

**CRYOVAC<sup>®</sup>**  
BRAND FOOD PACKAGING

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**CRYOVAC<sup>®</sup>**  
**AutoWrap Lite -**  
**The Ultimate Cheese**  
**Packaging Solution**



**Sealed Air<sup>®</sup>**

# CRYOVAC® AUTOWRAP LITE THE ULTIMATE CHEESE PACKAGING SOLUTION

Say hello to **CRYOVAC® AutoWrap Lite**, Sealed Air's game-changing, patented cheese packaging system, designed to revolutionise your operations. This high-speed, continuous motion system is as smart as it is efficient, featuring seamless upstream and downstream connection, and an intuitive single-operator setup. Plus, it utilises barrier display films to create lightweight packs with an eye-catching, premium look that your customers will love.

## Who's it for?

Whether you are a medium-sized producer or a large-scale cheese-making powerhouse, the **AutoWrap Lite** system has got you covered. Here's how it caters to your needs:

### MEDIUM-LARGE CHEESE PRODUCERS

Delivering a diverse range of cheeses? Balancing artisan quality with sustainability and production efficiency? Looking to shine in export markets and premium retail? This system is your perfect fit.

### LARGE CHEESE PRODUCERS

Need to handle diverse product lines from mass-market favourites to artisanal specials? Value sustainability, operational flexibility, and premium brand presentation? The **AutoWrap Lite** system was made for you, serving both local and international markets with style and efficiency.



# What kinds of cheeses does it handle?

The system is tailored for:

- Non-active, gassing cheeses
- Hard or semi-hard cheese chunks
- Weight range between 80-1000 g

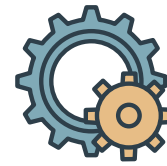


## Key Benefits You Will Love

When you use the **CRYOVAC® AutoWrap Lite system**, you're signing up for a suite of unbeatable benefits:

### OPERATIONAL EFFICIENCY

- Speeds of up to 90 packs per minute (PPM)
- Quick and easy product changeovers
- Minimal staff requirements for operation



### PROLONGED SHELF-LIFE

- Keeps your cheese fresh for up to 120 days
- Innovative design eliminates longitudinal seals and avoids air evacuation holes, ensuring a tighter, fresher pack



### SUSTAINABLE PACKAGING

- Reduces plastic usage by a significant margin compared to conventional vacuum thermoforming systems
- Features recycle-ready films (LDPE) for minimizing your environmental impact
- Extended shelf-life helps reduce food waste



## Why Choose CRYOVAC® AutoWrap Lite?

Because it's not just about packaging—it's about efficiency, sustainability, and delivering the best possible product while staying customer-focused. Upgrade your cheese packaging process with cutting-edge innovation and watch your brand stand out in the market.



# Interested?

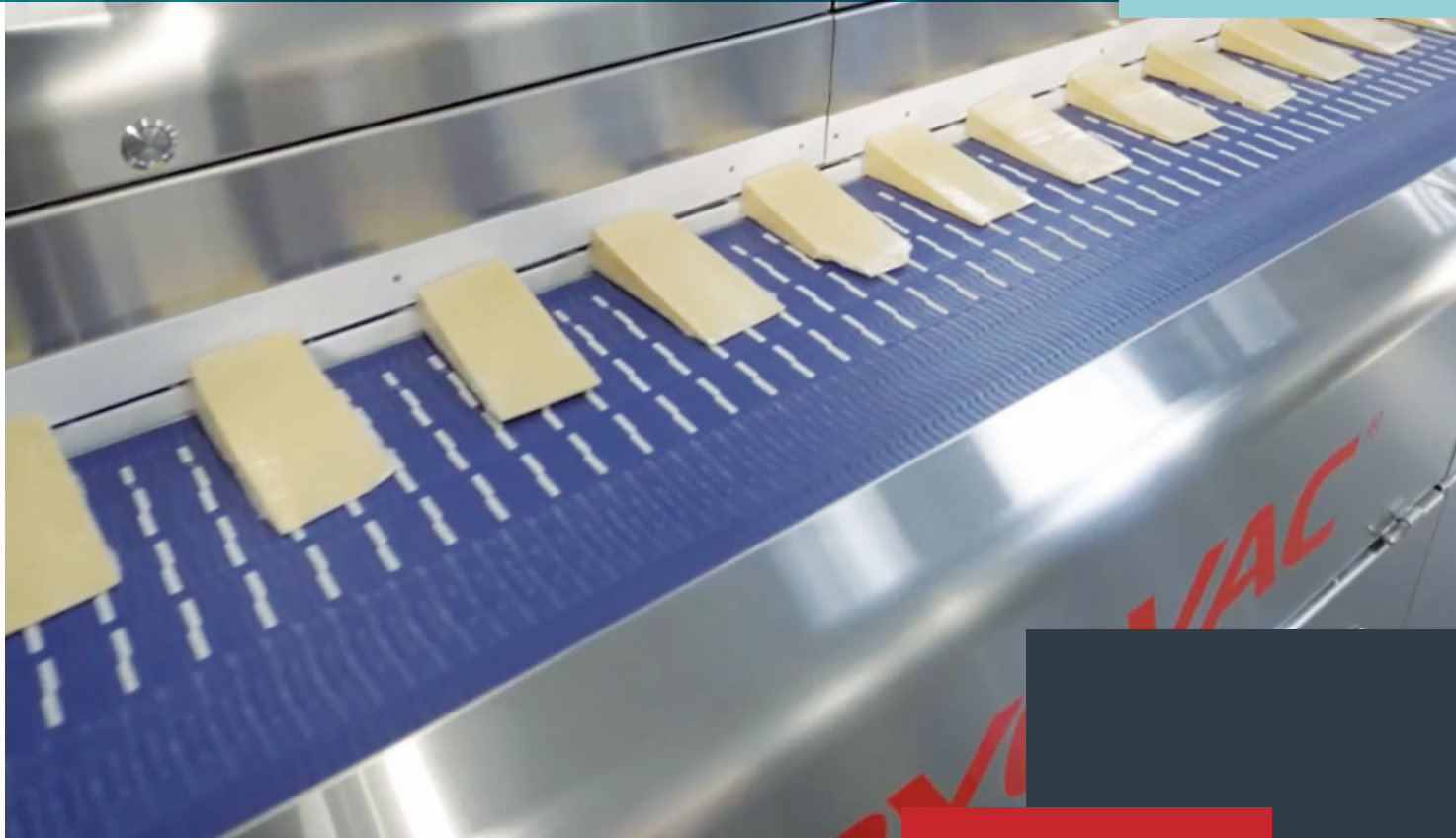
Get in touch with Sealed Air today to discover how the **CRYOVAC® AutoWrap Lite** can transform your cheese packaging process.

Longer shelf-life benefits exporters

Better pack appearance commands higher prices

Better efficiency lowers costs

Reducing plastic supports sustainability goals



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[www.sealedair.com](http://www.sealedair.com)

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