BETTER FLAVOUR. BETTER TEXTURE. BETTER QUALITY.

When it comes to delivering consistently superior flavour, texture, and quality the revolutionary Cryovac® Flavour Mark™ food-service pouch raises the bar. For starters, food endures less heat abuse during the retort process in our pouches because their low profile enables the food to heat throughout faster. With no jagged edges, flexible Flavour Mark pouches are safer and easier to open than any can. Plus, the clear pouches make product identification easy, and the contents can even be re-heated right in the pouch. So see how Cryovac Flavour Mark Retort pouches can perform for you.

Benefits of Flavour Mark™ Packaging

• Longer shelf life and shelf stability enable global expansion opportunities
• Lower handling costs for distribution and storage
• No thawing and faster preparation time for quicker customer response
• Ideal for locations with limited freezer/refrigeration space such as catering and kiosk facilities
• Provides the opportunity to develop exciting new menu items that previously weren’t available or possible

Material Features

• Made with a high-performance, multi-layer, coextruded film for shelf stable low acid products
• Secure, high-integrity seals and excellent abuse properties including impact (case drop) and flex resistance (shipping vibration)
• FDA and EU (European Union) compliant allowing entry into most global markets
• No loss of barrier due to flexing
• Non foil for microwavability, product visibility and for use with metal detection systems
• Designed to run on existing Cryovac® vertical form-fill-seal equipment. Processors can produce products for freezing, refrigeration or retort all on one machine.
Equipment Features

• Designed for foodservice size packages; available for volumes from 0.47 to 3.7 litres (16 to 128 ounces) for foods such as chilli with meat, stews, soups, vegetables, sauces, and more
• Option available with retractable fill tube for cleaner seals and two-phase filling of liquids and solids (model 2070)
• Uses a unique pressure pad and squeeze roller system for minimal head space and product voiding capabilities

Technical Support

• The industry’s most experienced team of food scientists and applications development specialists to help match the right packaging materials and systems to each unique need
• Technical service specialists to install packaging systems, train operators, and provide ongoing support and service

The Flavour Mark™ brand gives you high quality, cost efficient products

Flavour Mark Retort pouches represent a new line of materials and systems that enable processors to produce an array of high quality shelf stable products without the chill distribution channel and costs associated with it. In addition to the Flavour Mark Retort offering for particulate and non-particulate food products, we’re available to discuss the Flavour Mark Aseptic System for non-particulate applications.

Sealed Air and the Environment

Sealed Air Cryovac is dedicated to permanently and actively improving environmental performance through source reduction, total material utilisation, recycling or reuse of industrial scrap and energy recovery through appropriate incineration. Thanks to its leading-edge multilayer coextrusion technologies, it contributes to diminishing packaging waste through progressively thinner, lighter, yet stronger materials.

The Cryovac invitation

Packforum® is the Sealed Air Cryovac 2,300 m² permanent customer care and exhibition centre near Paris. Open all the year round, it’s our open invitation to professionals in food processing and retailing to come and examine and discuss the latest innovations in food packaging materials, systems, equipment and services from around the world.

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