



## Packaging Solutions for Cheese



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

# Thinner & Stronger. PVDC-free. Weight reduction.

## For Ripening

Our innovative concept significantly reduces the ripening time of aromatic cheese. It provides maximum stability of the ripening packaging with minimum use of materials. This makes it an ideal solution for export and extends shelf life.

## For Industrial applications – Hotel blocks

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.

## For Retailers – sliced cheese

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:

- ◀ Labour cost reduction
- ◀ Less material and product waste
- ◀ Seal integrity
- ◀ Significant cost savings
- ◀ Recyclable solutions possible
- ◀ Easy open tab
- ◀ Extended shelf life
- ◀ No repacking. Ripening packaging can be the retail packaging
- ◀ Barrier properties adapted to cheese type
- ◀ PVDC-free

**Less plastic.  
Less waste.  
More shelf life.**

## Krehalon product overview – Cheese applications

Process type	SBR™ Shrink Bag Replacement (SBR)		ML40
	Formshrink®	Flovac™	
Ripening	✓	✓	✓
Industrial applications e.g. Hotel blocks	✓	✓	✓
Cheese slices for Retail	✓	✓	✓

### 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.





SBR™



Formshrink®



Flovac™

**By using shrink material, a material saving of up to 80% can be made compared to standard material. For example, for cheese slices for retail. Ask our specialist for more information.**

## **SBR™ Shrink Bag Replacement**

SBR™ 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**

Flovac™ uses an HFFS flow wrapping technology 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. Parmesan wedges or products with maximum transport security.



ML40

## Bespoke printing & decoration

Customers have the option to print their bespoke designs directly onto our high-quality films 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.





Preserving  
Quality  
Together

## Why Krehalon?

Krehalon is a manufacturer and distributor of high-quality, PVDC-free flexible shrink barrier films and bags. Its products include those specifically designed for the cheese industry. 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.

Krehalon can offer you support from a dairy master, who has an indepth knowledge of both the packaging and knowledge of the product. This results in special, innovative applications that, for example, can significantly reduce the maturing time for spicy cheese.

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](http://www.krehalon.com)

 Krehalon b.v.