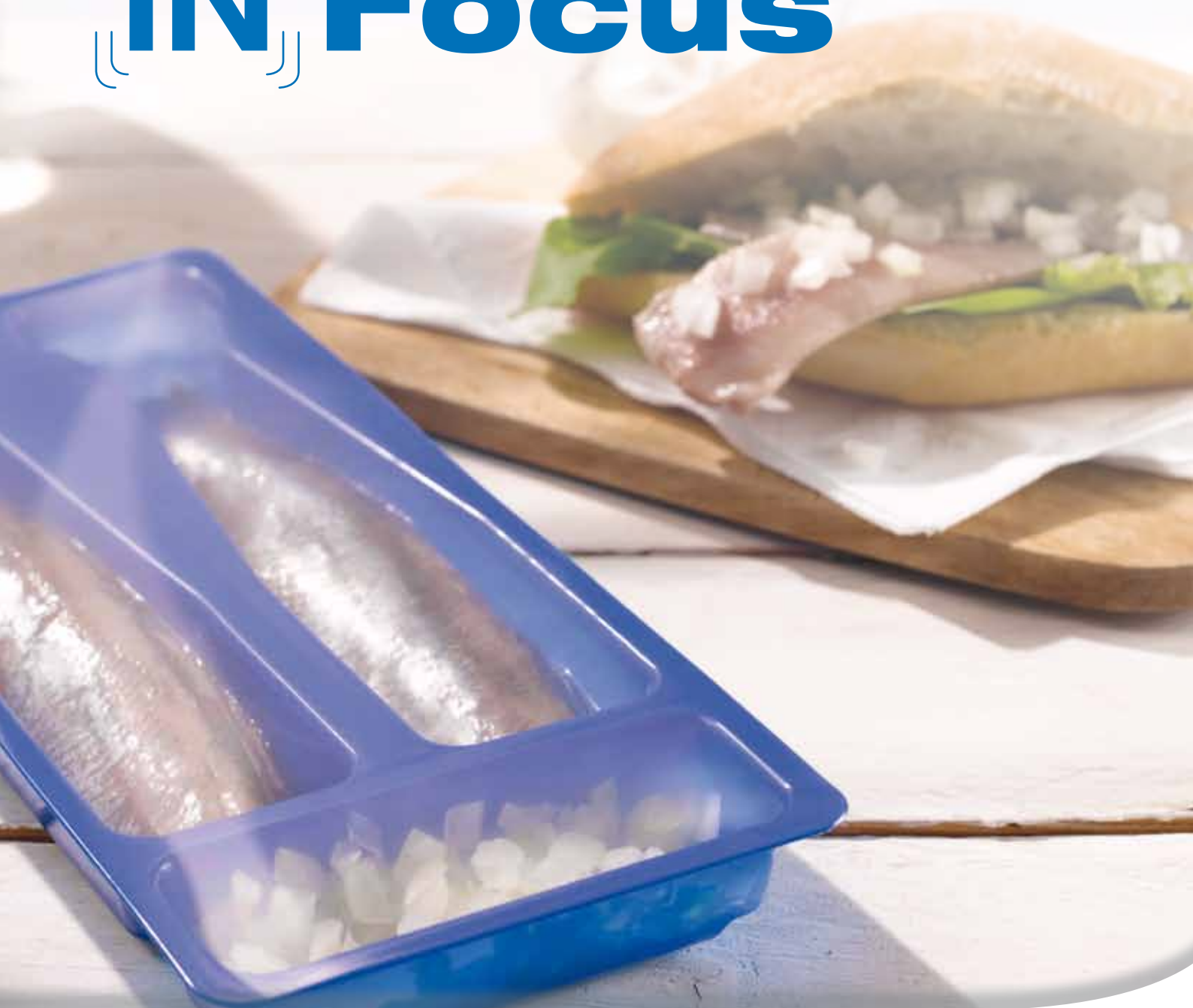


IN Focus

BY SEALPAC®



Innovative packaging solutions
for seafood

Your product in focus

Packaging solutions for the markets of the future

Fish and other seafood items are precious food products: as they are rich in vitamins, minerals and trace elements, they form an important contribution to a healthy diet. However, the catching of edible fish is threatened by overfishing – a further reason to deal with this valuable nutrition ever more carefully. That is why leading companies in the food and packaging industry, such as SEALPAC, engage themselves in the SAVE FOOD initiative with the primary goal to prevent food losses around the globe.

Being a popular food item in today's kitchen, but also extremely sensitive and perishable, seafood must be treated with extreme care. Modern MAP and vacuum packaging, as well as a strictly controlled, uninterrupted cold chain, must ensure highest product safety and optimal shelf life. It protects the food against the ingress of oxygen, which accelerates degradation, thus avoiding any undesirable smells and taste. As such, salmon, shrimp and alike are optimally preserved, preventing them from drying out, maintaining their aroma, and ensuring that their specific flavour is not transmitted to other foods.

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 seafood 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 seafood 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 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. Highest product safety is guaranteed due to reliable sealing processes and innovative optical and mechanical packaging inspection with PacInspect.

The particularly efficient use of packaging materials contributes to improved sustainability. Our A-series 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 thermoforming applications on our RE-series.



TRAYSEALER

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



THERMOFORMER

RE-series: optimal hygiene, highest flexibility with the All-in-One solution, economic in use, heavy-duty.



