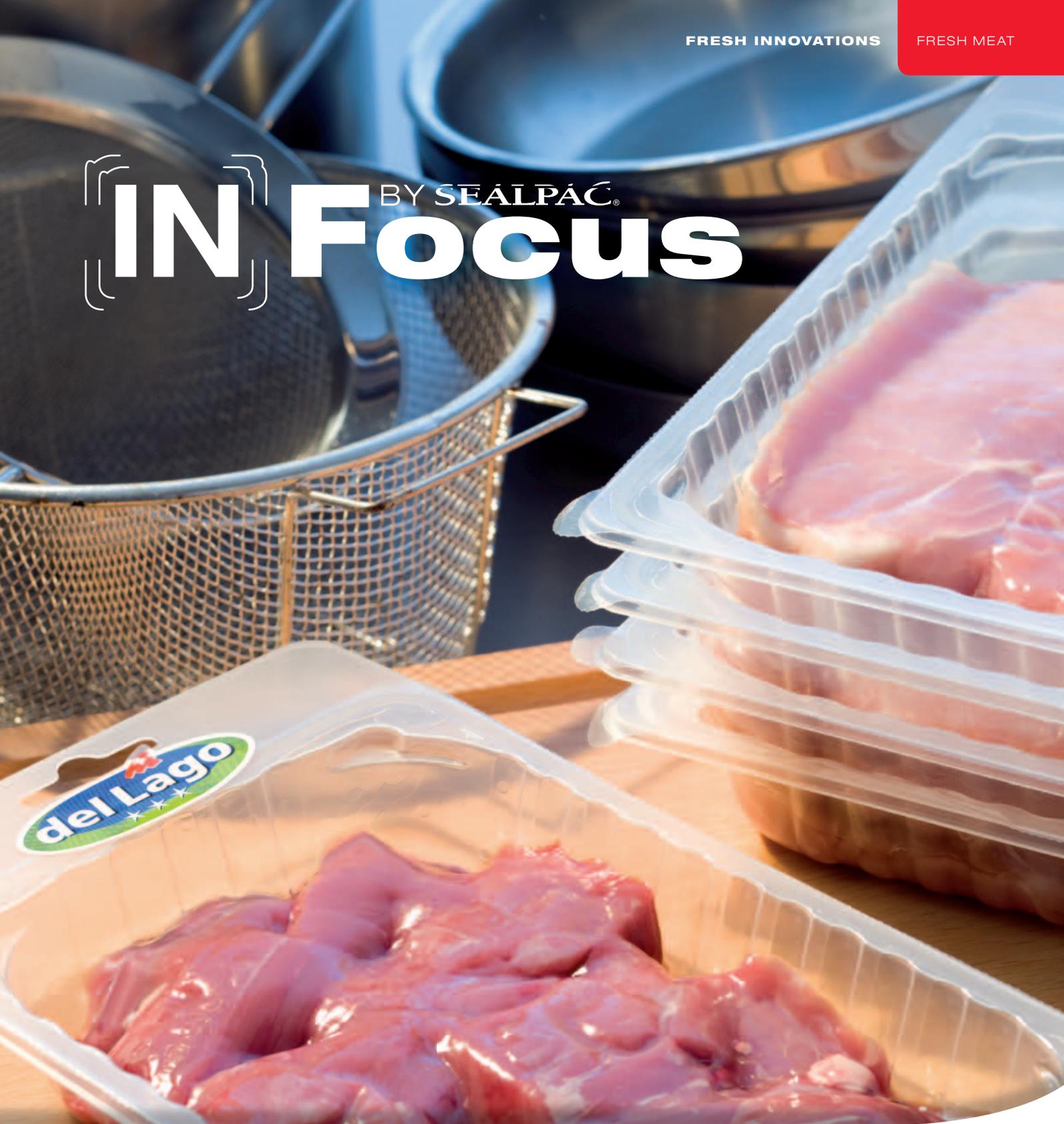


IN BY SEALPAC® Focus



Innovative packaging solutions
for fresh meat

Your product in focus

Packaging solutions for markets of the future

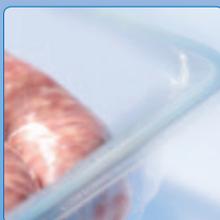
A large portion of today's fresh meat is sold pre-packed at retail. The demands towards this modern packaging are enormous. Apart from highest food standards and protection for their products, meat producers expect a highly efficient production process. Retailers are demanding maximum shelf-life, attractive optics to provide buying impulses to customers, and best logistical characteristics. More important, consumers desire a first-class product with ever more emphasis on easy-opening mechanisms and a reduction in packaging waste.

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 A-series traysealers are able to process trays as light as 10g without impacting the productivity or tray stability, whilst 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.

