

CRYOVAC[®] Brand Darfresh[®] on Tray

Vacuum skin packaging system offering zero scrap and a unique tray sealing technology applied to pre-made trays to increase output versus standard tray skin.



BENEFITS¹



Operational Efficiency

- Use less plastic and save material costs with zero skeleton waste vs. 30-40% scrap with traditional skin pack machines
- Schedule production with more flexibility thanks to extended shelf life



Brand Experience

- Present skin-tight, glossy with excellent optics pack for retail differentiation
- Display your product vertically for increased point-of-sale competitiveness
- Attract consumers with convenient easy opening feature



Product Integrity

- Keep your product freshness and integrity for longer thanks to high oxygen barrier and no visible drip over time
- Avoid food cross contamination with no juices dripping thanks to strong and reliable sealing

CHALLENGE

Consumers and retailers challenge food processors to increase food safety standards, reduce food waste and use less plastic. At the same time, now more than ever the food industry has to optimise costs and better manage bottom line.

SOLUTION

CRYOVAC[®] Brand Darfresh[®] on Tray seals the product safely without juices dripping and reduces aerobic bacterial growth. Products stay fresher for longer which contributes to overall food waste reduction. It also helps to reduce the total amount of plastic packaging versus traditional tray skin, while also saving material cost.

1. Based on tests carried out in Sealed Air laboratories. All facilities and systems are different, so results may vary.

CRYOVAC® Brand Darfresh® on Tray



SUSTAINABILITY

- Reduce plastic:
 - using **40% less top web film** vs. traditional skin pack machines
 - using **100% of film with no skeleton film waste**
- **Reduce food waste by 50%** due to no product discolouration and longer shelf-life vs. MAP
- **Reduce carbon footprint by 50%** with no top web scrap vs. skin and reduced food waste vs. MAP²
- Recyclability – packaging system and top webs designed for sealing onto mono material trays (PP – APET) with recycled content³

Based on tests carried out in Sealed Air laboratories. All facilities and systems are different, so results may vary.

MATERIAL

Full range of CRYOVAC® Brand Darfresh® top webs compatible with pre-made rigid mono-PP, mono-PET and any PP or PET based tray or cardboard support with Darfresh or PE sealant liner

EQUIPMENT

An exclusive development by G.Mondini and Sealed Air Range of equipment:

Trave 340, 350, 367, 384, 1000, 1200, 1400, 590XL

The system can be combined with G.Mondini Platformer

APPLICATION

Fresh and frozen case ready proteins applications, smoked and processed meat, dairy

2. Based on internal Sealed Air footprint evaluation. Not revised by a third party.

3. Degree of recyclability depends on the specific product configuration or components intended for recycle and the scope and availability of appropriate local recycling facilities.