Increased efficiency and sustainability

EasyLid® combines sealing and lidding in one single process

Sensitive products, such as delicious spreadable salads, are best kept in trays with re-closable lids. These are sealed under MAP on a traysealer, guaranteeing optimal shelf life and product quality. Due to a unique sealing technology, SEALPAC has now optimized this packaging process both from an ecological and economical perspective. With its EasyLid® system sealing and lidding can

now take place in just one single step, hence avoiding the common snap-on lid. It only requires a patented EasyLid® tray* and suitable lid film. This ground-breaking system saves materials, time and production space, but also reduces storage requirements and minimizes waste. As such, it contributes to more sustainability and efficiency in packaging – a true innovation from every angle.



Gamba Packaging

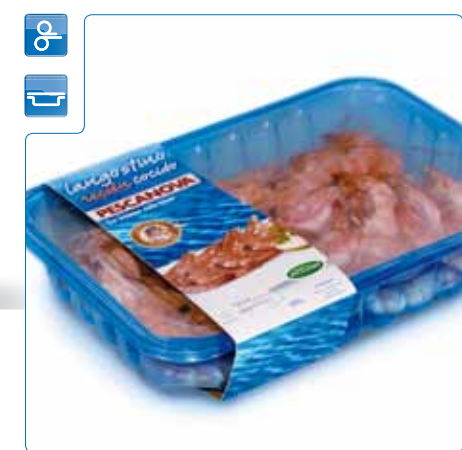
Developed specifically for unprocessed shrimp: body parts that lie over the sealing edge are cut off while being sealed. Therefore, the hollow organs of the shrimp pose no risk to the safety of the pack as a reliable seal is ensured.

Multi-cavity trays

Secure separation, optimal taste: a film, specifically designed for your fresh product, either seals the individual cavities as a whole or each compartment separately. This preserves the taste of each individual seafood component and prevents cross-contamination.

puzzleplate®

Entirely to your personal taste: puzzleplate® makes snacks, such as delightful seafood tapas or sushi, completely individual. Efficiently produced, individually sealed and combined to your personal wishes – an ideal solution for ever changing combinations of seafood snacks.



SkirtAll®

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

Canned fish

Secure transport along the line: your fresh seafood, for example placed in oil or salt water, is carefully transported with SEALPAC's unique Walking Beam system during the packaging process, and securely sealed (under MAP as an option).

Dream-Steam®

Gentle steam cooking in the tray: the valve, which is integrated in the top film during the packaging process, will open under high but controlled pressure in the microwave, allowing for short and gentle cooking – a big win for tasty seafood meals.

Portion-packs

Freshness for each single portion: attractive portion-packs, for example with delicious seafood snacks or spreads, can be realized in all shapes and sizes. An individual seal with the unique InsideCut system provides both maximum product safety and perfect looks.

Bucket packaging

Now also sealable under MAP: seafood delicacies are securely packed in a striking bucket-like tray for extended shelf life. This attractive pack with re-closable lid can easily be stacked – a true eye-catcher at retail.



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.



Securely positioned with longer shelf life

TenderPac clearly provides added value

The innovative packaging idea for extended shelf life, better taste and appetizing product presentation: our patented two-compartment vacuum packaging system cleanly separates the product from the common drip-loss that occurs during transport and storage. A vacuum reservoir, the special ActiveStick, collects this drip-loss

and provides dry and appetizing storage of the fresh product. This significantly reduces the oxidative degradation process, which is usually caused by the residual oxygen in the product. TenderPac is available both as flexible film application on our thermoformers, and as TraySkin® application on our traysealers.



TraySkin®

Securely positioned, clearly longer shelf life: with the TraySkin® system tasty fish and seafood products are sealed firmly in the tray by means of a highly transparent skin film. Optimal fixation allows for perfect optics, especially if presented vertically.



ThermoSkin®

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



Ovenable packaging

Consumer-friendly handling without touching the product: seafood convenience products from the refrigerated section or freezer can be heated in the conventional oven or microwave directly inside their packaging – especially suitable for in-pack pasteurization and sous-vide cooking.



Flexible film applications

Flexible film vacuum packs

Cost-effective packaging: seafood in conventional vacuum packs produced from two flexible films is suitable for a wide range of products – from traditional salmon applications (optional with carrier tray) up to high-quality specialty packs.



Portion-packs

Securely packed, easily separated and available at request: attractive portion-packs produced on thermoformers can be achieved in any size and shape. The freshness of each single portion, such as salmon steaks for single households, is perfectly maintained.



Transport packaging

Securely shipped: large quantities of fresh fish are transported for further processing in hermetically sealed, purely functional bulk packs, which are suitable for freezing, and which offer optimal product protection.



Ready meal applications

Foil packaging

In-pack cooking on the grill or in the conventional oven: seafood-based ready meals like paella, securely skin packed with the TraySkin® system, remain fresh and can easily be heated in their aluminium tray. Optional with InsideCut system and peel tab.



MicVac®

Gently heated with innovative valve system: seafood ready meals in trays are sealed with a top film with the patented MicVac® valve, pasteurized in a microwave tunnel, and immediately cooled down. Later on, the consumer prepares the meal in its original packaging in the microwave, using the integrated valve one more time. A whistle tone of the valve indicates that the content is ready to eat.



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

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

EasyPeelPoint and TenderPac 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: