

# CRYOVAC DARFRESH FOR FISH

Outstanding protection. Product differentiation.  
Cost-effective production. Quality look.



## RELIABLE PROTECTION

- **Extended shelf-life** for fresh and frozen fish.
- **No freezer burn:** full protection for frozen applications.
- **Odour-free:** effective barrier and tight vacuum seal keep odours from escaping.
- **Hermetic closure:** exceptional seal integrity prevents vacuum loss.

## HIGH CONSUMER APPEAL

- **Striking 3-D presentation:** second-skin effect gives a premium quality look.
- **Differentiation tool:** adds substantial value and branding impact at moderate cost.
- **Creative possibilities:** 8-colour printing (top and bottom webs), wide range of tray designs.

## COST-EFFECTIVE PRODUCTION

- **Complete, flexible systems:** include films, trays, choice of recommended machines.
- **Expanded range** of DARFRESH\* top and bottom webs.
- **Respects the environment:** continuous improvement in packaging weight reduction.
- **Space-saving:** more effective use of shelf, shipping and storage space.

# CRYOVAC DARFRESH\* FOR FISH – TECHNICAL INFORMATION

In-line forming of rigid and flexible barrier laminate.  
Vacuum lidding of a flexible barrier laminate with second-skin effect.

## Films

A wide range of coextruded, multi-layer, barrier or controlled permeability, total chlorine-free formulation, easy-peel top films. Superior seal security right to the edge of the product avoids product distortion and juice migration.

## Equipment

Fully dedicated Multivac\*\* CD vacuum skin packaging machines.

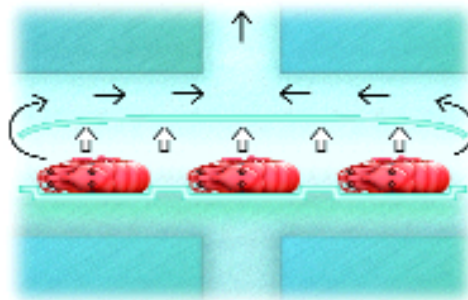
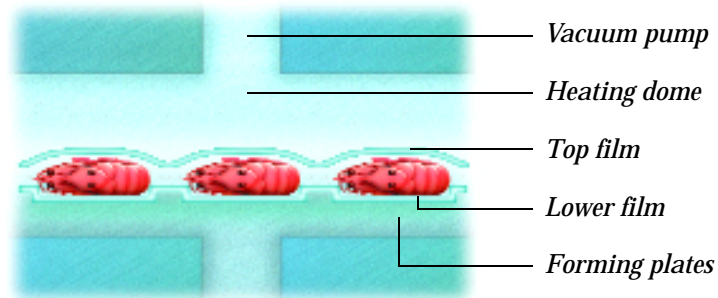
## Trays

Extensive choice of fully thermoformable, patented easy-opening, chlorine-free, high-barrier bottom webs. Choice of thickness. Plain, registered or continuous printing.

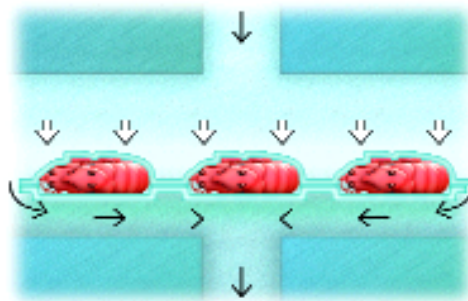
**Gas:** none

## Applications

Frozen fish and seafood  
Smoked fish  
Processed fish and seafood



*Vacuum session:  
Heating of top film in the heating dome to the required temperature.*



*Gentle ventilation process:  
Moulding of the top film around every contour of the product and sealing it to the tray.*

**Your local CRYOVAC representative will gladly give you full information**

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