

Your product in focus

Packaging solutions for the markets of the future

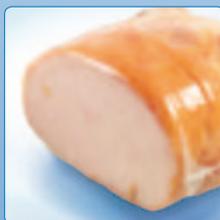
Whether chicken, turkey, duck or goose – today’s kitchen not only values poultry meat for its versatile flavours, but also because it provides biologically important protein and contains less fat and therefore fewer calories than other meat. This is why poultry has become extremely appreciated by consumers, as can be seen from its ever-growing share in the global meat production in recent years.

Those who want to convince the increasingly demanding consumer of their poultry products need to satisfy in terms of quality and freshness. Modern packaging solutions assist in protecting these sensitive products, while extending their shelf life. By applying special features, poultry products are able to stand out from the crowd – for example in the fast-growing segment of snacks.

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 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 poultry products will impress your customers, and that your long-term success is secured.



High-performance, innovative, efficient

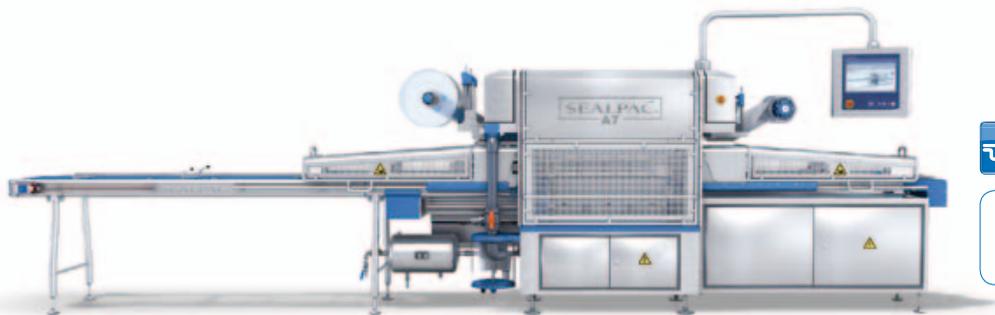
State-of-the-art tray-sealing and thermoforming technology

Whether you are a small to medium-sized producer with a broad product range or a highly specialized industrial company – to pack your poultry 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 and efficiency.

Furthermore, SEALPAC equipment always provides maximum flexibility. Owing to our innovative tooling quick exchange systems, which lead to just little downtime and allow for operator-friendly handling, you are able to produce a large variety of applications and packaging solutions on one and the same machine.

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 traysealers are able to process ultra-light trays without impacting the productivity or tray stability, while our unique Rapid Air Forming system enables the use of thinner films for different applications on our thermoformers.



TRAYSEALERS

A-series: innovative technology, highest performance, easy integration in existing production lines.

THERMOFORMERS
RE- and PRO-series: optimal hygiene, highest flexibility with the all-in-one solution, economic in use, heavy-duty.

