

IN BY SEÁLPÁC® **Focus**



Innovative packaging solutions
for processed meat

Your product in focus

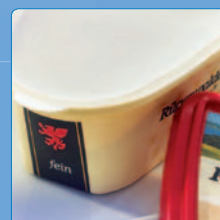
Packaging solutions for the markets of the future

Freshly sliced and securely packaged for easy shopping – more and more consumers prefer the convenience of quickly grabbing attractively pre-packed products. Today a large variety of packaging solutions are available for different types of sliced meat, sausages and meat spreads, allowing for extended shelf life and thus an optimal product and maximum food hygiene.

The consumer's decision to buy from an ever growing product range at retail is increasingly influenced by product appearance: only products that look good will taste good. 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 product security, product optics are increasingly important to consumers. As a supplier of innovative packaging technology, SEALPAC enables the processed meat industry to develop practical and appealing packaging solutions that adhere to the highest demands in freshness, product security 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 processed meat packs 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 processed meat 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.

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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.



Secure and fresh with MAP*

Protective gas packs allow for longer shelf life and protect against discoloration

Modified Atmosphere Packaging is well established as a standard for processed meat. With this technology, the air inside the pack is replaced by a specific gas mixture, which removes the natural oxygen content of the atmosphere. As a result, factors such as permeation, respiration, temperature, absorption, contraction and the pressure inside the pack can be regulated to the optimum level. Hence, the moisture level of the processed meat is maintained. On the other hand, the modified atmosphere

hinders the growth of micro bacteria, slows down changes like weight loss and discoloration, and limits enzymatic activities such as fat deterioration or chemical changes such as oxidation. To maintain the protective gas atmosphere in the pack, various barrier films have been developed with distinctive characteristics to suit the individual product. As such, the MAP technology leads to prolonged freshness of processed meat while maintaining its appetizing colour.

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Portion-packs

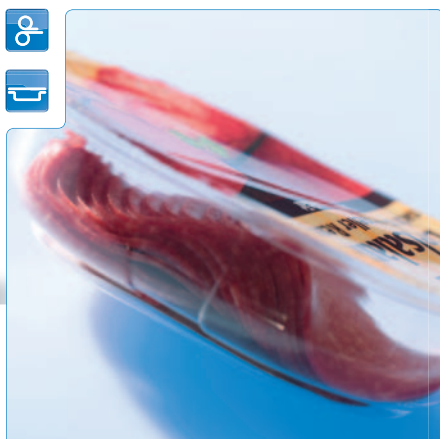
Striking appearance, even in small sizes: attractive portion-packs can be achieved in any size and shape – from mini-portions for single households, through flat trays of sliced meat, up to high value solutions for premium products.

Standard retail packs

Established standard packs for fresh processed meat in the pre-packaged segment: a large range of tray formats, rigid and flexible films, as well as innovative opening or re-close solutions will make your pack unique.

Industrial solutions

Maximum freshness in higher volumes: especially for wholesalers, hotels and the catering industry, MAP packs in gastro or ½ gastro size allow for logistical advantages and optimal shelf life of processed meat.





Brawn

Securely packed and prolonged shelf life without loss of quality: aspic products such as meat jelly that require sophisticated handling are filled into sturdy and attractive plastic trays, in which they are securely sealed under controlled atmosphere.



SealCup®

Ideal for hot and cold fill: the robust and securely sealed container is perfectly suited for spreadable meat products. It allows for best colour stability and ensures that residual oxygen levels are reduced below 0.3 %.



Multi-cavity packs

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.



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 subjected to unwanted cold sealing in thermoformer applications.

The self-explanatory opening method can be applied on all SEALPAC traysealers and SEALPAC thermoformers.

