



Packaging Solutions for Processed Meats



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

Optimised process by automation, post pasteurisation or Cook-in-Pack (CIP)

Pre-processed meats packing

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. High output through automated packaging solutions and post pasteurisation in the pack provide considerable cost reduction.

Cook-in-Pack (CIP) technical advantages:

- ◀ Improves cooking yield = retains value for further food processing
- ◀ CIP generates higher retail value
- ◀ Reduces meat gel formation in bag for a perfect retail presentation
- ◀ Clarity and gloss enhance appeal of the meats
- ◀ Shrink process creates a “second skin” appeal
- ◀ PVDC-free, no chlorine
- ◀ Bespoke print options
- ◀ High strength enables thinner packing while improving shelf life

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

Please refer to our specific application brochures to learn about our solutions for fresh red meat and poultry.

Krehalon product overview – Processed meat applications

Process type	SBR™ Shrink Bag Replacement (SBR)		ML40	THM
	Formshrink®	Flovac™		
Ready to ship, no further process				
Post pasteurisation Increases shelf life				
Cook in Pack further process				

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™



SSL™



ML40



Formshrink® CIP

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 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.

Formshrink® is ideal for consistent and uniform shape, high volume products such as multipack sausages, bacon and other cured pork, and large hams.

For Cook-in-Pack (CIP) applications, there are special films available.

Flovac™ flow wrap films

Flovac™ 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

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™ options are available for cured products, which provide additional yield and presentation benefits.

THM shrink bags for CIP

Our THM multilayer Cook-in-Pack shrink bags are ideal for processed cooked meat applications:

- ◀ THM-P is suitable when the bag needs to be peeled off after cooking.
- ◀ THM-T bags ensure meat adhesion and minimizes drip and weight loss during cooking. An added benefit is it does not require the product to be repacked for distribution.



THM CIP

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.





Preserving
Quality
Together

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

 Krehalon b.v.