



A hold on the fresh food packaging

Often perceived as heavy investments that only big companies can afford, automated traysealing solutions have many hidden benefits that Pakistani Companies can enjoy to stay competitive in global food industry.

With consumer expectations continually rising, good food today has to be healthy, safe, minimally processed and attractively packed. Yet they also want more convenient, easy to serve products with good storage characteristics at the same time. That means more demands on food producers of packaging machines and materials.

The challenge: Maintaining freshness

From the very moment fruit is picked, corn is harvested or fish caught, a race against time begins. Natural deterioration and spoilage (caused by internal factors like water content, pH and micro-organisms) threaten both quality and shelf life. However, external factors like hygiene and temperature levels also pose a threat to product freshness. How the product is handled during processing is therefore critical and the packing stage is particularly important for prolonging shelf life and guaranteeing food safety.

The solution: Modified Atmosphere Packaging (MAP)

Modified Atmosphere Packaging, using food-grade gases and special packaging materials provides the means to ensure food quality and a good shelf life. The process preserves the original taste, appearance and consistency of the food and makes it more durable. The proportions of the component gases, carbon dioxide (CO₂), nitrogen (N₂) and oxygen (O₂), are individually adjusted to the product. Particularly for products with low fat and high moisture contents, it is of utmost importance to inhibit the growth of micro-organisms – this can be achieved with MAP by using an antibacterial protective gas atmosphere.

For products high in fat, but with low water content, however, the main target is the protection against oxidation. For MAP, the gas-tightness of the protective gas packaging is of ultimate importance. Faulty seals resulting from tiny leaks can

lead to aroma and flavor losses and to premature spoilage. Gas tightness measurements for quality control are therefore a must when using MAP. MAP can reduce spoilage which means fewer returns. The technology has the potential to open up new markets for fresh and chilled food while simplifying distribution logistics.

INNOVATION – Flexibility and Automation

People are different and so are their habits and preferences when it comes to food and drinks. The number of product types is immense and at the same time, the life cycle of a product is often very short. This ability for innovation and high responsiveness to changing consumer trends is crucial for companies in the food industry in order to remain competitive. This is true not only for recipes, but also for packaging shapes and sizes. There is a rising demand for fully automated customized packaging systems that increase

productivity, reduce staffing costs and allow hygienically perfect processing. Manufacturers often process several products on one and the same line. To do this, the packaging machines must be extremely flexible and allow a quick and easy resetting to new formats thus enabling producers to create different designs and configurations.

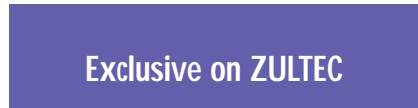
Automated packaging technology, designed to ensure maximum speed and flexibility and gentle handling of products, will make it possible to adapt the produced goods to consumer preferences quickly and promptly.

In countries with a large population such as Pakistan, the focus of the end user industries is directed on the continuous high performance of a system to provide people with high quality and safe food. Zultec partners with Sealpac to bring innovative products which are already tested and deployed globally. Our innovative Tray Sealers and Thermoforming Machines are an absolute match for an end-to-end packaging that helps you make retail ready packs for variety of food products. Gone are the days when only MAP was the biggest innovation, today's packaging industry requires a lot of new features to meet the ever increasing consumer requirements. Either its packaging your fresh produce or ready meals, the packaging line must address different requirements. With Sealpac, all you need is one automated machine to revolutionize your processes.

A true winner across the packaging line

SEALPAC's traysealers not only helps you fill and seal your preformed containers but allow you to develop packaging designs with a vertical approach, catering to almost any pack or product type.

The TraySkin® solution offers numerous benefits to its users. The product is vacuum packaged directly in the tray by means of a tight film that fits the contours of the product like a second skin. This skin film, perfectly tuned to the application, provides excellent barrier protection during the product's entire life cycle. The result is more freshness, extended shelf life and often improved product properties, as the food maintains its quality and



*Easy opening -
Food with convenience.*

consistency, while convincing customers with an optimal taste. The secure fixation of the product in the tray prevents it from moving, as well as reduced drip-loss. This makes TraySkin® extremely suitable for vertical presentation at retail. No matter if it concerns meat, poultry, seafood, convenience snacks or entire ready meals with multiple components, as long as certain physical conditions are taken into account. TraySkin® can be applied across the entire range of fresh and frozen food products.

