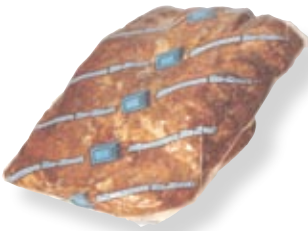


Something big is cooking.





With the Cryovac® brand, back of the h





ouse needs are front and center.





Cryovac® solutions. Smart packaging

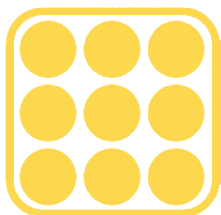


All the ingredients for back of the house success are right here with Cryovac® packaging systems. For more than 50 years, the Cryovac brand has been serving up high quality, innovative packaging that provides answers to your most important needs. In fact, Cryovac packaging is much more than a product, it's a solution to all the key issues facing your operation.

Partnering with us offers simple ways to achieve success. From ensuring guest satisfaction by providing unwavering consistency to maintaining food safety and boosting your bottom line, we're here to be a proactive part of your total success.

ideas for delicious results.

With an extensive foodservice portfolio, Cryovac packaging offers foodservice manufacturers and restaurant operators everything needed to create consistently reliable results. And it's all backed by our total systems support, which means no matter how complex the back of the house needs, the solution is simple — the Cryovac brand.





Ready to cook. Ready for success.



It's exactly what you ordered. Packaging that's a cut above. Cryovac® packaging technology locks in freshness to extend the quality life of your products. And with less handling and reduced risk of cross-contamination, you can rest assured you're serving nothing but the best.

Specifically created to maintain freshness and ensure your signature flavor, our superior vacuum packaging provides a virtually impermeable barrier — maintaining incredible flavor and freshness. Our line of vacuum shrink barrier bags lets you give customers exactly what they're looking for. In a recent survey, 56% of consumers said they prefer casual dining restaurants that serve fresh meat over frozen, and 41% of them said they're willing to pay more.

- > Vacuum shrink barrier bags extend the quality life for beef and pork, locking in freshness and flavor
- > Highly abuse resistant vacuum shrink TBG boneguard bags for bone-in cuts like ribs make it through distribution with no punctures
- > HS Chubs extend ground meat quality and life
- > Ovenable vacuum bags allow for fresh or frozen distribution
- > Saddle Pack style poultry package enables fresh distribution of individual poultry portions
- > Non-barrier rollstock materials for frozen, portion-cut meats
- > Hermetically sealed, leak-resistant pouches for poultry parts, reduces risk of cross contamination
- > 10K OTR vacuum bag for fresh fish meets FDA oxygen transmission rate guidelines and maintains product color



Complex issues, easy solutions.



Consistent flavor profiles, less waste and reduced labor prep are just a few of the ways Cryovac® packaging solutions are simply the best choice. Our Simple Steps™ product line offers simple assembly versus preparing from-scratch. This heat-and-serve package delivers incredible convenience, and with its microwaveable tray, vacuum skin packaging and self-venting technology, food prep is not only easier, it's safer and less messy. Cryovac technology also extends quality life for fresh, delicious products and helps deliver consistent flavor, time after time.

- > Cook-in bags and rollstock materials reduce labor costs and offer consistent flavor
- > Cook-in casings allow optional transfer of color and flavor to processed meats
- > Barrier rollstock for bacon, ham, steaks, luncheon meats and many other products
- > Cook-in TBG bags for ribs enable cooking and shipping in the same package
- > Simple Steps for microwave reheating of precooked meats





Packaging that pleases the cheeses.

There's a Cryovac® solution for every type of cheese. And each one is designed to maintain product integrity and extend quality life with less waste and more efficient distribution. From vacuum shrink bags to opaque films for light-sensitive products, individual portions to 10 lb. blocks, we're your source for every style packaging, no matter what style of cheese.

- > Barrier bags for blocks and loaves
- > Rollstock pouches for shredded and grated cheese applications up to 10 lbs.
- > Vertical form-fill-seal pouches for processed dairy products (sour cream, dips, etc.) and powders
- > Rollstock materials offer excellent forming with consistent corner integrity to maximize yields for sliced, block and shredded cheese

Cryovac® packaging offers sophisticated solutions that keep fresh-cut fruits and vegetables vibrant, healthy and packed with flavor and nutrition. Our wide range of materials are here to meet the needs of individual products' respiration rates. Combine that with our selection of materials and you'll see Cryovac solutions are the healthiest choice in produce packaging.

- > Thermoformed rollstock materials and absorbents for pre-cut produce
- > Breathable bags for fresh-cut salads
- > Lidstock materials and absorbents for modified atmosphere tray packages of pre-sliced produce
- > Foam trays/processor weight trays
- > Simple Steps™ and a wide variety of bags for microwave steaming of fresh vegetables

Producing excellence.





Flexible packaging. Solid results.



It's something the Cryovac® brand is known for: total packaging systems for all your pourable and pumpable product needs. In fact, if you can dream it, we can pouch it. From marinated meats to fried rice, peaches to your signature mac and cheese, our packaging portfolio has the selection you need to optimize both productivity and the bottom line.

- > Applications from 4 ounces to 5 gallons
- > Flexible pouches for refrigerated, frozen and shelf stable products
- > Fitment systems for easy dispensing



Take away the best.

From the back of the house to your customer's house, Cryovac® packaging systems have you covered. We're the only source for Hot-Loc™ Absorbent Pads, specially designed to absorb excess juices from hot foods — eliminating mess and increasing customer satisfaction. And our hinged-lid containers are the perfect way to package food to go.



Cooking up solutions to your back of the house.

As you can see, we have all the back of the house needs wrapped up. Including your need to get it all in one place. After all, you've already got enough on your plate, leave the packaging to us. To find out more, contact us today.

**Cryovac®
Portfolio Grid**

	Bags	Cook-in Bags	Ovenable Bags	Rollstock	Trays & Absorbents	Pouches	Simple Steps™
Beef	●	●	●	●	●	●	●
Pork	●	●	●	●	●	●	●
Poultry	●	●	●	●	●	●	●
Smoked & Processed	●	●	●	●	●	●	●
Fish	●				●		●
Pre-Cooked	●	●		●	●	●	●
Ready-To-Cook	●		●	●	●		●
Produce				●	●		●
Cheese	●			●	●	●	
Pumpable Foods						●	



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