

CRYOVAC®

BRAND FOOD PACKAGING

10K OTR Bags

CRYOVAC® brand 10K OTR is a highly permeable bag that meets FDA guidelines for fresh seafood with a guaranteed oxygen transmission rate (OTR) of greater than 10,000 cc/m²/24 hr @ STP (ASTM D3985).



BENEFITS



Operational Efficiency

- Optimizes your manufacturing capabilities
- Reduces amount of manual labor in packing operation
- Multiple bags open at one time
- Efficiently package seafood solutions in an assortment of sizes and quantities
- Reduced temperature allows product to ship, using less wet ice, reducing overall shipping costs



Product Integrity

- Exceeds FDA regulations for oxygen transmission rate (OTR) > 10,000 cc/m²/24hr on the finished package
- Leak-proof package retains purge within the package to reduce cross contamination
- Allows product to be chilled quickly after packaging with an ice brine solution to extend freshness
- Reduce risk of cross contamination with a leak proof seal



Brand Experience

- Superior clarity enhances sales giving finished product striking premium appearance
- Helps maintain color of fresh tuna without CO₂ treatment
- Creates a second skin effect with a vacuum skin tight oxygen permeable film
- Maintain optimum taste, moisture and freshness for an improved overall quality

CHALLENGE

Retailers and food service professionals in the seafood industry face the ongoing challenge of keeping their seafood fresher, longer during the distribution process while also complying to the FDA regulations and policies.

SOLUTION

CRYOVAC® brand 10K OTR is a highly permeable bag that meets FDA standards and complies with the policies stated in FDA Import Alert #16-125. This innovative packaging solution comes with the 10K OTR call out clearly printed on the bags to alert inspectors at any point in the retail or food service distribution system.



Shown: Tuna, Tilapia and Salmon

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SUSTAINABILITY

- Allows processors to use less ice when packaging



Shown: Tilapia

MATERIAL

- Highly permeable, multi-layered, coextruded polyolefin
- End seal, taped or loose
- Available in an assortment of sizes to accommodate a range of weights



Shown: Tuna

EQUIPMENT

- Engineered to run on standard rotary and/or single/dual vacuum chamber systems



Shown: Salmon

APPLICATIONS

- E-Commerce and Food Service
- Fresh Seafood



Shown: Salmon, Tilapia and Tuna