

Whether you slice, crumble or shred it,

WE CAN PROTECT IT.



To put it simply, **WE LOVE CHEESE.**

Sealed Air's Cryovac Food Packaging has long been one of the world's leading suppliers of packaging and equipment systems for the cheese industry. Our commitment to developing technology that best meets your needs is unmatched and ongoing.

Using our vast resources from around the world, we've developed a total systems approach to give you literally "one-stop shopping" and unsurpassed value. Equally important, **we appreciate the art of cheese making**, and we share your passion for its time-honored traditions. Our mission is to help you enhance your craft and showcase your product in the best possible light, while helping you to grow and succeed in today's competitive business environment.

Our unique packaging options provide a natural showcase for every type and shape of cheese. **And no one else offers a greater selection** – from barrier shrink bags, films and rollstock to colored materials for merchandising appeal. All are designed to maintain product quality and extend shelf life with less waste and more efficient distribution.



We stand for

QUALITY, INNOVATION AND GREAT CHEESE.

We've also pioneered equipment systems development for greater production efficiencies, including Cryovac® rotary chamber vacuum machines, Cryovac® Onpack vertical-form-fill-seal systems and a host of automated bag loading systems. And we continue to offer **new and innovative equipment for a multitude of applications.**

What's more, we can offer you help in designing your packaging lines, as well as the technical expertise for continued support of your system after you're up and running, being **your true partner from start to finish.** So regardless of how simple or complex your needs, look to Cryovac Food Packaging, your complete cheese packaging source.



Keeping big cheese fresh takes

BIG IDEAS.

BLOCKS

Multi-layered Cryovac® barrier materials provide a skintight fit to enable both retail and 40-pound blocks of cheese to develop their natural flavor and texture, while retaining color during curing. This true vacuum protection effectively locks out oxygen as it maintains proper moisture levels and dramatically reduces trim waste from mold growth.

AUTOMATED LOADING EFFICIENCY

The Cryovac CL-20 system is a real breakthrough for loading 40-pound blocks. By automatically placing product into a gusseted pouch as it exits the tower, significant labor efficiencies are achieved versus manual loading. It also works in tandem with the Cryovac® RG-20 machine that automatically re-gussets the package and sends it to the vacuum machine to be sealed. Our gusseted pouches are the perfect companions to the CL-20 system.



SUPERIOR PROTECTION comes in many forms.

SHAPES

Cryovac® materials help optimize cheese display merchandising by providing attractive, air tight and easy-to-open barrier bags, shrink film packaging and E-seal™ rollstock materials that offer a wide sealing window for horizontal applications. We offer options for virtually any shape that you need:

- Bulk sizes
- Retail wheels
- Wedges
- Rounds
- Half moons
- Slices
- Custom shapes

LOAVES

Our family of rollstock materials gives larger, uniform-shaped cuts of cheese a real edge. Available for foodservice and deli loaves of 5 pounds and up, they offer excellent forming with consistent corner integrity to maximize yields. And if you prefer bags for loaves, we offer them in a wide range of sizes, giving you options to fit your needs.



FRESH IDEAS in cheese packaging.

Our commitment to innovation is always leading to new discoveries in cheese packaging. From toughness and superior protection to ease of opening and improved display, the benefits of Cryovac® innovations can be felt in the foodservice kitchen, at the retail deli counter and in the display case.

B2100 SERIES BAGS

Reformulated and improved, Cryovac® B2100 series bags build on the great features of previous generations of bags with better clarity, toughness and shrink. The result is extended shelf life with protected freshness and quality.

- Exceptional clarity for visual quality checks
- Optimum stiffness to conform warm, soft cheese into finished blocks with smooth surfaces
- Available for retail blocks of all sizes
- Runs on standard vacuum chamber systems

GRIP&



TEAR

BEING OVERPROTECTIVE just got easier.

GRIP & TEAR™ BAGS

Offering easy, safe, knife-free opening, Grip & Tear™ bags combine superior shrink and toughness without compromising oxygen-barrier properties. So your cheese stays fresh and delicious inside until your customers simply Grip & Tear.

- Enhanced toughness to protect against material punctures during distribution
- Complete seal integrity with consistent tear
- The only easy-open end-seal bag available in widths from 4 to 7 inches
- Runs on standard vacuum chamber systems

PARCHMENT PRINTING

Our parchment printed bags provide a premium look and feel similar to old-style parchment paper. The texture and appearance is printed directly on the bag, so you get the traditional look of parchment without sacrificing maximum protection.

