

CRYOVAC®

BRAND FOOD PACKAGING

CRYOVAC® Brand Darfresh® Rollstock

Thermoforming vacuum skin
packaging based on standard
Darfresh® technology



BENEFITS



Package Optimisation

- Reduce the amount of plastic you use by **25%** vs. market standard packaging (skin or tray skin) thanks to the new thinner top and bottom webs



Brand Experience

- Diversify your business and meet the needs of both traditional and e-commerce sales channels thanks to outstanding performance of your pack



Operational Efficiency

- Increase your production speed by **20%** compared to tray skin system¹
- Save material costs: **up to 40%** from scrap savings vs. standard thermoforming vacuum skin lines, and 4% total saving of material (with ULMA TFS R-scrap machine)



Product Integrity

- Double your fresh proteins shelf-life in comparison to MAP
- Seal your product safely with no juices dripping from the pack

CHALLENGE

The move towards the circular economy is driving food processors to be resource smart to meet their sustainability goals. In addition, the needs of the omnichannel business model force you to adapt your product packaging for physical stores, e-commerce channels and long-distance distribution

SOLUTION

CRYOVAC® Brand Darfresh rollstock packaging solution will help you reduce the use of your plastic packaging by 25%. You can enhance your sustainability profile using materials designed for recyclability², lowering your carbon footprint and halving food waste. The high abuse, tight vacuum and safe-seal properties of your pack will make it a reliable and desired product across all value chain.

1. Based on results achieved for Sealed Air deliverables.
All facilities and systems are different, so results may vary.

CRYOVAC® Brand Darfresh® Rollstock



SUSTAINABILITY

- Improve your sustainability profile with a range of bottom webs:
 - Containing **minimum 30%** of post-consumer recycled PET
 - Designed for recycling² (MEB, DBE is RIC1)
- Reduce your packaging carbon footprint impact **by 60%** vs. tray skin and up to **40% less** vs. Modified Atmosphere Packaging (MAP)³
- Reduce food waste **by 50%** vs. MAP - avoiding product disposal due to discolouration or short shelf-life.

2. Degree of recyclability depends on the specific product configuration or components intended for recycling and the scope and availability of appropriate local recycling facilities.
 3. Carbon footprint impact calculations are based on internal Sealed Air LCA

***MINIMUM 30% OF POST-CONSUMER RECYCLED PET**



Pork



Poultry



Fish



Cheese

MATERIAL

Broadest range of top and bottom webs covering all main applications. Best in class patented Darfresh easy-open seal technology, reclose available on TE range of topwebs with MEB bottom, print and pigmentation options available upon request.

EQUIPMENT

CRYOVAC® Brand Darfresh bottom and top webs can be used on ULMA TFS R-scrap machine (reduced scrap technology) or any other qualified thermoforming vacuum skin packaging machine.

APPLICATION

Fresh and frozen: red meat, poultry, smoked and processed meat, fish, seafood. Cheese, ready meals, meat substitutes (vegan and vegetarian based), convenience food.