

# IN Focus

BY SEALPAC®



**Innovative packaging solutions**  
for fruits and vegetables

# Your product in focus

## Packaging solutions for the markets of the future

Innovative packaging solutions significantly increase the shelf-life of fresh fruits and vegetables. When stored in an optimal atmosphere their metabolism slows down so they remain fresh, crunchy and appetizing for longer.

A modern fruit or vegetable pack must fulfil a wide variety of different requirements. Producers, aside from highest food standards and product protection, expect maximum efficiency in their production process. Retailers are demanding maximum shelf-life, attractive optics to provide buying impulses to customers, and best logistical characteristics such as stacking at point of purchase.

Consumers' wishes include not only an excellent fresh product and an easy-to-open pack but increasingly, improved environmental sustainability. Smaller pack sizes, shorter preparation times and even ready-to-eat portions are now standard.

## 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, to improve your production 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 fruit or vegetable packs will impress your customers, and that your long-term success is secured.



# High-performance, innovative, efficient

## State-of-the-art traysealing and thermoforming technology

Whether you are a small to medium-sized producer with a broad product range or a highly specialized industrial company – to pack your fresh fruits and vegetables in a variety of formats, SEALPAC offers you an efficient packaging machine in any size and for every application.

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

Whether you use an in-line control system or not, as our customer you 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 A-series traysealers are able to process rPET materials and trays as light as 10g without impacting the productivity or tray stability, while our unique Rapid Air Forming system enables the use of thinner films for different thermoforming applications on our RE-series.



### 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.






# Prolonged freshness with E-MAP\*

## Exact regulation of the oxygen content with SEALPAC technology

Oxygen levels within the pack play a decisive role when packing fruits and vegetables. As part of the continuing metabolism of the product, oxygen is transformed into carbon dioxide. To prevent drying out or spoilage it is necessary to regulate the breathing process. Innovative solutions permit the extension of shelf-life and freshness of fruits and vegetables. E-MAP is an advanced development of the established vacuum and gas process, which maintains the oxygen levels within the pack at between

2 and 6 percent - the optimum level for fresh fruits and vegetables. High-tech films have oxygen transmission rates which are matched to the breathing characteristics of the respective products, thus guaranteeing an optimum atmosphere within the package for longer. Consequently your products retain their great flavour, their pleasant aroma and their appetizing fresh appearance.

 Our **SEALPAC E-MAP** oxygen control system for fresh fruits and vegetables guarantees less product exposure, higher packaging speeds and increased shelf-life.



### Perforated films

Maximum freshness, best protection and logistical advantages: pre-perforated or in-line perforated breathable films offer important cost savings compared to traditional rigid lid solutions. They ensure the best climate in the pack and enable industrial stacking of even sensitive products.

### Stretch film packs

Stretched to fit but still permeable: breathable stretch films secure the contents in the tray and regulate the oxygen level to protect your particularly sensitive products, for example mushrooms, from quality deterioration such as discoloration and spoilage.

### Multi-cavity trays

Distinct separation protects the aroma: by making use of SEALPAC InsideCut technology, a film, specifically designed for your product, seals the individual cavities as one piece or as separate pieces for each compartment. Thus the individual products do not taint the other components.



### SkirtAll®

Handmade appearance with industrial packaging efficiency: redcurrants or delicate cocktail tomatoes look freshly picked and traditionally packed. Your product captivates with unlimited design possibilities and an outstanding appearance.



### Flexible film vacuum packs

Effective and functional: our cost-efficient flexible film vacuum packs are ideally suited for pasteurization. They protect your products such as sweet corn, potatoes or beetroot and deliver maximum shelf-life.



### puzzleplate®

For personal creations: sealed individually and combined in unlimited variations, puzzleplate® stands for efficient production, simplified storage and unmatched flexibility – for convenience foods, industrial catering and ready-to-eat snacks.



## 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 subjected to unwanted cold sealing in thermoformer applications.