- All bags are 100 percent flood printed
- Bag widths up to 12.5 inches
- Available for horizontal rollstock and form-fill-seal applications



Cheese packaging that's more than just **EYE-CATCHING.**

HANGPAK™ BAGS

Instead of having your cheese lie flat in the case, let Cryovac® HangPak™ bags bring it up onto the pegboard display where the bags' superior clarity lets the natural look of the cheese shine through. HangPak bags combine the protection of a B2100 bag with a non-shrink header for ultimate retail display. High abuse resistance and extra tight shrink keep the package looking snug and smooth through distribution and into the cold case.

- Applications include small cheeses and a variety of non-sliced products
- Available 3 to 6 inches wide and 6.5 to 18 inches long
- Plain or printed in up to 10 colors
- Runs on standard vacuum chamber systems

Multi-layer Cryovac® vertical-form-fill-seal films let you hermetically seal shredded, grated, crumbled and cubed cheeses, providing oxygen-free protection during storage and shipment. Modified atmosphere rollstock and tray applications are also possible.

- Available in rollstock to make pouches for foodservice up to 10 pounds and for retail up to 2 pounds
- High oxygen barrier extends shelf life and retains natural colors, flavors and textures
- Aroma barrier prevents flavor transfer
- Available with easy-open options

LONG LIVE DELICIOUS CHEESE.

EVEN STRING CHEESE DESERVES ADVANCED PROTECTION.

A new, improved forming web in Cryovac® rollstock helps eliminate wrinkles and forms a consistent pocket for string cheese applications, giving a nice, tight-fitting appearance. Plus, innovations in easy-open sealants deliver maximum protection with easy-peel convenience.

- Excellent barrier properties and abuse resistance
- Wide sealing window for maximum machineability
- Excellent printability and graphics options
- White-pigmented film available



KEEP OXYGEN OUT, FRESHNESS IN.

No one understands the unique packaging challenges of processed dairy products better than we do. By integrating the latest co-extrusion technology, we are able to provide superior materials for fluid and semi-fluid processed dairy products. Our Cryovac® Onpack vertical-form-fill-seal systems enable you to perform two-part filling as well as hot and cold filling – with a dispensing fitment if needed – for a vast variety of pouch sizes. Applications include:

- Semi-solid processed cheeses
- Sour cream
- Frozen yogurt mix
- Cream cheese
- Milk-based dressings
- Condensed milk
- Natural cheeses
- Cheese dips



POWDER IS DRY. Keep it that way.

Cryovac® multiwall block-bottom bags have long been recognized for their unsurpassed high quality, performance and cost efficiency. Available in a wide range of sizes, they feature improved moisture protection to keep your dairy powders dry.

- Multi-layer paper with LLDPE liner can be hermetically sealed
- Tough construction for improved abuse resistance during shipment and storage
- Enhanced bag uniformity for more secure stacking
- Optional easy-open tear strips

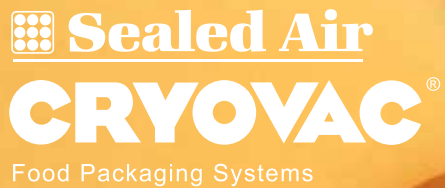
CHEESE	MATERIAL									EQUIPMENT			
	B2100 Bags	Grip & Tear Bags	HangPak Bags	Parchment Printed Bags	Lay-flat or Gusseted Pouches	HFSS Rollstock	VFFS Rollstock	Thermoform Rollstock	Multiwall Paper Bags	Onpack	CL-20	Rotary Chamber	BetaVac
40-lb. Blocks					•						•		•
Blocks	•	•	•	•				•				•	
Shapes	•	•	•	•				•				•	
Loaves	•	•						•				•	
Shredded						•	•	•					
Grated						•	•	•		•			
Processed							•			•			
Powders									•				
String	•	•	•					•				•	

CRYOVAC® TOTAL SYSTEMS MEANS TOTAL SOLUTIONS.

When you choose a Cryovac packaging system, you get more than proven and consistent rotary chamber vacuum systems and vertical-form-fill-seal systems. You get more than state-of-the-art packaging materials like Grip & Tear™ bags and HangPak™ packaging technologies, B2100 series bags and parchment printed bags. And more than scientists, engineers and applications specialists who create solutions that fit your needs, or technical service specialists to help keep you up and running.

No, a Cryovac® packaging system is much more than a system. It's a total solution.

And it's a committed partner.



100 Rogers Bridge Road, Bldg. A
Duncan, SC 29334-0464

Tel: 1-800-845-3456

Fax: 1-864-433-2134

www.cheesepackaging.com

cryovac.mkt@sealedair.com