

CRYOVAC®

Cryovac® Grip & Tear® and Quick Rip™ Bags

www.sealedair.com/foodcare



PROCESS

Vacuum packaging in shrinkable, heat-sealable barrier bags with knifeless easy opening for improved safety and convenience.

CHARACTERISTICS

- Easy open solutions designed for the latest generation of Cryovac® shrink bags
- The Grip & Tear® feature offers a large grip tab, centrally on the pack with tear holes that lead consumers and operators to an intuitive opening
- The Quick Rip™ feature is a smaller grip tab positioned on the side of the pack, still opening consistently due to the compatibility with the latest generation of shrink bags materials

MARKETS

Poultry, fresh red meats, processed meat/cooked and cured, and cheese.

VALUE



FOOD SAFETY

- Reduces risk of cross contamination and injury
- Eliminates need for knives to open packaging
- Same superior toughness and abuse resistance



OPERATIONAL EFFICIENCY

- Compatible with existing Cryovac® VR and VS vacuum lines
- Compatible with all Cryovac semi-automatic and automatic bag loading equipment



SHELF LIFE EXTENSION

- Cryovac® vacuum shrink bags technology delivers extended shelf life



BRAND BUILDING

- Excellent shrink and optical properties
- A skin tight pack thanks to a strong drip loss reduction
- 8-10 colour process tone printing on both sides for differentiation
- An excellent end user experience for all with varying mobility issues

Sustainability

- Energy savings through reduced shrink temperatures
- Reducing food waste

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TECHNICAL INFORMATION

Material

Cryovac® BB3055/Cryovac FP3055
Cryovac® BB3255
Cryovac® BN3050
Cryovac® HT3000
Cryovac® CN300
Cryovac® BK3550

Equipment

Bag runs successfully on a wide variety of heat sealing equipment.

Applications

Fresh red meats, poultry, processed meat and cheese.



Cryovac® Grip & Tear® and Quick Rip™ Bags
"Easy Opening Solutions for Shrink Bags"

Grip & Tear



Quick Rip

