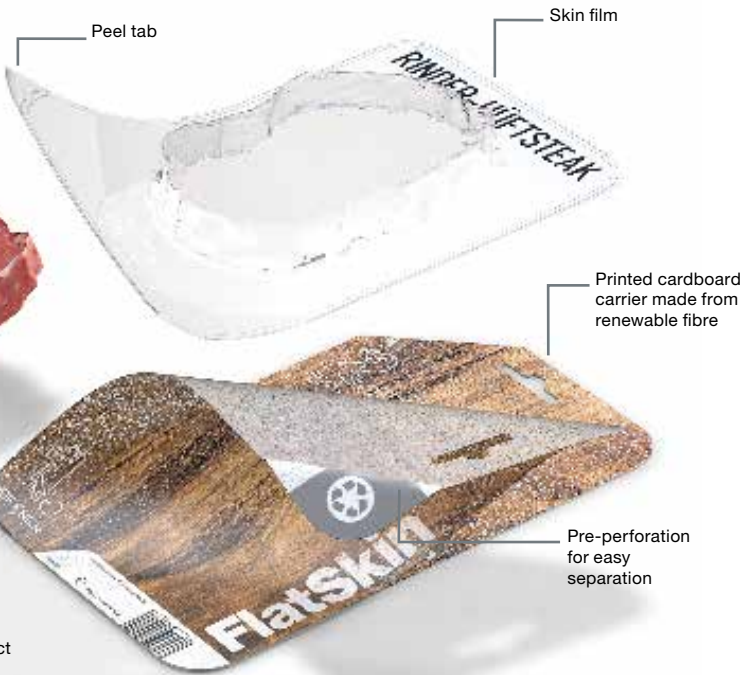
FlatSkin®: skin packaging based on cardboard

Attractive new look for high-quality products

Optimal product protection, improved recycling and an eye-catching presentation is what FlatSkin® offers to steaks and other meat products. Instead of common plastic skin trays, the FlatSkin® system uses cardboard carriers that allow for double-sided printing, hence offering optimal space for product information whilst

providing unique branding opportunities. A highly transparent barrier skin film fixates the product directly onto the extremely flat cardboard carrier, which has been coated with a polymeric protective layer. This layer provides stability to the cardboard and forms a reliable barrier against grease, moisture and oxygen.

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The FlatSkin® system combines an attractive product presentation with post-maturation and extended shelf life. Moreover, the system is extremely economical and sustainable, as it significantly reduces the amount of plastics used, as well as improves the recyclability of the materials. After taking out the product, the thin polymeric layer is easily removed from the cardboard by means of a special peel tab to allow for separate disposal. Furthermore, the common cardboard sleeve used for skin packaging is no longer required.

TraySkin®

Your product is sealed tightly in the tray by means of a highly transparent barrier film, which fits the contours of the product like a second skin. The skin film prevents drip-loss and allows for vertical presentation at retail, whilst remaining extremely easy to open.

ThermoSkin®

A high-transparent barrier skin film is sealed hermetically over the product – even when irregularly shaped – to ensure an attractive second-skin appearance. The system avoids bridges in the film, hence offering an outstanding product presentation.

TenderPac

During the maturation process, this dual-compartment vacuum pack absorbs the meat's juices in a separate chamber, invisible to the consumer. TenderPac helps your meat products to reach a superior level of tenderness and to develop excellent flavours.



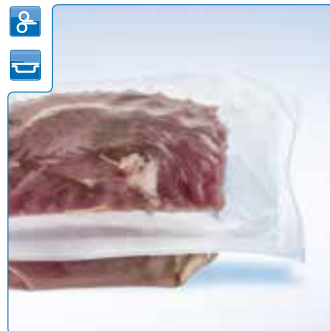
ShrinkStyle®

A first-class maturation and fully automated production process are just two benefits of our innovative ShrinkStyle® system. This highly efficient packaging system is equally suited for small consumer packs as it is for wholesale meat packs, such as large joints and hams.



Ovenable applications

More convenience, improved taste and equal heating: ovenable packaging guarantees comfortable handling. The meat product is securely sealed in a flexible film thermoformer pack or skin tray, and can be placed straight from the freezer or refrigerator into the oven. The result: a juicy meal and spotless oven.



Flexible film vacuum packaging

With our flexible film vacuum packs we offer you great value in standard thermoformer applications, which require a flexible top and bottom film. This solution can be used for a wide range of meat products, but especially ready-to-eat products that require in-pack pasteurization.



i Our technologies for your success



InsideCut

All conceivable tray shapes and sizes can be sealed immaculately and securely on SEALPAC's traysealers. By applying our proven InsideCut system – a SEALPAC development – the top film is sealed to perfection within the edges of the tray, resulting in an outstanding presentation.



Rapid Air Forming

Our thermoforming technology utilizes the unique Rapid Air Forming system, which replaces the traditional stamp mechanism and achieves an improved forming consistency, particularly in the corners of the pack. Higher outputs due to shorter vacuum and ventilation times, as well as the possibility to use thinner materials, make your production even more profitable.



Map+

Modified atmosphere packaging – even faster, fresher and with more appeal. SEALPAC's exclusively developed MAP+ vacuum and gas system guarantees reduced product exposure, shorter cycle times, consistent gas values and reduced gas consumption when packing your fresh meat products.



SoftVacuum

SoftVacuum allows you to control the vacuum process in full detail according to pre-determined specifications by means of servo driven smart valves. This feature is ideal for soft or sensitive products, which are protected from exposure and deformation.

Forming Innovations

eTray®, FlatSkin®, ShrinkStyle®, ThermoSkin® and TraySkin® are registered trademarks of Sealpac GmbH.

EasyPeelPoint and TenderPac are trademarks of Sealpac GmbH.

The information in this document was based upon our latest facts and knowledge. Sealpac accepts no responsibility for the applications presented, as their results always depend on particular product characteristics, working conditions and materials.

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SEALPAC – your package to success.

As a high-precision manufacturer, we support our customers in reaching their targets. We work together to create cost-effective and guaranteed high-quality solutions. Our flexible and dedicated approach will guide you in exploring individual alternatives to help shape your future.

Your SEALPAC distributor: _____

SEALPAC®

Forming Innovations