

THE NEW **PACKAGING SYSTEM**

BY SEALPAC®

# ShrinkStyle



## Cutting the edge

SEALPAC's ShrinkStyle is the newest fully automated packaging system, which combines the benefits of thermoforming and shrink technology.

This innovation not only improves the maturation of meat and cheese. Due to the high-performance system, it also increases the efficiency of the whole packaging process – and thus your results.

## Benefits:

- Fully automated high-performance system
- Reduction of material and production costs
- Optimal maturation of meat and cheese
- Increased shelf life and improved colour

**SEALPAC®**

*Forming Innovations*

BETTER RESULTS: **AUTOMATICALLY IMPROVED**

# ShrinkStyle

ShrinkStyle enables you to pack fresh meat and cheese, but also processed meat and poultry, in a fully automated, secure and attractive manner. Furthermore, it actively enhances the maturation of red meats and cheeses. Increasing productivity is crucial to SEALPAC's ShrinkStyle concept. Even under the hardest industrial conditions, the system ensures excellent sealing strength and pack security.

## Impressive performance – for certain

This newly developed thermoforming process starts with the forming of the bottom film. The product is then loaded, vacuumised and sealed using high-precision vacuum and tooling technology. After cross- and longitudinal cutting, or optional contour cutting, the subsequent shrink process ensures the tightly packed second-skin appearance – robust yet eye-catching.

The specially designed loading process eliminates the common problem of contamination in the sealing areas. In addition, the system guarantees the highest levels of productivity and significantly reduces personnel and material costs.

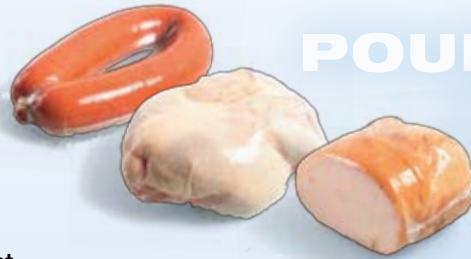
## Efficiency that remains flexible

ShrinkStyle allows the use of all standard shrink and maturation films, irrespective of strength or print. Furthermore, the SEALPAC ShrinkStyle system can be preconfigured ex-works for a variety of applications such as MAP, Vacuum Skin Packaging, flexible and rigid films.

## MEAT



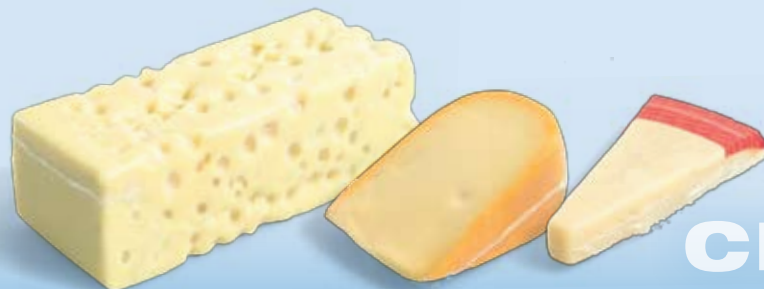
## POULTRY



## CONVENIENCE

### Advantages at a glance:

- Fully automated high-speed thermoforming technology
- Reduction of personnel and material costs
- Contamination-free seals ensure excellent pack security
- Optimised maturation and storage
- Attractive second-skin presentation
- Increased shelf life and improved colour
- Less drip-loss



## CHEESE

## 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: \_\_\_\_\_