

# CRYOVAC SHRINKABLE LID

Consumer appeal, outstanding presentation,  
fast, trouble-free operation.



## HIGH CONSUMER APPEAL

- **Excellent presentation:** outstanding transparency, brilliance, antifog qualities. Neater pack appearance.
- **Uniformly flat surface** with clean edges, thanks to shrink properties.

## FOODS STAY FRESH LONGER

- **Simple modified atmosphere process** assures up to 10 days of shelf-life, depending on application.

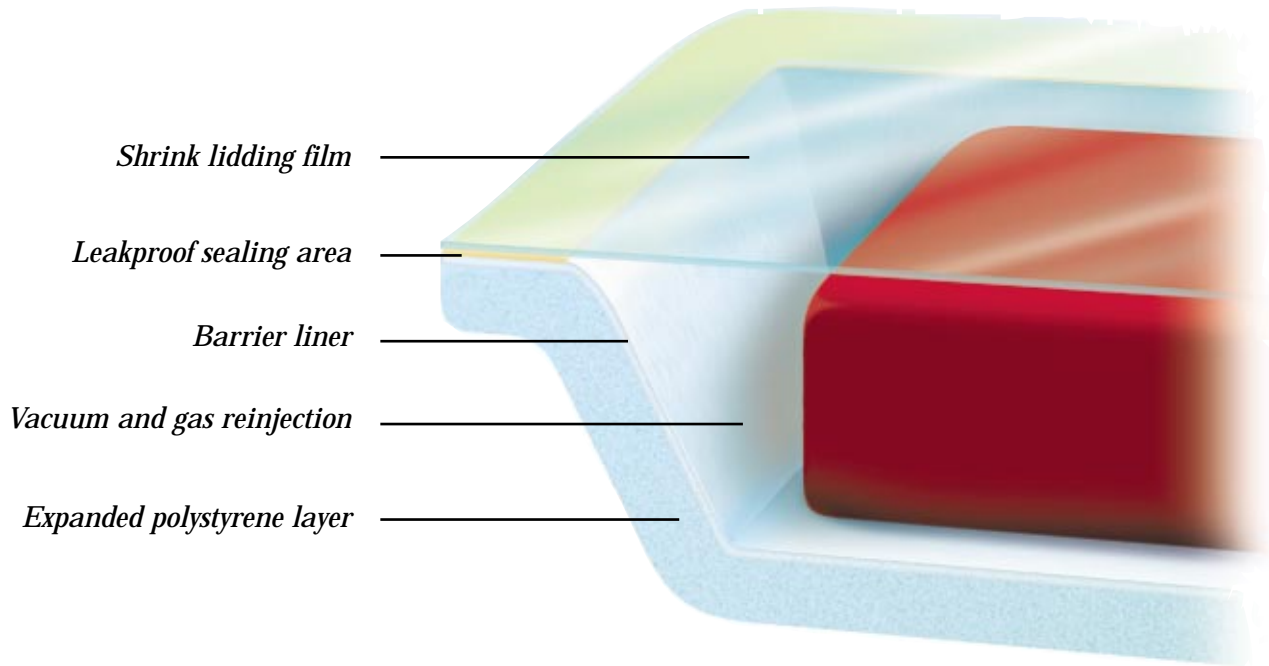
## PROBLEM-FREE PRODUCTION

- **Easy operation** with standard barrier trays on a wide choice of manual and automatic machines.
- **Significant savings:** thinner film (25  $\mu$  vs. 60 – 90  $\mu$  for laminates) permits longer rolls, less machine downtime. Cost-competitive with laminates in production, storage and logistics.
- **Speed:** up to 60 ppm on some machines. Ideal for high volume and standardized operation.
- **Mechanically robust system:** package integrity assured.
- **Respect for the environment:** pure polyolefin CRYOVAC\* LID film is extra-thin, non-corrosive, emits no harmful fumes.

# CRYOVAC

# CRYOVAC LID: TECHNICAL INFORMATION

Lidding under modified atmosphere of airtight polystyrene trays with a thin, antifog barrier shrink film.



## **Films**

A new thin, high-barrier and abuse-resistant, antifog, leakproof, polyolefin tray lidding film.

Special shrink performance results in tight wrinkle-free pack presentation with superb consumer appeal.

## **Equipment**

Qualified manual and automatic high-speed lidding machines.

## **Trays**

All rigid or polystyrene barrier foam trays of any colour. Size adapted to the machines.

## **Gas**

Gas mixture adapted to particular types and products. One of the most widely used is: O<sub>2</sub>=66%, CO<sub>2</sub>=25%, N<sub>2</sub>=9%.

## **Applications**

Full range of cuts with maximum 10 days shelf-life.

Ground meat and elaborated products requiring high speed with limited size range.

**Your local CRYOVAC representative will gladly give you full information**