

# CRYOVAC®

BRAND FOOD PACKAGING

## Shrink Bags

CRYOVAC® brand shrink bags are designed to deliver the highest levels of product protection to maximize food quality and safety throughout the supply chain. Available in a variety of materials and features, these shrink bags set the industry standard for packaging a wide range of perishable foods.



## BENEFITS



### Operational Efficiency

- Designed to work seamlessly with standard rotary chamber systems, bag loaders, and other vacuum packaging equipment
- Advanced heat-sealing capabilities can help minimize off-line leakers and rewraps, reducing waste and ensuring products are securely packaged



### Product Integrity

- Skin-tight vacuum and shrink package provides superior presentation with no additional trays or labeling needed
- Multi-ply construction provides extra toughness and abuse resistance during handling and distribution
- Hot water shrink process thickens and toughens the material, making the bag exceptionally resistant to abrasion and puncture
- Permeable materials helps eliminate natural confinement odors, while high barrier materials prevent oxygen sensitive products from spoilage



### Brand Experience

- Printing options range from one-color stamped bags to full-color flexographic, two-sided, full coverage graphics
- Superior clarity with glossy appeal enhances product view
- Easy-open features eliminate the need for scissors and knives, while enhancing safety

## CHALLENGES

Processors face significant challenges to ensure their products stay fresh and maintain high quality throughout packaging and the supply chain. Fresh meats, fish, and cheese can easily change in texture or flavor and risk spoilage if they are not packaged correctly. Packaging must be durable enough to withstand handling, distribution, and storage conditions without compromising product integrity. In addition, sustainability considerations are increasingly important and retailers are looking for packaging that minimizes waste and reduces environmental impact.

## SOLUTION

CRYOVAC® shrink bags are engineered to protect against contaminants, extend product shelf life, and preserve flavor and texture. Shrink bags conform tightly to the shape of the product, reducing excess material and waste in comparison to other packaging formats. CRYOVAC® offers a wide range of bag sizes, seal shapes, colors, and easy-open features to fit the needs of a vast number of products including fresh meats, cheeses, fish, smoked and processed meats, and more.

In addition, shrink bags provide superior 360-degree merchandising appeal with ultra-clear films that showcase the internal product and provide the option of full coverage printing on the front and back of the package.

## Shrink Bags

### SUSTAINABILITY

- Uses less film and materials than many alternative packaging formats
- Shrink bags conform to the product to minimize excess packaging material and waste, and can reduce the weight and volume of packaging that needs to be transported
- Recycle-ready\* options approved for labeling as RIC #4, polyethylene (PE)\*\* are available

### MATERIALS

- Heat sealable and shrinkable bags for vacuum packaging
- Excellent abuse resistance properties
- Available in a wide range of sizes, shapes, and properties
  - High Barrier - for products that are sensitive to oxygen exposure
  - Non-Barrier/Breathable - for products that require oxygen transmission or release of CO2 from products that off-gas
  - High Abuse - for products that need protection against bone punctures
  - Cook-In - for products that are thermally processed after packaging
- Additional options include:
  - Side seal or end seal
  - Easy open and tear features
  - Print options ranging from single color stamped to full coverage graphics

### EQUIPMENT

- Runs on CRYOVAC® rotary or single chamber vacuum systems and shrink tunnels as well as third-party vacuum and shrink systems
- Compatible with a range of loading techniques, from manual loading to fully automatic loading systems
- **Advanced Maintenance Programs** available for CRYOVAC® rotary equipment

### APPLICATIONS

- Ideal for a variety of fresh applications such as meats, poultry, and fish, smoked and processed meats, and cheeses



Shown: Pork Roast



Shown: Cheese



Shown: Bone-In Ribs



Shown: Fresh Whole Fish



Shown: Whole Chicken  
Full Coverage Print

\* Degree of recyclability will vary depending on scope and availability of collection and recycling programs.

\*\* RIC: Stands for Resin Identification Code. For example, RIC 4 represents PE material