



Packaging Solutions For Fresh Pork

- **▼ PVDC-free.**
- Less plastic.
- More shelf life.
- Weight reduction.
- Thinner & stronger.

Thinner & Stronger. PVDC-free. Weight reduction.

For Primal / Internal processing

The food packaging industry is being constantly challenged to reduce costs and squeeze profitability. The high-quality solutions from Krehalon facilitate competitive advantage through the commercial gains from its packaging solutions.

Technical advantages:

- Seal strength due to the wide seal window
- Overlap possibility in vacuum chamber significantly increasing production output
- Complete range of thicknesses from 40-110 microns for shrink bags, 40-130 for film
- High barrier = longer life, up to 18 days

- Bags can be taped, bag on roll, or loose
- SSL[™] option, reduces drip in pack & reduces leakers
- Logo print for site identification
- Multi seal types to suit the application
- Multi seal types, dependent on application to improve presentation

Less plastic. Less waste. More shelf life.

For Retailers

Our core focus is to preserve the quality of fresh food whilst maximising shelf life and presentation appeal. By doing this, we contribute to reducing food waste, and the associated carbon footprint.

Technical advantages:

- Reduced carbon footprint
- Superior pack presentation especially with SSL™
- Less drip with SBR™ solutions
- EVOH barrier
- High opacity offering excellent clarity
- Bespoke print shelf appeal

Krehalon product overview - Fresh pork applications

Meat cut	SBR™ Shrink Bag Replacement		ML40	SSL™
	Formshrink [®]	Flovac™		
Joint	~	✓	✓	~
Mince		~		~
Ribs	~		HIGH ABUSE	
Sausages	~	✓		

Consistency of product quality is our highest priority

Integral to Krehalon is to ensure its manufacturing facilities adhere to global safety, quality and operational standards. As such, the company's two extrusion sites and four conversion sites all comply to ISO and/or BRCGS certifications.









Formshrink®



Flovac™



SSLTM



ML40

SBR™ Shrink Bag Replacement

SBRTM is the automated offering from Krehalon. This offers impressive labour savings, and increased production efficiency due to less material and less product wastage.

Formshrink® thermoforming films

Formshrink® is ideal for consistent and uniform shape, high volume products.

Formshrink® is a thermoforming, vacuum-seal and shrink process. Formshrink® uses thermoforming technology with two separate shrink films — a top web and a forming (base) web.

The films are pre-heated and vacuum formed into bespoke shaped pockets, tailored to match the product. The product is then placed into the formed pockets and transferred onto the sealing station where, after evacuation, the top web is hermetically sealed onto the formed base web. The last step is the shrink process that provides a skin-tight presentation of the product.

Flovac™ flow wrap films

FlovacTM uses an HFFS flow wrapping technology such as a bag maker and product packer. The packaging film is automatically wrapped around the food product and sealed hermetically along the length of the product. A sensor measures the food product and the film length is sized and cut accordingly. The wrapped food is then vacuumed and sealed. As with Formshrink®, the last step is the shrink process that provides a skin-tight presentation of the product.

ML40 shrink bags

Our multilayer shrink bags come in a variety of barrier thicknesses, depending on application. A popular product is our puncture-resistant packaging, ideal for the most demanding high abuse applications, e.g. bone-in products.

The structure of these materials provides a unique combination of gas and moisture barrier with superior strength, high clarity and superior seal-ability to run on various vacuum packing systems.

SSL™ Secondary Seal Layer

SSL™ has special sealant materials to allow the inner packaging layers to fuse together through the normal vacuum packing and hot water shrinkage production process. This technology was specifically developed to address the Fresh Meat industry needs to minimise blood drip in packaging and achieve the perfect 'skin tight' pack presentation, whilst preserving product quality and extending shelf life. This solution is suitable for Flovac™ and ML40 shrink bag applications.

Bespoke printing & decoration

Customers have the option to print their bespoke designs directly onto our material since Krehalon has a 10-colour flexographic printer inhouse. This gives branded products outstanding appearance and shelf appeal.



Bespoke printing



Our Goal: Contribute to a sustainable world.

Krehalon takes its membership to CEFLEX, UK Plastics Pact, REDcycle™ and Recoup seriously. As such, it is of major importance for Krehalon to offer material solutions that are "recycle ready", compliant with CE or REDcycle™ and products that contain recycled content.













Why Krehalon?

Krehalon is a manufacturer and distributor of high-quality, PVDC-free flexible shrink barrier films and bags. Its products are for the fresh red meat, processed meat, poultry, seafood and cheese industries. More recently, Krehalon has extended its portfolio to include solutions for alternative proteins. The company uses patented technologies, market-driven expertise, and extensive product knowledge to develop innovative solutions that meet customer needs.

Headquartered in the Netherlands, the company has regional offices to serve its direct markets and has an extensive distribution network across the globe.

Krehalon is a wholly owned subsidiary of Kureha Corporation, a Japanese specialty chemicals and plastics manufacturer, listed on the Tokyo stock exchange, whose philosophy is to support an ever-changing society, changing it for the better. To realise this, the corporation is committed to good Employership and invests in R&D to find innovative solutions for a more sustainable world.



www.krehalon.com