Film savings with InsideCut

Today's packaging machine should allow conceivable tray shapes and sizes to be sealed immaculately and securely. Our unique and proven InsideCut system allows food processors to achieve technically perfect results with extremely exact cutting of the top film within the borders of the sealing edge. This really offers a truly outstanding presentation with less film consumption.

Dream-Steam® - Innovation towards Ready Meals

Sealpac Traysealers bring new innovation to case ready meals. A prefabricated valve is integrated into the top film to regulate the steam pressure. This allows ready meal manufacturers to process their packs in microwave tunnel where pack contents are cooked at higher speeds. During this heating process, the valve opens due to pressure caused by the food releasing steam. Consumers can reheat their meals in microwave and another unique feature is that the valve whistles

when the meal is ready, so there is no guesswork as to whether the meal has been cooked for long enough.

Easy opening – Food with convenience

Packs that are difficult or even impossible to open without tools are a common issue in food industry. Naturally, a tray and lidding film with good peel properties are the first requirement. In addition, SEALPAC brought up its unique EasyPeelPoint system. With this system, the peel corner is integrated within the sealing contours of the tray. The corner of the top film is pressed into a round cavity and releases from the sealing edge. With the resulting easy-to-grip peel tab, the top film is removed from the tray with minimum force. A highly functional easy-opening method.

Particularly High or especially wide – No problem at all

With TraySkin® xplus now also bulky products, such as larger pieces of meat or whole roasts, can be skin packaged reliably in trays, even with significant protrusion. The preformed tray provides stability to the product, therefore allowing a unique protrusion of up to 90 mm above the tray edge. Here, the TraySkin® xplus system contributes to more sustainability, as the solution allows for the use of flatter trays for such high products, hence providing a more economical use of consumables. The tight and transparent skin film provides a full view of the product. By being able to actually feel the contours of the product, the consumer's positive visual impression is confirmed. TraySkin® xplus packs can be sealed trouble-free on any of the SEALPAC's A-series tray seal-

ers, after which they are easily labeled or upgraded with a cardboard sleeve. Well protected yet highly visible and tangible - TraySkin® xplus makes any product a true eye catcher at the retail.

One Method – Many Innovative Varieties

The TraySkin® plus system can be applied to numerous pack formats, from standard to specialty, and runs with many different materials, such as PP, CPET, or aluminum. In addition, TraySkin® xplus, depending on the application, is available in number of variations, such as TenderPac. This two compartment vacuum packaging system is primarily for fresh red meat, separates the product from the drip loss that occurs during maturation by means of the special ActiveStick. As such, appearance, shelf life and flavor of the meat are positively influenced.

Sealpac A-Series – The perfect traysealers for TraySkin® and MAP

All TraySkin® variations can be produced on the entire range of Sealpac A-series tray sealers. These efficient and high-output machine, which can achieve



almost any pack, size and format, are equipped with an innovative tooling quick exchange system that allows easy changeovers to other packaging systems with maximum downtime, hence providing maximum flexibility to food processors that run a combination of TraySkin® and MAP, or any other tray-sealing concept for that matter. It does not get more future proof than that!

About Zultec

Zultec Group is Head Quartered in Saudi Arabia with offices spanning

around 23 global locations. We are the leaders in food processing and packaging technologies, serving some global conglomerates since last 30 years. Zultec partners with Sealpac, a worldwide leader of end-to-end packaging machines (tray-sealers and thermoformers) for meat, poultry, dairy, fruits, vegetables, ready meals etc. Our portfolio includes completely automated end-to-end processing and packaging lines starting from the point your products are processed to making them packed in retail ready packs. ♦



TenderPac.