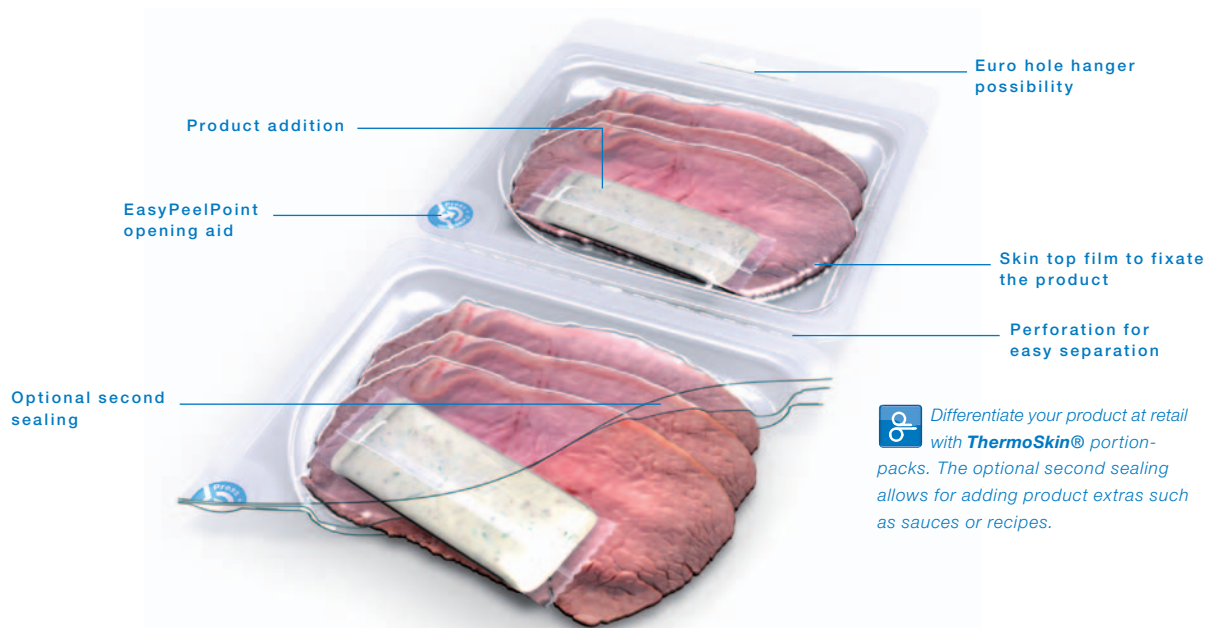



Safely fixated with extended shelf life

Modern vacuum and shrink packaging – optically refreshed

In contrast to the MAP process, where the atmosphere inside the pack is modified, vacuum or shrink technologies rely on a complete removal of the air. The films, specifically designed for your product, will allow for highest barrier properties during the entire shelf life. This almost completely prevents gaseous exchange

with the surroundings, hence offering reliable protection against aerobic micro organisms and extending the freshness of processed meat to its maximum. In modern vacuum or shrink packaging processes, a tight film fits the product like a second skin, resulting in perfect fixation with attractive looks.



 Differentiate your product at retail with **ThermoSkin®** portion-packs. The optional second sealing allows for adding product extras such as sauces or recipes.

TraySkin®

Securely positioned with clearly longer shelf life: with TraySkin® processed meat is sealed firmly in the tray with a highly transparent barrier film. Opening of the pack is made easy, due to the special sealing geometrics.

ThermoSkin®

Rigid pack with second-skin appearance: the ThermoSkin® solution can be produced on SEALPAC's fully automated RE-series thermoformers, and precisely fits the contours of the product. Due to high vacuum, the product's shelf life and colour stability are extended.

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. Contamination-free seals ensure excellent product security. Opening aids are optional.



Flexible film applications

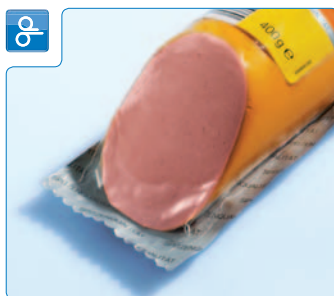
Standard

Cost-efficient vacuum pack: this standard application is suitable for a wide range of products, such as sausages that require post-pasteurization. A large variety of films with distinctive characteristics are at disposal.



Angled cutting edge

Perfectly adjusted to sloping product shapes: by applying modern thermoforming technology, flexible films can be accurately fitted to the sloping cutting edges of sausages - like a second skin.



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.



Folded packaging

As though it was hand-packed behind the counter: folded flexible film packs for sliced meat provide an attractive presentation and ultimate freshness, while considering the strictest hygiene standards.



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 ability 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 fully 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

Bestfresh®, SealCup®, ThermoSkin® and TraySkin® are registered trademarks of Sealpac GmbH.

ShrinkStyle and EasyPeelPoint are trademarks of Sealpac GmbH.

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.