

CRYOVAC BDF

Innovative technology, store-wrapped look,
fast, flexible production.



**CRYOVAC
CASE-READY**

FRESH APPEARANCE

- **Extended shelf-life**, up to 8 days.
- **Longer-lasting colour and flavour** thanks to Modified Atmosphere Packaging (MAP).
- **Outstanding protection**: packages are sealed, leakproof and abuse-resistant.

HIGH CONSUMER APPEAL

- **Fresh, store-wrapped look** preferred by shoppers.
- **Ultraclear, antifog film** enhances appeal and sales.

FAST, FLEXIBLE PRODUCTION

- **Innovative system** is thoroughly proven and widely used.
- **Rapid, easy-to-operate production**: simple changeovers for different products on FFS machines.
- **Broad range of trays** available in a variety of sizes, materials and colours for diverse products.
- **Respects the environment**: pure polyolefin CRYOVAC* BDF film is extra-thin, non-corrosive and emits no harmful fumes.
- **Substantial savings** in time, space and labour through centralized production.

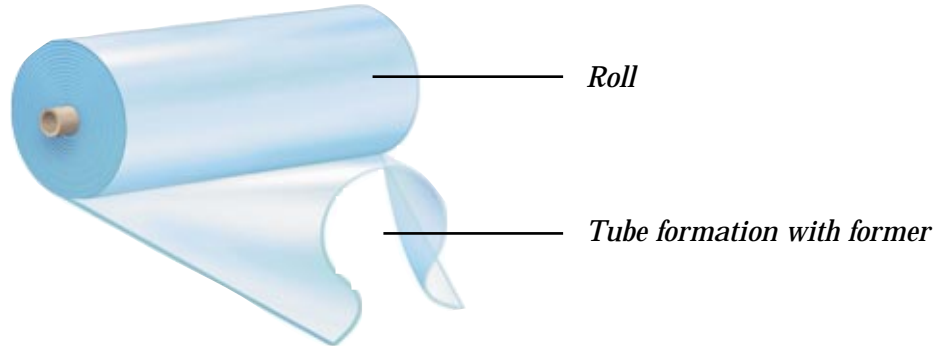
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CRYOVAC BDF: TECHNICAL INFORMATION

Shrink overwrapped format with modified atmosphere utilizing a variety of trays with a thin, antifog, barrier shrink film.

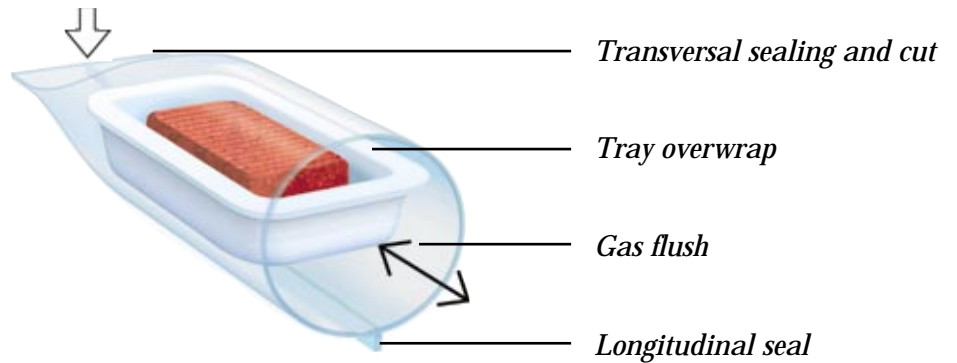
Films

CRYOVAC BDF is a thin multi-layer, polyolefin, fully coextruded shrink film with superior gas and aroma barrier properties. It provides outstanding performance and abuse-resistance as well as excellent transparency and gloss, ensuring high consumer appeal.



Equipment

Qualified horizontal form fill seal machines and shrink tunnels.



Trays

Trays compatible with polystyrene, cardboard or rigid trays of any size or colour.

Gas

Gas mixture adapted to particular types and products. One of the most widely used is: $O_2 = 70\%$ and $CO_2 = 30\%$.

Applications

Full range of cuts with 6-8 days shelf-life.
Ground meat.
Elaborated products.



Your local CRYOVAC representative will gladly give you full information