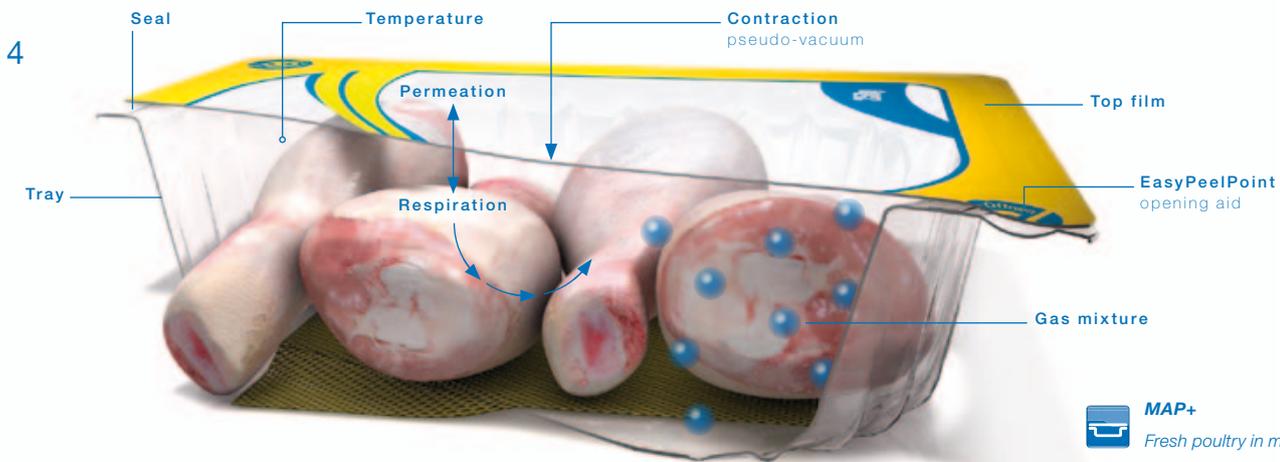


Improved freshness due to MAP

High product safety, extended shelf life

Fresh poultry meat is extremely sensitive. It requires safe and hygienic packaging, and must be consistently cooled to keep best quality. Modified Atmosphere Packaging (MAP), where the air inside the pack is replaced by a protective gas mixture, can reduce micro bacterial risks and extend the poultry's shelf life significantly. Hermetically sealed packs under MAP not only provide

optimal product safety, but can also be upgraded with several features for improved convenience and pack appearance, such as SEALPAC's EasyPeelPoint and InsideCut systems. The printable top film provides excellent branding opportunities, allowing your poultry products to become true highlights on the supermarket shelves.



MAP+
 Fresh poultry in modified atmosphere: packaged even faster, fresher and with more appeal by using SEALPAC's exclusive MAP+ vacuum and gas system.

Multi-cavity trays

Be it different variations or simply double eating pleasure: the separately sealed compartments preserve the taste of each individual portion. Even odd-sized trays can be reliably sealed in this manner.

Snack packs

Securely packaged, yet quickly opened: the top film is easily removed with SEALPAC's innovative EasyPeelPoint system – a real plus for products in the snack segment, such as chicken chips or breaded chicken nuggets.

Fillet trays

Maximum freshness, best product protection and optimized logistics: the elongated tray, sealed under MAP, not only increases the shelf life of for example turkey fillets, but also facilitates industrial stacking – for even more efficient storage and transport.





Ready meals

Multiple components, one single ready meal: a film, specifically designed for your fresh poultry-based ready meal, either seals the individual cavities as a whole or each compartment separately. This preserves the taste of each individual component and prevents cross-contamination.



Aluminium trays

Consumer-friendly handling without touching the product: after removing the top film, the poultry products are cooked inside the aluminium tray on the grill or in the oven. Securely sealed under MAP, these products will have an optimal shelf life. For even more convenience, InsideCut sealing and peel tabs are optionally available.



Sliced poultry meat

Attractively packaged with high-quality printed film: this puts your sliced meat in the spotlight at retail. Using thermoforming technology, a perfectly formed pack is created from the bottom film and securely sealed with the top film under MAP. As an option, re-closable films allow for optimal freshness during the entire shelf life.



Bulk packaging

Big in quantity and quality: special bulk packs allow you to deliver large volumes of poultry products to consumers without any loss of freshness. Also here, extended shelf life and excellent optics due to SEALPAC's InsideCut system are optionally available.



VisiOpac®

Tailored to your product: this modified atmosphere pack with transparent dome lid is adapted to the shape and size of its content, hence providing an excellent view of the product. The printable paper ring, which seals the dome lid to the tray, can be used for a striking brand experience.



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.