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



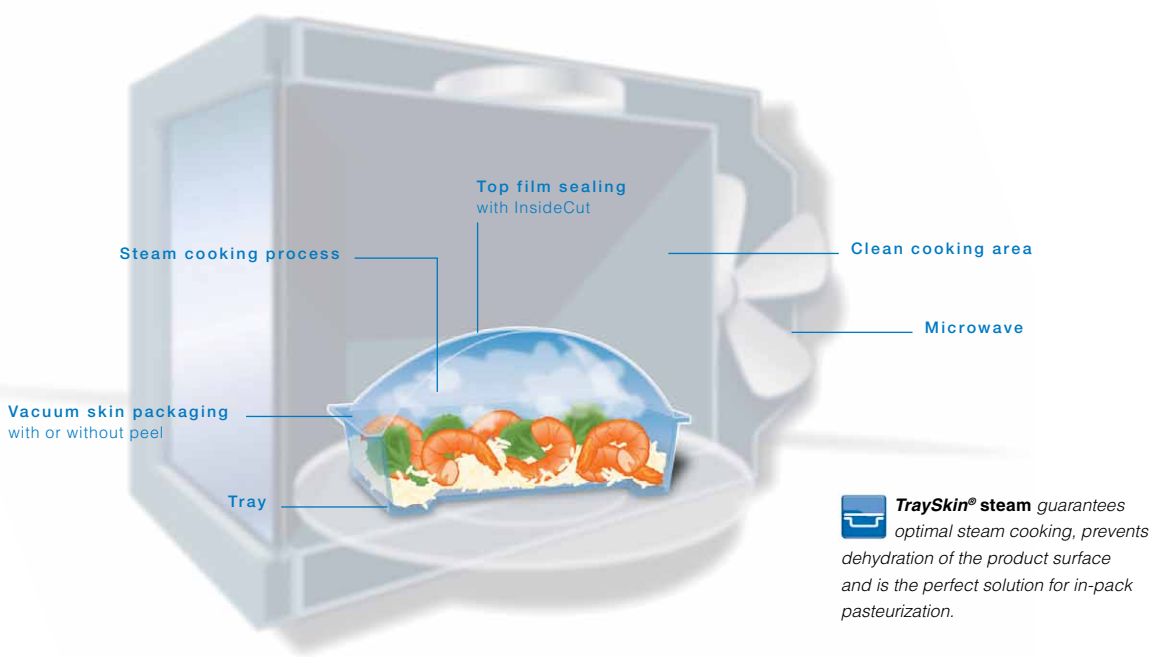


# Easily prepared, with all the natural flavour

## Time-saving advances for modern kitchens

Whether for single households, working parents or for restaurateurs and institutional caterers: when it comes to meal preparation nothing is more important than great taste and superior quality especially when combined with quick and easy handling. Modern technology and innovative packaging materials are the key to ensuring

that valuable nutrients and flavours are retained. SEALPAC has a wide variety of innovative solutions for fresh produce which are perfectly suited to nutrient-preserving, gentle steam cooking and easy handling whilst still ensuring a sensational taste.



### TraySkin® steam

Best appearance, securely positioned, significantly increased shelf-life: your product is sealed tightly in the tray with a highly transparent barrier film, which fits like a second skin and prevents product movement – it even allows for vertical retail presentation.

### Industrial solutions

Flexible in preparation: the product is placed into a heat resistant flexible film pack, evacuated and gently cooked at between 60 and 90° C. Sous vide, ideal for small kitchens and institutional catering, protects vitamins, trace elements and minerals and preserves natural aromas.

### Valve concepts

Quick and easy steam cooking of fresh produce: the valves, which are designed for the specific pressure and thermal processes of microwave ovens, are sealed into the top film and open at pre-determined levels of internal pressure.



## Special applications

### Herbs and cresses

A greenhouse climate in the pack: once the tray has been sealed, breathable vents allow for the optimum atmosphere to be reached. Further benefits: highest hygiene standards, improved shelf-life and logistical advantages in stacking.



### Sprouted vegetables

Storage without quality loss: sprouted vegetable packs contain small channels in the sealing area between the top film and the tray. Product specific ventilation prevents expansion of the top film, which would otherwise occur due to the continued breathing of the product.



### Dates

Sweet fruits such as dates are securely protected in flexible film portion-packs. To increase the shelf-life up to one year, liquid is added in to the pack just prior to evacuation.



### Intelligent films with steam points

Cost-efficient valve functionality without using a valve: by means of laser technology, the top film is equipped with steam points that operate like an overpressure valve. As soon as the exact predefined pressure is reached, the steam points open. Even deep-frozen vegetables can be gently cooked without defrosting upfront.



## 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 ability 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 products.

### SoftVacuum

SoftVacuum allows you to control the vacuum process fully 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

TraySkin® is a registered trademark of Sealpac GmbH.

EasyPeelPoint is a trademark of Sealpac GmbH.

SkirtAll® is a registered trademark of Abarka packaging solutions b.v.

puzzleplate® is a registered trademark of Menu and More AG.

The information in this document was based on 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: \_\_\_\_\_