



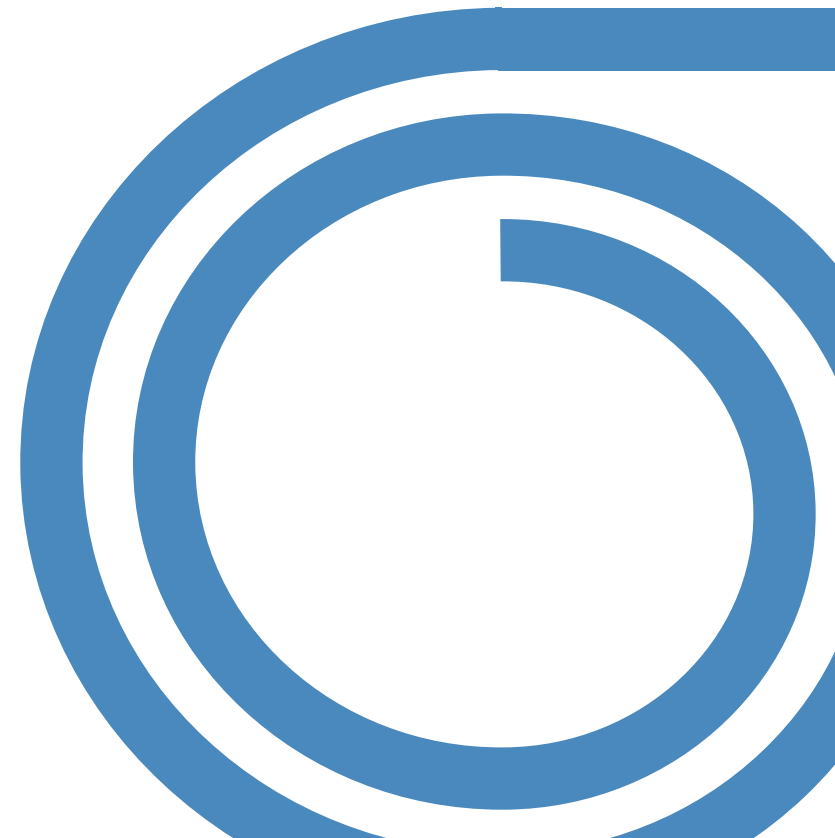
Catalogue



High Barrier Shrink Packaging

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Company History

PREMIUMPACK is an Austrian company founded in 2006 and is headquartered in Vienna. Our production facility is located in close proximity to our corporate headquarters: in Hagenbrunn, a picturesque wine village just outside of the Vienna city limits.

At PREMIUMPACK we believe that protecting and preserving food is a worthwhile mission. This is why we design packaging material that extends the shelf life of foodstuffs as much as possible. This is why we create the most puncture-resistant packaging material. This is why we produce packaging material that guarantees minimum leaker rates. We believe that the combination of dedicated and inspired employees, premium raw materials, sophisticated technology and in-depth expertise truly sets us apart. We produce high-quality shrink material that makes a significant difference for the food on our amazing planet.

“At the heart of our company is quality – from top to bottom.”

Strategy

PREMIUMPACK is dedicated to long-term business relationships based on trust and dynamic growth – both with our customers and suppliers. Our strategy is to supply the most effective shelf life oriented packaging in the industry. To achieve this goal, we never stand still.

As a result, we invest heavily in research and development and strive to set the highest standards in quality and customer service. At the heart of our company is quality – from top to bottom. PREMIUMPACK quality starts with the careful selection of high standard materials, our production processes, and is driven through to our PREMIUMPACK products via a highly trained team. We adhere strictly to national and international quality standards.

PREMIUMPACK's dedication to quality results in the most trusted and stable food packaging business. This reflects on our reliability and sustainability.

Why EVOH

EVOH Advantages

The ultimate barrier in flexible packaging against oxygen, nitrogen, carbon dioxide and helium, EVOH extends the shelf life of food products and protects their nutrients against bacteria. Packaged products stay fresh through the supply chain, even when stored for extended periods of time. EVOH protects the taste, scent, color and freshness of a product. EVOH helps create a clear packaging experience for the consumer via excellent transparency. EVOH is also recyclable and environmentally safe.



