

CRYOVAC[®] Brand OptiDure[™] Bags (ODF)

Vacuum shrink bags with EVOH barrier for presentation and curing, Flow-Vac[®] and tubing solutions fit for use on CRYOVAC[®] approved automated high-speed systems.



BENEFITS



Operational Efficiency

- Reduce your drip loss by up to 55% vs. thermoformable materials thanks to excellent shrink properties
- Reduce your seal failure rework by 45% thanks to perfect material sealing even in the presence of seal contaminants
- Increase your overall productivity by 50% thanks to overlap sealing properties (OSB)
- Optimise your labour costs with a fully automated packaging process



Brand Experience

- Improve your pack's appearance with excellent gloss, brightness and transparency



Product Integrity

- EVOH barrier to keep your product safe from microbiological growth enhanced by ODF's ability to prevent purge (drip)
- Enhance your product safety eliminating manual loading of food products into bags
- Produce a safe pack thanks to the material being able to perfectly seal through contaminants

CHALLENGE

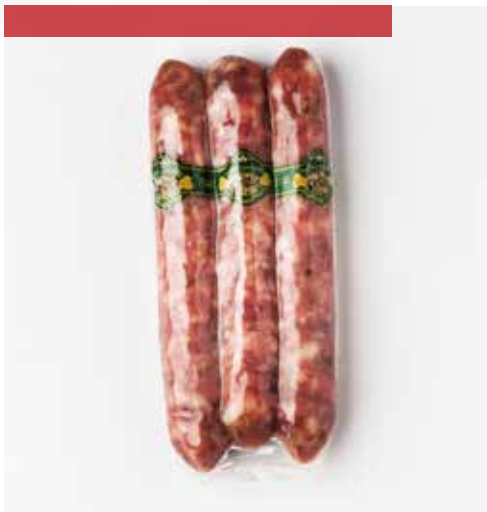
Compliance with circular economy directives is no longer a nice-to-have for food processors but a strong business imperative. This includes plastic reduction, food safety and recently chlorine-free barrier materials.

SOLUTION

CRYOVAC[®] Brand OptiDure[™] bags (ODF) will reduce the weight of plastic you use by over a half and will keep your proteins safe across all the value chain. What is more, they meet the main request from retailers and recyclers and offer a chlorine-free barrier.

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

CRYOVAC® Brand OptiDure™ Bags (ODF)



SUSTAINABILITY

- Reduce plastic weight vs. thermoformable materials by 57%
- Reduce excess plastic thanks to best in class shrinkability
- Reduce your carbon footprint from 15% up to 39% vs. standard chlorine free shrink bags

MATERIAL

A high-tech generation of multilayer, coextruded shrink bags with outstanding shrink properties and strong, reliable sealing.

Using the most up-to-date market insight, Sealed Air Polymer technicians have selected resins with sustainability in mind, using a greater percentage of plastics considered favourable for the environment, whilst avoiding materials that could be treated as contaminants to recycling. This is achieved without compromising performance or food security.

EQUIPMENT

Bags work with a range of heat-sealing vacuum packaging systems (shrink bags and shrink Flow-Vac®).

APPLICATION

Fresh red meat, smoked and processed meat, poultry and cheese.