

THE NEW **PACKAGING SYSTEM**

BY **SEALPAC**

# TraySkin®



## Setting the trend in retail with SEALPAC's TraySkin® system

Safe and attractive vacuum packaging with significantly longer shelf life: by using the TraySkin® system, various products can be hermetically sealed inside the tray with a highly transparent barrier skin film. Optimal fixation of the product always provides the perfect look, even if presented vertically at retail.

**SEALPAC**

*Forming Innovations*

THE NEW **PACKAGING SYSTEM**

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## Well-matured, securely packaged, attractively presented

Increased freshness, improved quality and extended shelf life: TraySkin® is SEALPAC's innovative vacuum packaging system. Whether it involves fine fillets, whole roasts or complete ready meals – a highly transparent barrier film fits the contours of the product like a second skin and holds the contents securely in the tray. Keeps for longer, is well protected, highly visible and can even be touched – this makes TraySkin® packaging a real visual and tactile attraction for retail.

## Impressive quality of flavour and appearance

TraySkin®, the modern skin application, impresses across the board. In the sealing process, the atmosphere is almost completely withdrawn from the pack. Specific skin film, perfectly matched to the contents of the tray, guarantees optimal shelf life throughout the entire distribution chain, right up to the consumer's refrigerator. Be it for meat or poultry, de-boned or bone-in, seafood or snacks, or even ready meals with multiple components – TraySkin® can be applied to a wide range of fresh and deep-frozen food products. These products maintain their quality and consistency, have a longer shelf life, retain their colour, and impress with an excellent dining experience.



### EASYPEELPOINT OR PEEL TAB

Optional easy opening systems simplify the opening of the skin pack.

### UP TO 90 MM PRODUCT PROTRUSION

Reliably packaged – even with significant product protrusion.



### STABLE TRAY

Not just beneficial for the machinability – pre-formed trays provide safety and stability for your product.

## Many markets, many possibilities, many benefits

The TraySkin® system is suitable for numerous applications, such as fresh meat, marinated poultry, BBQ products, ready meals, and even sensitive seafood products.



The film fits the contours of the product.



For entire ready meals with multiple components.



A visual and tactile experience.



## Advantageous for producers, retailers and consumers

TraySkin® packaging offers maximum flexibility in formats (standard and custom-made), materials (PP, CPET, aluminium, etc.), but also with special solutions like TenderPac, steam cooking in the microwave and ovenable skin packs.



### EXTENDED SHELF LIFE

The reliable vacuum skin pack reduces drip loss, hence achieving a longer shelf life.

### TANGIBLE PRODUCT SHAPE

Provides a positive confirmation of the visual impression of the product.

### FLEXIBLE PRESENTATION

Available with optional Euro hole for vertical presentation.

### EXACT PRODUCT FIXATION

Whether presented hanging, lying or standing in a cardboard box, your product will not move and will always be shown at its best, just as it was when it left the production facility.

Retail will benefit from extended shelf life and attractive presentation. The secure fixation of the product in the tray, which prevents it from slipping and even allows for the attractive presentation of marinated products, makes TraySkin® packs a true eye-catcher at retail – regardless of the way they are positioned.



## The consumer has a free choice

Due to the highly transparent and tight-fitting film, the contents of the pack are perfectly visible and tangible – an attractive visual and tactile experience that invites consumers to buy. For peeling away the skin film, consumer-friendly opening aids, such as peel tabs or SEALPAC's EasyPeelPoint system, are available as an option.

ADDED VALUE AND PERFECT FIT

# TraySkin

## MARKING

Striking labelling, also of high products.



## TraySkin® steam – gentle steam cooking inside the pack

TraySkin® steam solutions will vent under high yet controlled pressure inside the microwave, hence reducing cooking time whilst preserving nutrients. A huge benefit for tasty convenience meals.



## OPTIONAL: TENDERPAC

This two-compartment vacuum packaging system, a SEALPAC invention, diverts the meat's drip loss into the special ActiveStick, resulting in extended shelf life. Both the taste and visual appearance of the meat product are positively influenced.

