

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.

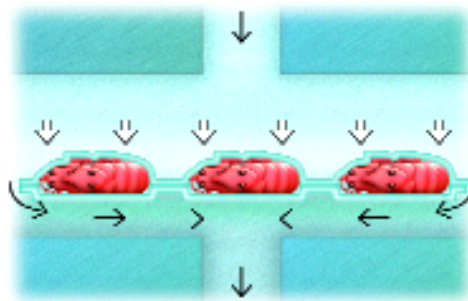
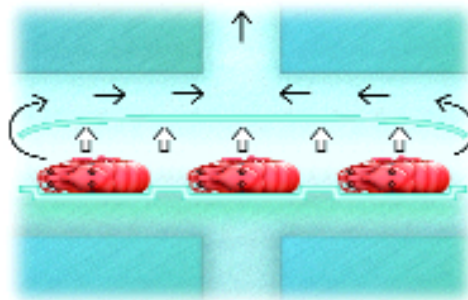
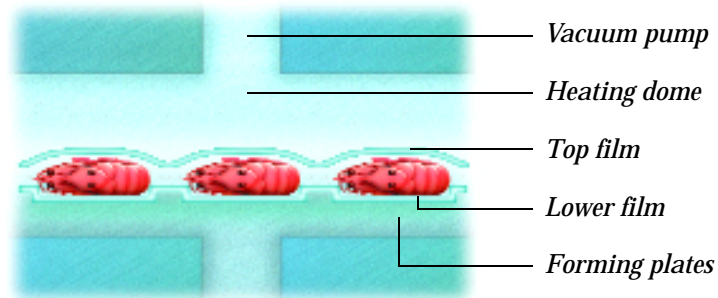
Trays

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



Your local CRYOVAC representative will gladly give you full information

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