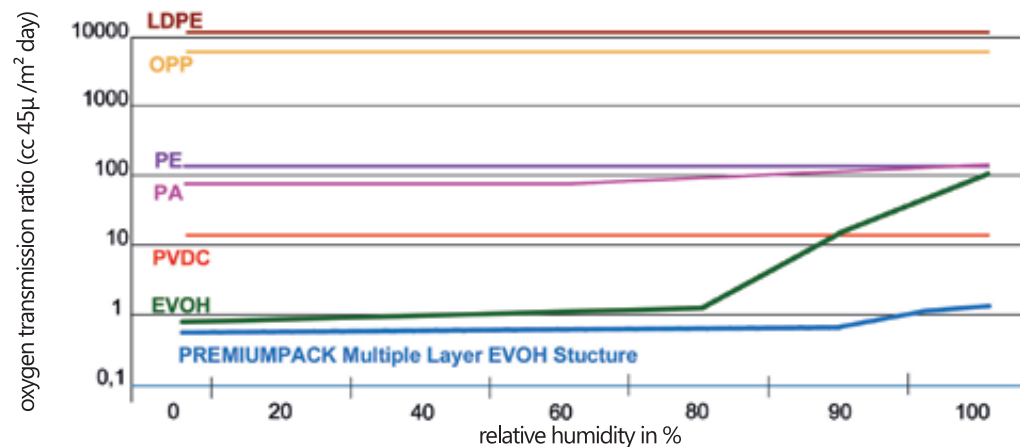
EVOH Explained

EVOH is an Ethylene-Vinyl Alcohol Copolymer mainly composed of carbon, oxygen and hydrogen. An environmentally friendly substance, EVOH is used as a high barrier resin. With its sophisticated molecular crystalline structure, EVOH is an extreme barrier against oxygen and other gasses. EVOH resins have a 10.000 times greater gas barrier than standard LDPE-films. When used in a multiple-layer structure, EVOH allows for the longest shelf life of meats and cheese due to almost completely eliminating oxygen permeability.

As seen in the below graph, with an y-axis measuring the amount of cubic centimeters of oxygen that can permeate through a m^2 of material over a 24-hour period, among other materials found in low- (LDPE, OPP), medium- (PET, PA, PE), or high-barrier structures (PVDC), EVOH proves to be the strongest against oxygen under low humidity conditions.

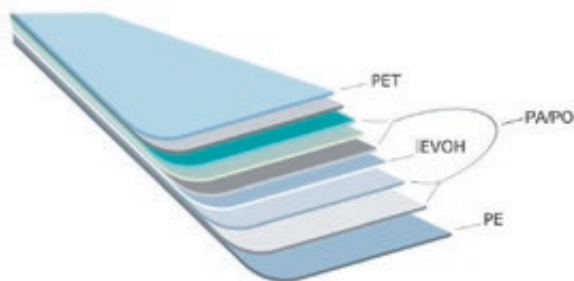
PREMIUMPACK uses a multiple structure, therefore able to protect the EVOH-layer with other useful layers that protects the EVOH gas barrier layer from moisture. Therefore, as indicated in the below graph, the PREMIUMPACK multiple layer EVOH-structure provides the ultimate oxygen barrier even under extreme humid conditions from within or outside the package.

Material Barrier Properties



Multiple Layer Technology

The PREMIUMPACK multiple layer structure provides a multi-functional, high barrier flexible packaging for a variety of products and applications. With the use of the most up-to-date technology and materials, each layer provides its own form of protection and added benefits. Therefore, our products are market leaders in shelf life, shrink rates, puncture resistance, mechanical and visual properties.



Here are some of the benefits that our products provide along with their explanations.

Brilliant Transparency and Gloss

PREMIUMPACK shrink materials form around the product like a second skin. Thanks to an external PET-layer, the product has a very high gloss and excellent transparency ratio.

Highest Shrink Rates

Due to our triple-bubble extrusion line and the use of multiple layers of polyolefin (PO) our materials can achieve up to 50 % shrink rates, giving a perfect fit while keeping juices and flavors inside the product.



Most Puncture Resistance

Several layers of polyamide (PA) help achieve superior mechanical properties reducing leaker rates. It also helps avoid product damage during packaging and transportation.



Longest Shelf Life Protection

The EVOH-barrier gives optimal protection against gases such as oxygen, carbon dioxide, nitrogen and helium. It significantly extends the shelf life of fresh meats and cheeses. In addition, our multiple layer structure offers ultimate protection against water vapor, UV-rays and due to high shrink, minimizes weight loss and composition of the packaged product.



Strongest Seals

Thanks to a special composition of high-quality polyethylene in our inside-layer, our products have advanced sealing properties even under the most severe conditions, including fatty oils and fluids on the sealing surface.