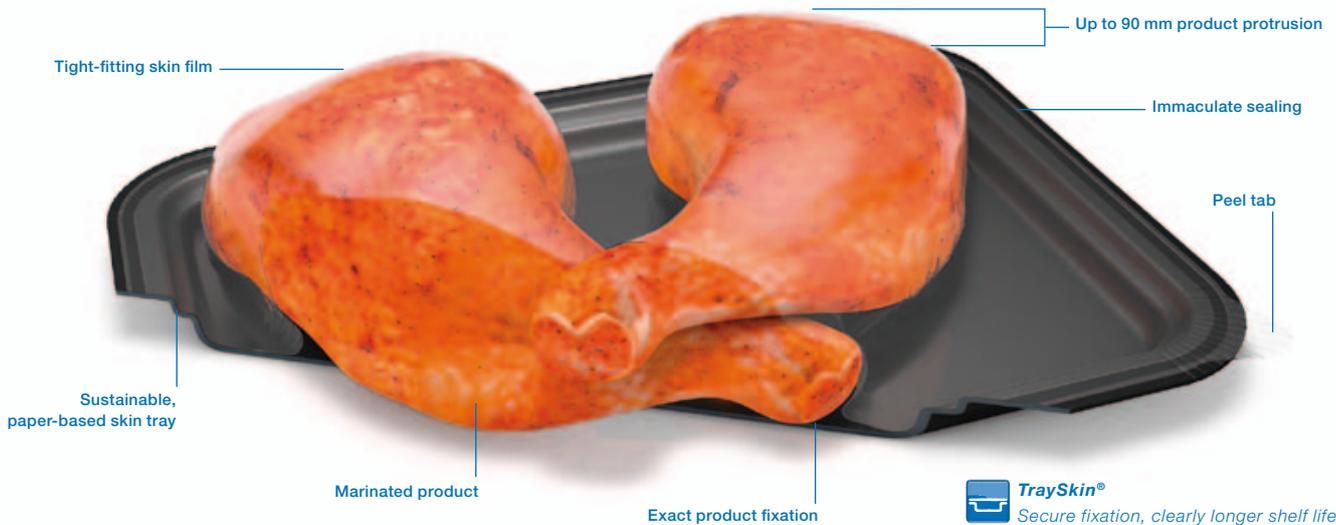
Secure fixation, attractively presented

Innovative vacuum solutions for poultry

Modern vacuum technology is available both for tray-sealers and thermoformers, and is an excellent packaging system for the full range of poultry products. With this in mind, SEALPAC has developed the innovative TraySkin® system, where a highly transparent barrier film fits the contours of the product like a second skin. As such, the product is securely positioned inside the tray, allowing for an excellent presentation, both horizontal

and vertical. An additional benefit for marinated poultry: as the product is directly surrounded by its marinade, the TraySkin® system allows it to fully develop its flavour. Innovative skin films prevent sharp product parts, such as bones, from piercing the top film – for maximum product safety until the moment the pack is opened.

6



TraySkin®
Secure fixation, clearly longer shelf life: by applying the TraySkin® system, marinated poultry products will always stand out on the retail shelf.

TraySkin®

Extended shelf life, attractive presentation: poultry parts, such as marinated BBQ wings or even whole birds, are sealed firmly inside the tray by means of a highly transparent skin film. The secure fixation of the product provides excellent optics, especially if presented hanging or standing.

ThermoSkin®

Rigid thermoformer pack: produced fully automatic on SEALPAC's RE-series thermoformers, these skin packs adapt perfectly to the contours of the poultry product, extend its shelf life due to the deep vacuum, and convince with attractive looks owing to the second skin effect.

ShrinkStyle®

Controlled shrink process with perfect fit: the product is loaded into the thermoformed pack and sealed with a top film by using vacuum technology. Afterwards, the package goes through a shrink tank or tunnel to achieve an even tighter fit. The contamination-free seal ensures excellent product security.



Flexible film applications

Standard

Cost-effective packaging: conventional vacuum packs produced from two flexible films are suitable for a wide range of poultry products. They add value by extending shelf life and providing an appealing product presentation.



Contour cutting

Immaculate cutting for each format: even products with curved shapes, such as ring sausages, are presented with the highest appeal in a precisely cut flexible film pack – flawless and tempting.



Bulk vacuum packs

Securely held in tasty marinade, also for big quantities: vacuum packaging is perfectly suited for BBQ products in large volumes. As the poultry is completely surrounded by its marinade, it is able to fully develop its flavour. The result: tender meat with excellent aroma.



Ovenable applications

Skin trays

Clean and convenient: by combining TraySkin® technology with an ovenable skin film, the product is securely sealed inside the aluminium or CPET tray, and can be placed straight from the freezer or refrigerator into the oven. The result: juicy chicken and a spotless oven.



Flexible film vacuum packs

Pure film solution: special heat-resistant films make these cost-efficient vacuum packs ovenable. Poultry parts can be heated in the oven without having to remove them from their packaging. This prevents the product from drying out in the heating process, and avoids fat splashes in the oven.



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 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

ShrinkStyle®, ThermoSkin® and TraySkin® are registered trademarks of SEALPAC GmbH.

EasyPeelPoint is a trademark of SEALPAC GmbH.

VisiOpac® is a registered trademark of ANL Plastics NV.

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.

Printed 04/2016.

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: