

FRESH INNOVATIONS

CONVENIENCE

IN Focus[®] BY SEALPAC[®]



Innovative packaging solutions
for convenience products

SEALPAC[®]
Forming Innovations

Your product in focus

Packaging solutions for the markets of the future

Spontaneously bought, consumed on the go or heated up in just a few minutes – healthy snacks and easily prepared ready meals are becoming ever more popular, as consumers have less time and are continuously seeking for convenience. As a result, our shopping behaviour is changing: buying on impulse is growing fast and less people purchase food to be stocked. In the meantime consumer demands are rising – quality, freshness and excellent taste have become self-evident.

The consumer's decision to buy from an ever growing product range on the retail shelves is increasingly influenced by product appeal: only products that look good taste good, and will entice to buy. Whether it concerns MAP or shrink packaging, with or without an opening aid or reclosable lid, and preferably produced from environmental-friendly materials – next to convenience and taste, it's look is increasingly important to consumers. As a supplier of innovative packaging technology, SEALPAC enables the industry to develop practical and appealing packaging solutions that adhere to the highest demands in freshness, product safety and shelf life – by applying modern equipment, processes and materials.

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 packaging materials 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 convenience products 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 – to pack your convenience products 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 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.



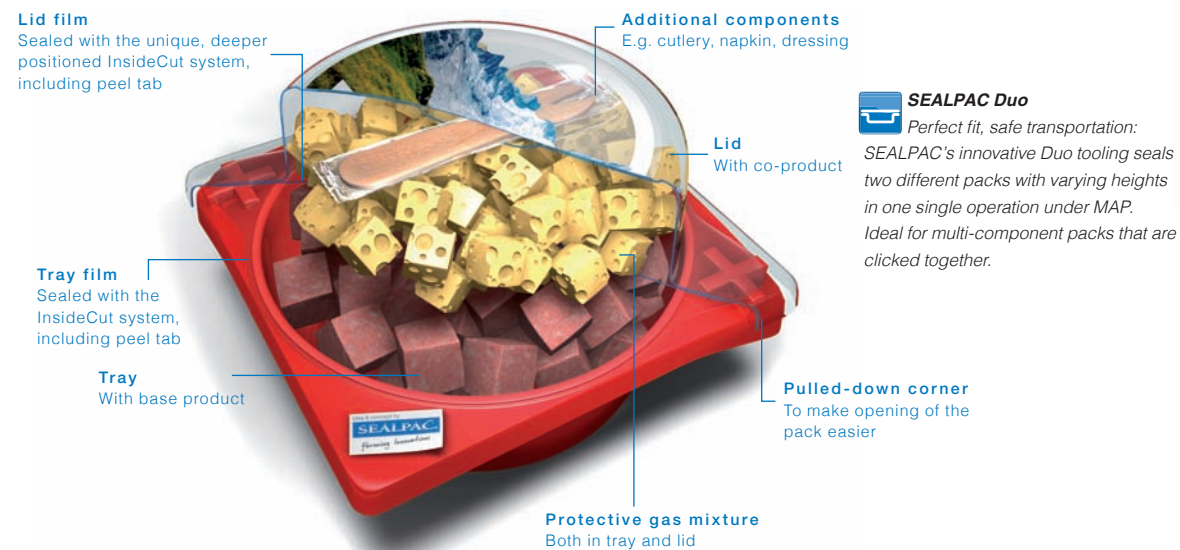
Ready-to-eat

Delicious food for immediate consumption

Secure and fresh with MAP*

Spontaneous buying and enjoying on the spot – this seems to be the motto of today's young working population, who easily decide for small snacks or a quick meal. Owing to Modified Atmosphere Packaging (MAP) ready-to-eat convenience products, such as green salads, sandwiches and fruit salads, can now be packed to perfection. Products under MAP keep their freshness during storage: the special gas mixture, which is tuned to the contents of the pack,

protects the pressure-sensitive food and maintains its flavours. In case of fruits and vegetables, which have specific oxygen transmission rates, MAP will also delay the drying out and spoilage process. SEALPAC's modern packaging solutions, characterized by hermetic sealing, result in highest food safety and come with various innovative opening aids and reclosability concepts for optimal convenience and enjoyment - any time, any place.



Sandwiches

Maximum freshness, easy to open: MAP preserves the quality of delicious sandwiches. By applying our unique Rapid Air Forming system, the production of thermoformed packs can be done extremely energy-efficient. In tray-sealing, our InsideCut system makes your sandwiches an eye-catcher on the retail shelves.



Healthy snacks

Secure separation, optimal taste: today's small-sized portion-packs of fresh food will remain fresh up and until their consumption. Hermetic sealing prevents contamination of the various components in the pack.



Multi-cavity trays

Distinct separation protects the aroma: a film, specifically designed for your fresh product, either seals the individual cavities as a whole or each compartment separately, whereby the taste of each component is preserved.



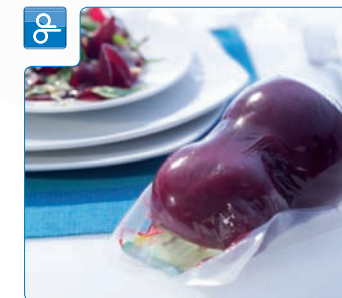
SkirtAll®

Fully automated processing, authentic look: with the SkirtAll® system your products will have the traditional handmade appearance. Furthermore, this solution offers unlimited design possibilities and an outstanding presentation at retail.



Flexible film vacuum packs

Cost-effective and functional: fresh food in conventional flexible film vacuum packaging will still be regarded as modern owing to its optimal shelf life and appealing presentation.



puzzleplate®

Completely individual: puzzleplate® allows for snacks to each consumer's personal taste. Efficient production, simplified storage and unmatched flexibility – an ideal solution for in-between snacks, ready meals and catering.



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 SEALPAC thermoformers.



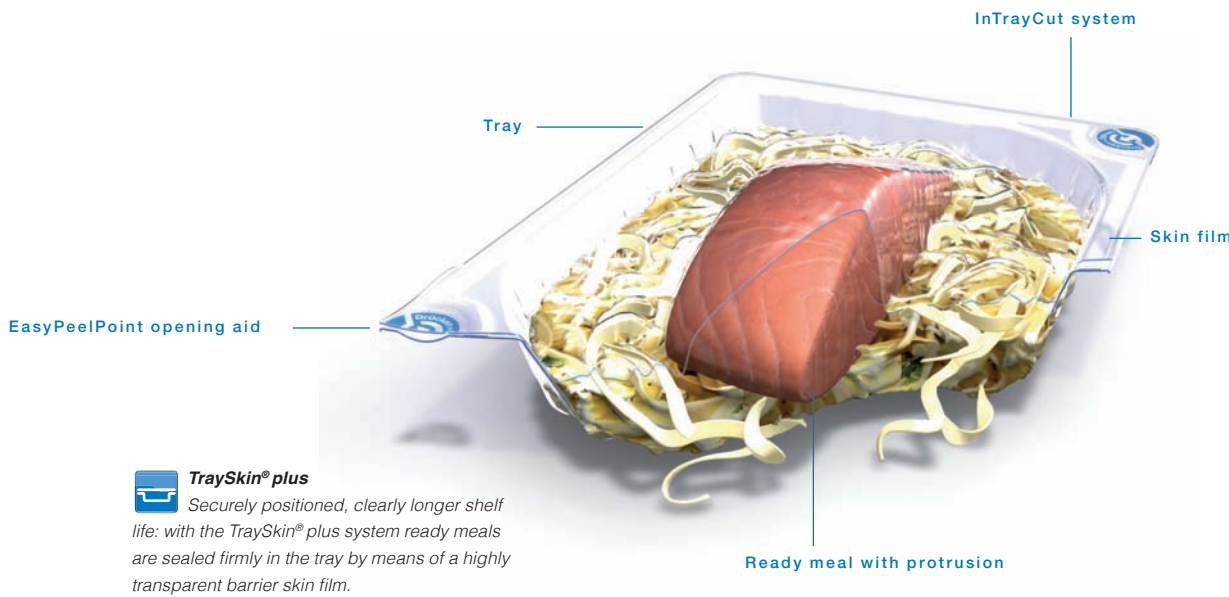
Readily prepared food

Immediately heated, optimally enjoyed

Convenience combined with maximum freshness and perfect look

Modern packaging solutions preserve ready-to-cook meals during storage over a longer period of time without loss of quality. New innovations, such as films with integrated valves that allow for gentle steam cooking, offer time-saving solutions in today's hectic daily life. By producing these packs on high-tech equipment with advanced

materials, such as highly transparent barrier films, an outstanding presentation at retail can be achieved. In modern vacuum and shrink packaging, perfectly fitting films adapt to your product like a second skin. Due to the secure positioning of the product, these packs can be presented vertically – for maximum attention on the retail shelf.



Valve concepts

Fast and uncomplicated steam cooking of ready meals: SEALPAC offers a variety of valve concepts, such as MicVac® and Dream-Steam®, which are designed for the specific pressure and thermal processes of microwave ovens. They ensure that valuable nutrients and flavours are retained.

Multi-component meals

Separately stored, individually sealed: ready meals with multiple components, such as wok mixtures containing marinated meat, vegetables and rice, can be packed in a single tray while preserving the individual taste and qualities of each component. Additional benefit: only one cycle under MAP required.

Sous-Vide

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



Special applications:

Grilled vegetables

Quickly onto the fire or in the oven: delicious grilled food, such as pre-flavoured vegetables, is ready for consumption in no time. Just remove the top film and heat the product directly in its aluminium tray.



Pasta

Always fresh at hand: pasta in portion-packs is kept longer under MAP in a tray or thermoformed pack – ready to be prepared. Cost-efficient film solutions with valve functionality are available for convenient preparation.



Pizza

Less packaging material: whether sealed in a tray or shrink packed tightly on a cardboard carrier by means of SEALPAC's Shrinkstyle thermoforming system with contour cutting, pizzas or similar products are stably packed, hence saving on the common carton sleeve.



Soups and sauces

Less spoilage: liquid products are efficiently and securely packed under MAP in cups with optional lid. By using SEALPAC's unique Walking Beam in-feed system, the spoilage of soups and sauces will be minimal.



Snacks on the go

A quick bite: whether for lunch or along the road, snacks packed under MAP in rigid trays or films, such as hamburgers or curry sausages, are perfectly stackable and look appetizing.



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 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® is a registered trademark of Sealpac GmbH.

ShrinkStyle, EasyPeelPoint and SEALPAC Duo are trademarks of Sealpac GmbH.

Dream-Steam® is a registered trademark of Delice Competence GmbH.

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

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

MicVac® is a registered trademark of MicVac AB.

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: _____