Overlap Sealing Ability

The use of a PET- outer-layer allows for Overlap Sealing which eliminates leakers due to wrinkles during the sealing process, as well as allowing bags to overlap each other during sealing without sticking together.

Environmental Protection

PREMIUMPACK material has been designed without the use of harmful PVDC (dioxins, chlorine). We focus on combining an eco-friendly approach with the technology of the future.





PREMIUMfresh 45

The ultra fine and puncture resistant PREMIUMfresh 45 shrink bags and shrink tubing are the superior shelf life package for a diverse range of products including fresh and processed meats, ripened cheese, poultry and fish. Its shrinking rate of up to 50 % makes every packaged product visually appealing. Its advanced EVOH-barrier protects products against oxygen and other gasses, which translates into longer shelf life. PREMIUMfresh 45 can be found in our diverse product portfolio including shrink bags and shrink tubing.

Application

For fresh and processed meat without bones, also ideal for poultry, sausages, fish and non-gassing, mature cheese.

Properties

- Thickness: 45 μ
- Superior shrink rate up to 50 %
- Advanced gas and water vapor barrier
- Extreme shelf life maximization due to EVOH
- High puncture resistance
- Strongest seals
- Overlap sealing ability
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable





PREMIUMfresh 75

The durability, transparency, and high gloss of PREMIUMfresh 75 is the optimal shrink packaging for sharp-edged products, such as bacon, whole chicken or chicken in pieces with bones. PREMIUMfresh 75 is also a great ageing bag for beef and veal. The food industry particularly appreciates PREMIUMfresh 75 as a packaging option for safe shipping. PREMIUMfresh 75 can be found in our diverse product portfolio including shrink bags and shrink tubing.

Application

For meats and cheese with sharp edges, poultry with bone, demanding shipping conditions and an ageing bag for beef and veal.

Properties

- Thickness: 75 μ
- Superior shrink rate up to 50 %
- Advanced gas and water vapor barrier
- Extreme shelf life maximization due to EVOH
- Increased puncture resistance
- Strongest seals
- Overlap sealing ability
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable





PREMIUMmax

The technology behind PREMIUMmax is designed for the most demanding puncture resistant conditions for a variety of applications including sharp bone-in-meat packaging, while offering optimal shrink rates. PREMIUMmax makes packaging processes more efficient because it eliminates the additional use of bone guards, while the risk of high leaker rates and product recall rates are kept to a minimum. PREMIUMmax can be found in our diverse range of products including shrink bags and shrink tubing.

Application

For meat with sharp edged bones (e.g. spare ribs, T-bone steaks, loin cuts, lamb shanks).

Properties

- Thickness: 95 μ
- Industry leading puncture resistance
- High shrink rate up to 35 %
- Advanced gas and water vapor barrier
- Extreme shelf life maximization due to EVOH
- Strongest seals
- Overlap sealing ability
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable



Puncture resistance tested under maximum conditions.



PREMIUMcheese

PREMIUMcheese is a multiple layer shrink material created for packaging ripening cheeses. Depending on the type of cheese, the O₂- and CO₂-barrier can be adapted to best support the product's ripening process, and can be stored for longer periods of time – between six and twelve months, protecting the cheese's taste and smell. PREMIUMcheese shrink material is available in a diverse range of colors and products including shrink bags and shrink tubing.

Application

For ripening cheese with varying degrees of gas development.

Properties

- Thickness: 45 μ
- Increased shrink rate up to 40 %
- Adjustable barrier without EVOH for the release of maturing cheese gasses
- High puncture resistance
- Strongest seals
- Overlap sealing ability
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable





PREMIUMflow

PREMIUMflow is a machine-ready, EVOH based, multiple layer shrink film for any type of flow pack machine, dedicated for shrink film applications and especially designed for upholding our PREMIUMPACK quality under very fast production rates and cycle times. Available products include PREMIUMflow 45, PREMIUMflow 75 and PREMIUMflow HG.

Application

For fast production rates and cycle times with the use of flow pack machines, for fresh and processed meat without bones, sausages, cold cuts and ripening cheese (PREMIUMflow 45), meat with sharp edges or bones (PREMIUMflow 75), and high gassing, maturing cheeses (PREMIUMflow HG).