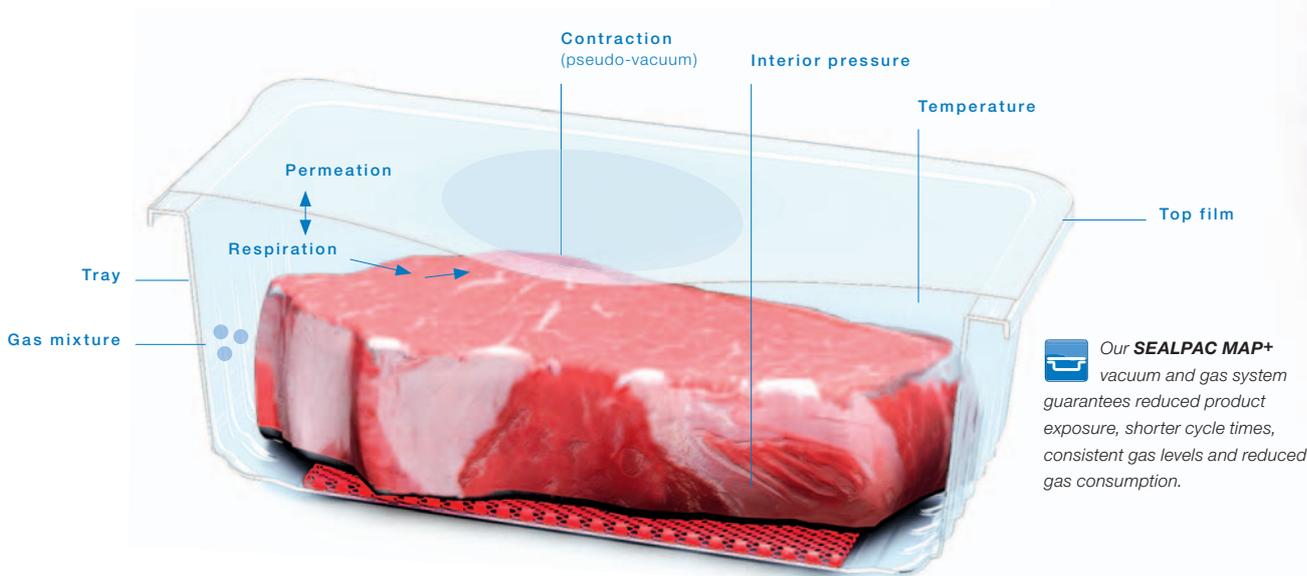
Appetizing with extended shelf-life

Modified Atmosphere Packaging by SEALPAC

Whether pork chops, sausages, fillet steaks or veal medallions – only appetizing and well-presented products will find their way into the customer's shopping basket. Consumers are particularly cautious when it comes to fresh meat, with the colour of the meat playing an important role in the buying decision.

Our leading tray-sealing and thermoforming technology in Modified Atmosphere Packaging is especially beneficial to fresh meat, as it ensures that your product will look perfect throughout its entire shelf-life period. The atmospheric air, which encourages spoilage, is removed from the pack and replaced with a protective gas mixture. This extends shelf-life considerably and activates the appealing red meat colour.

4



Multi-cavity packs

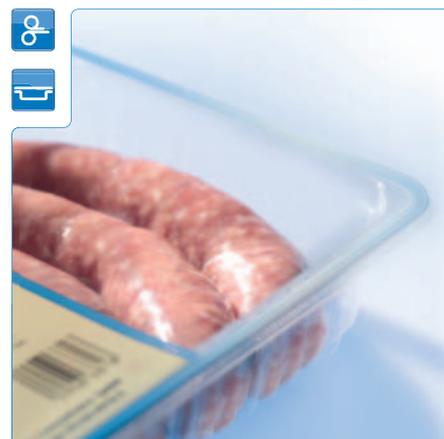
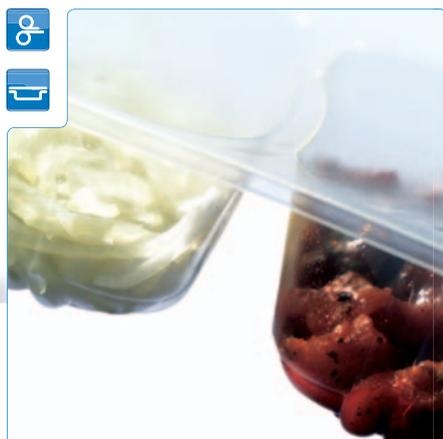
Fresh meal components for time-saving food preparation are in rising demand. Multi-cavity packs guarantee a secure separation of each ingredient. SEALPAC hermetically seals the cavities with a fully covering top film or with a separate sealing for each cavity.

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.

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.





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.

5

CRYOVAC Mirabella®

Trays are sealed with a special double-layer film, which – unlike standard films – allows product-to-film contact without discolouration of the meat. As a result, tray heights can be reduced whilst space utilization during transport and in the retail shelves is optimized.



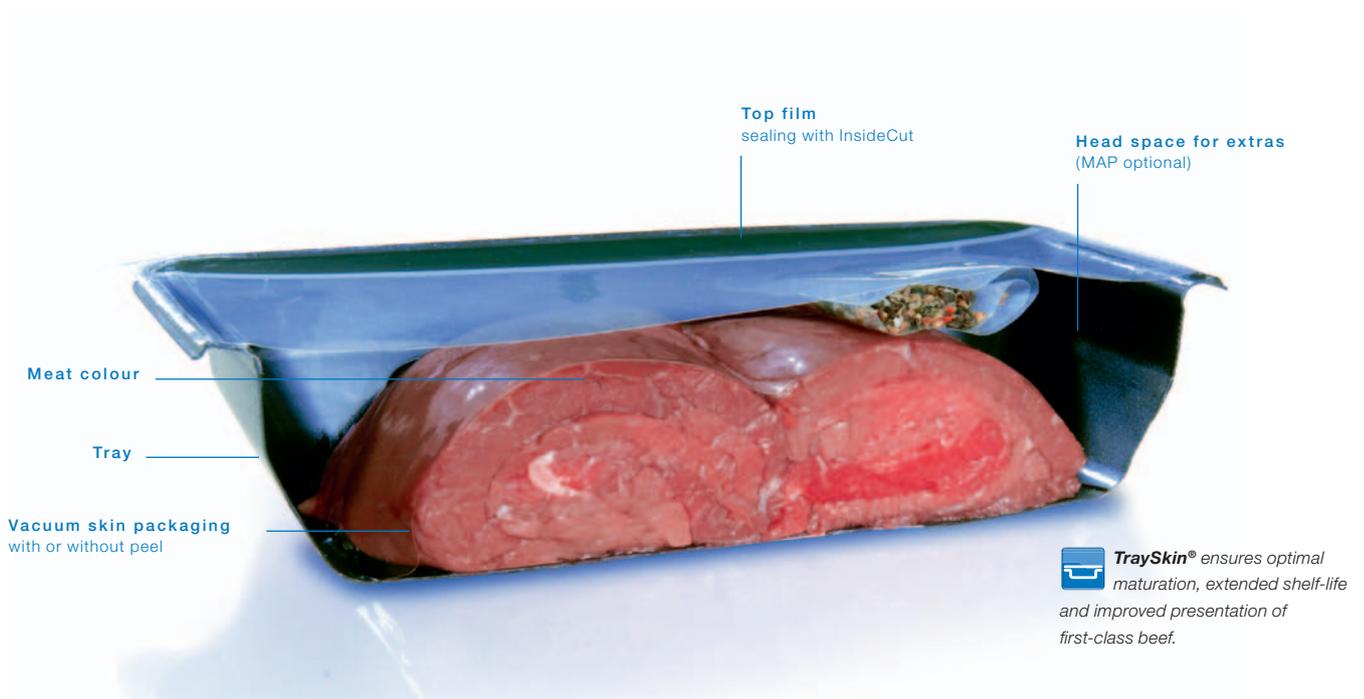
Optimal maturation, securely packed

Five solutions for tender meat products

The unique tenderness and special aroma of red meat only develop due to the maturation after slaughtering. Modern packaging technologies stimulate this maturation process. SEALPAC offers no less than five innovative systems, which are guaranteed to enhance your product's quality during the entire shelf-life.

Our packaging systems ensure the appetizing red meat colouration, which consumers have become used to, whilst at the same time preventing drip-loss and stimulating maturation. As a result, your customers can rely on top-quality meat products.

6



TraySkin®

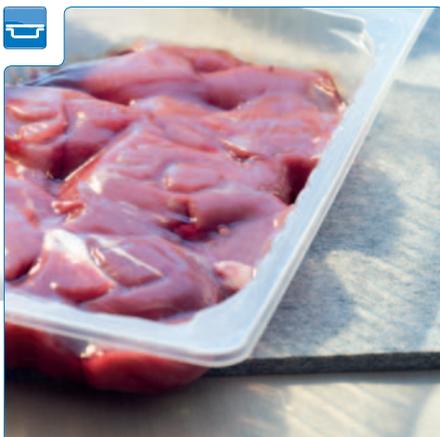
Your product is sealed tightly in the tray by means of a highly transparent barrier film, which fits the contours of the product like a second skin. The skin film prevents drip-loss and allows for vertical presentation at retail, whilst remaining extremely easy to open.

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.

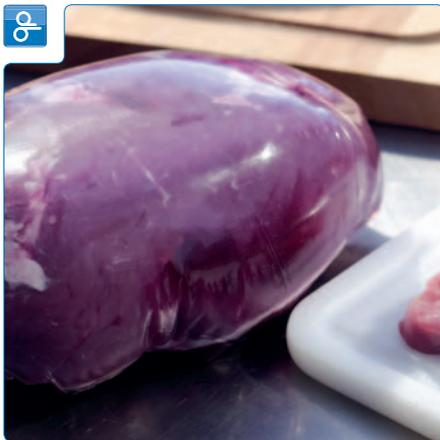
TenderPac

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.



Flex-Flex Vakuüm

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

TraySkin® and **ShrinkStyle®** are registered trademarks of SEALPAC GmbH.
ThermoSkin, TenderPac and **EasyPeelPoint** are trademarks of SEALPAC GmbH.
CRYOVAC Mirabella® is a registered trademark of Cryovac Inc., a subsidiary of Sealed Air Corporation.

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.

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.