

CRYOVAC® brand RGuard

Protecting proteins and our planet with sustainable packaging that is designed for recycling



APCO Compliance

• Complies with APCO's 2023 program for soft plastics recyclability



- Skin tight hermetic seals protects fresh proteins from oxygen and contamination which supports food safety, extended shelf-life and less food waste
- PVdC-free formulation preserves shelflife of fresh, chilled proteins



• Appeal to consumer sentiment for sustainable packaging via lightwieght packaging that is designed-for-recycling

Operational Efficiency

• Drive throughput and reduce re-work associated with poor seals and sealing through pleats and contamination



Australia's strong focus on sustainable meat supply chains combined with the growth in ethical consumerism are having meat processors, brand owners and retailers rethink their packaging operations.

While industry collaboration drives a new road map for soft-plastics recycling, designing materials for plastics recovery and circularity remains a priority.

Sealed Air's latest CRYOVAC[®] brand RGuard barrier shrink bag is designed for recycling. It meets the Association of Plastic Recyclers - Critical guidance program for recyclability, and complies APCO's 2023 program for soft plastics recycling.

Protect products and the planet through less waste

CRYOVAC[®] brand RGuard is a light weight solution for packaging bone-in meat products. Available in 75 micron and 95 micron, this materially efficient bag lets you optimise and avoid over-packaging your product.

As the meat sector works to reduce its carbon footprint, CRYOVAC® brand RGuard supports opportunities for food waste reduction for pork, beef and lamb by extending product shelf-life and reducing product contamination. The unique formulation yields exceptional seal performance and abuse resistance, safeguarding from waste attributed to bone-related bag punctures and leaking packs.

While environmental outcomes are key packaging design considerations, CRYOVAC brand RGuard reliabily delivers the throughput demands of today's meat processors, and that means predictability and profits.