Properties

- Thickness: 45 μ , 75 μ
- Superior shrink rate up to 50 %
- Advanced gas and water vapor barrier
- Extreme shelf life maximization due to EVOH
- High puncture resistance
- Strongest seals
- Overlap sealing ability
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable

Available Film Widths

- 180 – 1200 mm





PREMIUMform

Our shrinkable PREMIUMform high-barrier, machine-ready, EVOH based, multiple layer film is designed for thermoforming machines dedicated for the use of shrink film. Our PREMIUMform consists of two film webs, our shrinkable forming high barrier bottom film and our shrinkable high barrier top film. PREMIUMform can be used on thermoforming shrink machines, as well as a variety of standard thermoforming machines. Please call a PREMIUM-PACK specialist to discuss options per your machine specifications.

Application

For fast production rates and cycle times with the use of thermoforming machines for fresh and processed meats without bones, also ideal for sausages.

Properties

- Shrink rate 15 % for bottom film and up to 50 % for top film
- Easy formable bottom film
- Advanced gas and water vapor barrier
- Extreme shelf life maximization due to EVOH
- High puncture resistance
- Strongest seals
- Brilliant transparency and attractive gloss
- UV light resistant
- Ecological and recyclable

Available Film Widths

- 180 – 650 mm





PREMIUMcook

PREMIUMcook was designed to offer a shrink bag for cooking and shipping which eliminates the repackaging process and reduces labor costs. It can either be used as a Cook-In Ship Bag to protect products up to the POS or as a Cook-In Strip Bag for in-plant processing. The unique composition of our material and high shrink rates help to minimize drip and weight loss during the cooking process which helps to present the product in an attractive, glossy way.

Application

PREMIUMcook shrink bags are suitable for Cook-In Strip and Cook-in Ship application for meats like hams, meats and other deli meat products where prolongation of shelf life is required.

Properties

- Thickness: 45 μ
- Shrink rate up to 35%
- Reduction of drip and weight loss
- Long shelf life due to EVOH barrier
- Surface pasteurization at a high temperature
- Long-time cooking at a lower temperature
- UV light resistant



Shrink Bags

PREMIUMPACK's range of products includes shrink bags made from the following tubing: PREMIUMfresh 45, PREMIUMfresh 75, PREMIUMmax and PREMIUM-cheese. Our state-of-the-art bag making machines can produce a wide range of bags designed for a variety of applications or specific packaging needs.

Available Bag Dimensions

- Bag width: 80 – 650 mm
- Bag length: 200 – 1300 mm



Round Bottom Seal

Fresh and processed meat, shipping large pieces of meat and export purposes



Side Seal

Salami, sausage, cold cuts, semi-finished products, finished products cut in half, fresh meat



Straight Bottom Seal

Block cheese, Block hams, etc.



Perforated on Role

Easy bag dispensing with minimal space usage



Taped Bags

For the easy use of automatic or semi-automatic bag filling machines



V-Shaped Bags

Cheese wedges, Picanha, leg of lamb, pork loin



Printing

All PREMIUMPACK products can be finished with a variety of print designs. Choose from a large selection of printing options, ranging from one-color in-line printing on one side to full-surface printing in up to eight colors covering both sides, in centered printing or endless printing formats. Inks used in our printed packaging comply with the EuPIA.

Upon request, our experienced PREMIUMPACK graphic designers are available for developing your printing template.

Available print options include:

- 1-Color In-Line Print
- 8-Colors Full Service Print
- Centered Printing
- Endless Printing



Testing and Certification

At PREMIUMPACK, we settle for nothing but the highest quality standards. To achieve that, we continuously work on improving our internal processes. This is where our Quality Management comes in.

In order to maintain our high quality and hygiene standards, we rely on our sophisticated in-house laboratory to continuously analyse finished batches of products. We evaluate numerous parameters, including the thickness of sealed seams, shrinking properties, layer composition, thickness and appearance.

For additional specialized tests, we collaborate closely with accredited testing laboratories to thoroughly analyse and confirm our film's safety for food packaging purposes. The full traceability of all products, from the raw material to the finished material, is ensured at all times.

At PREMIUMPACK, we work in accordance with EU regulations 1935/2004, 2023/2006, 10/2011 and all current amendments. All our products meet national and international foodstuffs legislation. PREMIUMPACK is certified and has achieved **BRC top grade-AA status**. We also have a certified HACCP-system in place. All products are BPA free, allergen free and do not contain nanoparticles or heavy metals.

Upon request, our Quality Management will make all quality-relevant data available to you.



Certified Distributor



Please visit us on LinkedIn:

Weekly posts with innovative product applications from around the world.

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