

THE NEW **PACKAGING SYSTEM**

BY **SEALPAC**[®]
SealCup[®]



Keeping it fresh longer

SEALPAC has developed a new packaging system for oxygen-sensitive, spreadable products.

Your product will remain fresh longer, whilst the SealCup[®] system with its distinctive design promotes your brand in retail displays as well as on the kitchen table. The easy handling ensures customer satisfaction to the last bite.

Benefits:

- Low residual oxygen levels
- Excellent colour stability and optimal curing
- Strong presence in retail displays
- Attractive design and easy handling
- Fresh and appetizing product surface
- Functional peel for easy opening

SEALPAC[®]

Forming Innovations

SHOWING ONE'S COLOURS:

SealCup®

Technology leader SEALPAC utilizes its meatpacking competence for spreadable product applications.

SealCup® is SEALPAC's new packaging system for spreadable products with highly demanding specifications. The SEALPAC MAP+ system ensures that residual oxygen levels are reduced below 0.3%*. Thus solving most discolouration and curing issues.



Innovative packaging ideas with SEALPAC lidding solutions

The SealCup® system can be used for a variety of sizes and shapes. InsideCut system provides the basics for convenient and effective recloseable solutions.

Advantages at a glance:

- Longer shelf-life, less contamination
- Product colour stability
- Enhances the curing process
- Suitable for all available tray forms
- Customer satisfaction to the last bite
- Full system solution (denesting, filling, packing, lidding)

* Depending on product properties

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.