

Shrink bags

S-Type HB-L



S-TYPE HB-L is 45 microns thick multilayer heat shrinkable high barrier bag based on EVOH as main oxygen barrier material

APPLICATIONS

Wide variety of processed and fresh meat without bones, non gassing cheese, frozen fish and sea food

IMPORTANT FEATURES

- * High oxygen barrier (ca. 10 cm³/m², 24h, 1atm)
- * Excellent water vapor barrier
- * Provide long shelf life for packed product
- * Standard shrinkage (32/33%)
- * Standard puncture resistance (15.5N)
- * Overlapped sealing with extraordinary seal strength despite contaminants
- * Outstanding optics with top-notch transparency and glossy surface
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- * Chlorine free

ADVANTAGES

Great all-round barrier shrink bag, with its puncture resistance it can substitute much thicker competitive materials in applications where high shrinkage is not requested and achieve the lowest leaker rates

S-Type HB-M



S-TYPE HB-M is multilayer biaxial oriented high barrier heat shrinkable bag designed for the packaging of processed or fresh meat products with sharper edges and non-ripening cheese.

S-Type HB-M PT is multilayer biaxial oriented high barrier heat shrinkable bag designed for the pasteurization or surface pasteurization of products inside of the packaging.

Applications

Wide variety of processed and fresh meat and cheeses.

Pasteurization and surface pasteurization

Advantages

- * High oxygen and water vapor barrier
- * Chlorine free
- * Long shelf life for packed product
- * Standard shrinkage
- * Improved puncture resistance
- * Excellent mechanical strength
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics

S-Type HB-H



S-TYPE HB-H is multilayer biaxial oriented high barrier heat shrinkable bag designed for the packaging of processed or fresh bone in red meat products with sharp edges.

Applications

High abuse application

Advantages

- * High oxygen and water vapor barrier
- * Chlorine free
- * Long shelf life for packed product
- * Standard shrinkage
- * Improved puncture resistance
- * Excellent mechanical strength
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics

S-Type HB-X



S-TYPE HB-X

Applications

Packaging of very hard and heavy processed and fresh bone in meat

Advantages

- * High oxygen and water vapor barrier
- * Chlorine free
- * Long shelf life for packed product
- * Moderate shrinkage
- * Premium puncture resistance
- * Excellent mechanical strength
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics

S-Type HB-LX



S-TYPE HB-LX is multilayer biaxial oriented high barrier heat shrinkable bag designed for for the packaging of processed or fresh meat products and non-ripening cheese.

Applications

Wide variety of processed and fresh meat

Advantages

- * High oxygen and water vapor barrier
- * Chlorine free
- * Long shelf life for packed product
- * Premium heat shrink
- * Standard puncture resistance
- * Good mechanical strength

S-Type SB-LX



S-Type SB-LX are multilayer biaxial oriented selective barrier heat shrinkable bags designed for the packaging of ripening cheese.

Applications

Packaging of gassing ripening cheese with medium / high CO₂ emission.

Advantages

- * High oxygen and water vapor barrier
- * Chlorine free
- * Long shelf life for packed product
- * Premium heat shrink
- * Standard puncture resistance
- * Good mechanical strength
- * High CO₂ transmission rate
- * Ecologically acceptable

Available colours

S-TYPE SB is available in red and yellow.

S-Type CB-LX

S-TYPE CB

S-Type CB are multilayer biaxial oriented heat shrinkable bags designed for the packaging of fresh or frozen poultry.

Applications

Packaging of frozen red meat, poultry and fish

Advantages

- * Controlled gas barrier and improved water vapour barrier
- * Chlorine free
- * Prolonged shelf life for packed product
- * Premium shrinkage
- * Moderate puncture resistance
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics

Flat films

Flat Films

F-Type is a group of different types of slitted films used for lidding and flow-wrapping packaging applications. F-Type films are divided in two product groups F-Type LID and F-Type FLOW-WRAPPING FILMS.

F-Type LID FILMS are high barrier shrinkable lidding films designed to be used as a top web in MAP packaging, preferably on ready-made trays containing PE sealant. Great solution applicable on various types of tray sealing equipment and with extraordinary optical, mechanical and anti-fog performance, providing extraordinary drum-like appearance.

F-Type FLOW-WRAPPING FILMS are designed for use on horizontal flow-wrapping equipment, especially for so called, flow-vacuum concept. They provide excellent processability, allowing end user to run with improved efficiency due to increased line speed. Being a shrinkable multilayer structures, F-Type Flow-Wrapping Films provide excellent visual appearance of packed goods. Available as FV HB-LX (high barrier, designed for fresh /processed meat, matured cheese packaging etc) and FV SB-LX (selective barrier solution, applicable for maturing cheese).

F-Type LID



F-Type LID HB-S is 28 microns thick 9-layer shrinkable high barrier lid film based on EVOH as main oxygen barrier material.

APPLICATIONS

Top web lid film for trays

IMPORTANT FEATURES

- * High oxygen barrier (ca. 9 cm³/m², 24h, 1atm)
- * Controlled shrinkage (7/7%)
- * Moderate puncture resistance (9N)
- * Cold anti-fog feature
- * Outstanding optics (Haze/Gloss)

F-Type FV HB

F-Type FV HB-LX is 50 microns thick 9-layer heat shrinkable high barrier film based on EVOH as main oxygen barrier material. It is optimized for use on flow-wrapping machines (pack/flow-vac concept)

APPLICATIONS

Wide variety of processed meat, non gassing cheese, frozen fish

IMPORTANT FEATURES

- * High oxygen barrier (ca. 8 cm³/m², 24h, 1atm)
- * Premium shrinkage (50/55%)
- * Moderate puncture resistance (11N)
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics (Gloss)

ADVANTAGES

Universal premium shrink high barrier film that can be used for wide array of applications on flow-wrapping packaging machines

F-Type FV SB

F-Type FV SB-LX is 50 microns thick 9-layer heat shrinkable selective barrier film with optimized oxygen, CO₂ and water vapor permeability needed for packaging of medium/high gassing cheese. F-Type FV HB-LX is optimized for use on flow-wrapping machines.

APPLICATIONS

For packaging of various kinds of gassing cheese

IMPORTANT FEATURES

- * Optimized oxygen, CO₂ and water vapor barrier
- * Premium shrinkage (50/55%)
- * Moderate puncture resistance (11N)
- * Overlapped sealing with extraordinary seal strength
- * Outstanding optics (Gloss)

ADVANTAGES

Universal selective barrier film that can be used for ripening, storing and distribution of gassing cheese for flow-pack packaging machines