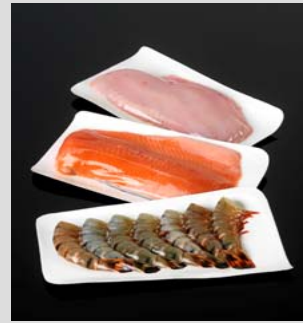


Cryovac® Vacuum Skin Packaging

Cryovac® VSP is the ideal consumer unit packaging solution, showing off all the products' natural shapes, colour and texture:

- With a high vacuum that guarantees a long shelf life
- With a practically invisible top web that surrounds the product like a "second skin", giving it a natural look for maximum merchandizing appeal
- With "Total Surface Sealing" that prevents juice migration and keeps surface decoration in place
- machines range from manual model of Intact® VSP machines to fully automatic Darfresh® VSP machines



Cryovac® Vacuum Skin Packaging Equipment Offer:

Intact® RM572—

- Manual double chamber machine with a chamber size of 500 x 700 x 90 mm
- Produce up to 2.5 cycles per minute



Intact® RM573—

- Manual single chamber machine with a chamber size of 500 x 700 x 90 mm
- Produce up to 1.5 cycles per minute



DARFRESH® R272 CD & R570CD –

- Fully automatic machines
- Produce up to 10-15 cycles per minute



CRYOVAC® Seafood Packaging



Cryovac® Barrier Bag Packaging



Cryovac® Stretch-shrink Films Packaging

Cryovac® Seafood Packaging

Cryovac® Shrink Bags for Fish

HP2700 Bag for Fresh Fish

The oxygen permeable Cryovac® HP2700 bag, also known as the 10K OTR bag, is ideal for vacuum packaging of fresh seafood products. Using Cryovac patented technology, the HP2700 bag has a guaranteed oxygen transmission rate (OTR) of greater than 10,000 cc/m²/24 hr @ STP (ASTM D3985).



This highly permeable bag complies with the FDA guidance published in *Fish and Fisheries Products Hazard and Control Guidance* (Third Edition) and the compliance policies stated in FDA Import Alert #16-125 (9/25/02). All HP2700 bags are printed with the "CRYOVAC® 10K OTR" logo on the backside of the bag. This will serve to alert inspectors at any point in the retail or food service distribution system that the package permeability meets FDA guidelines.

The Cryovac® HP2700 bag offers:

- superior clarity
- The high shrinking material provides a skin-tight, oxygen permeable barrier to preserve freshness.
- allow the product to be chilled quickly after packaging with an ice brine solution. This may allow the processor to ship product at the lowest possible fresh temperature. The reduced temperature permits the processor to ship product with reduced quantities of wet ice, reducing the weight of packages and overall shipping costs.
- The HP2700 is ideal for processors wishing to ship vacuum packaged fish into the United States. It is well suited for packaging large portions, such as tuna loins, mahi sides, and sea bass fillets. It is equally effective at packaging bulk fillets, such as salmon, catfish, cod, flounder, or tilapia.



Cryovac® Barrier Bag for frozen or processed fish



Cryovac® Barrier Bag technology offers a series of high barrier shrink bags which make possible a longer distribution cycle for the frozen and processed fish and seafood market. Suppliers and processors can benefit from the export market to a larger extent for both profits and operational efficiencies.

Cryovac® Barrier Bag has the following benefits:

- High oxygen barrier – inhibits growth aerobic bacteria, mould and prevents rancidity
- Completely sealed package - prevents evaporation or loss of water content
- High shrink properties – beautiful "second skin" effect has great consumer appeal, and functionally, it can prevent drip loss, thus extending the shelf life of the product. The barrier bag will also get thickened after shrink, increasing the puncture resistance of the package.



The Cryovac® Seafood Packaging Equipment Offer:

KOCH UV2100 double chamber machine



ST 08 Hot water Shrink Tunnel



STA203 Hot Air Shrink Tunnel



Cryovac® SES film for Fish

Cryovac® Stretch-shrink films represent the most advanced technology in materials for tray-wrapping seafood products:

1. High Consumer Appeal
 - Superb transparency and sparkle
 - Quality "in-store" presentation
 - Branding potential with superb printing
2. Outstanding Pack Integrity & Hygiene
 - Strong, leak-proof seal
 - Tamper indication
 - Abuse resistant
3. Cost-effective Production
 - Stretch-shrink SES is economical: no headspace, can use lower profile trays
 - Printability: 6 colors graphics eliminate the need for cardboard sleeves, or labels.
 - Simple / Flexible production: Wide choice of tray types and formats, with quick changeovers.
 - Respect for the environment: Pure polyolefin Cryovac® SES film is extra-thin, non-corrosive and reduces emissions.



Cryovac® SES Packaging Equipment Offer:



OSSID® 500E wrapping machine



Hot water Shrink Tunnel



Hot air shrink tunnel