## IMMACULATE SEALING

Precise film cutting systems make TraySkin® packs a true eye-catcher at retail.

## TIGHT-FITTING FILM

The film fits the contours of the product like a second skin.



Labels and bands provide the perfect finish.



# ® variations

## **TenderPac – the innovative two-compartment post-maturation pack**

The TenderPac system, primarily for fresh red meat, separates the product from its drip loss during transport and storage. A vacuum reservoir, the so-called ActiveStick, collects the meat's juices, as well as residual oxygen and metabolites that occur during post-maturation.

As such, appearance, shelf life, flavour and the consistency of the meat are enhanced.



## **Ovenable skin packaging**

Whole chicken, ready meals, marinated poultry parts or even entire roasts can now be prepared directly inside their packaging in the oven.



Combined with the appropriate skin film, and depending on the application, various trays (e.g. CPET and aluminium) are available.

Ovenable skin packaging stands out for its convenience and hygienic handling, as the consumer is able to avoid any contact with raw products whilst keeping the oven clean.

## **TraySkin® – all benefits at a glance**

- **Optimal product protection:**  
The tight film reduces the amount of drip loss and prevents the product from moving
- **Controlled maturation of fresh red meat products:**  
Creating the optimal conditions for the post-maturation process
- **Head space for extras:**  
An additional top film creates a second compartment for extras, such as seasonings, in-pack promotions or recipes (optional with MAP)
- **User friendly:**  
Peelable skin film and the EasyPeelPoint opening system are optionally available to simplify the opening of the skin pack
- **Attractive presentation:**  
Perfectly suited for vertical or hanging presentation at retail
- **Optimal logistics:**  
By applying a second top film, the trays become easy to label and stack
- **Differentiation:**  
Attractive visual presentation to support the brand image

## **The SEALPAC A-series**

Compact, space-saving dimensions, modular construction and low cost of ownership – the SEALPAC A-series can be used for almost any task and packaging format. Whether it concerns hot or cold filling, modified atmosphere packaging or special applications like, for example, EasyLid®, these traysealers are as versatile as any packaging solutions in the market-place.

In the design of the A-series traysealers, particular emphasis was placed on the ability to change to different products or tray formats with minimum downtime. This means that even companies with smaller production runs and regular changeovers are able to purchase an efficient traysealer. To support these companies, SEALPAC has developed a series of features.

The tooling quick exchange system with fully integrated connections and practical tooling trolley enables changeovers in just a few minutes. Modern RFID technology is applied to ensure that the right combination of tooling and grippers is used.

Whether looking for entry into fully automated packaging or an expansion of existing capacity – the SEALPAC A-series always offers an optimal solution with maximum efficiency.



# BY SEALPAC® TraySkin®



## Benefits for production

- Improved product offering in terms of consistency, visuals and taste
- More flexible production due to extended shelf life
- Other applications also possible due to tooling quick exchange system (e.g. MAP)
- Independent choice of trays and film



## Benefits for logistics

- More packs per transport unit
- Easier logistics due to fixation of the product
- Post-maturation of meat products



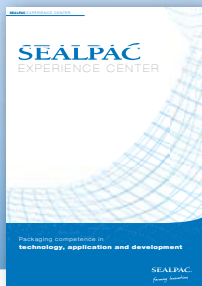
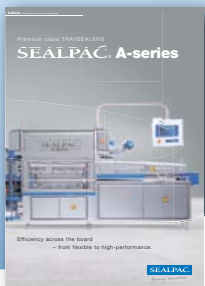
## Benefits for retailers

- Enhanced sales opportunity and less food waste due to longer shelf life
- High level of attention owing to first-class look of the pack
- Space-saving vertical or hanging presentation



## Benefits for consumers

- Appetising and inviting product
- Clear view of the contents of the tray
- Easy opening
- Excellent dining experience



## 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.