

KREHALON ML40 SHRINK BAGS

Shrinkable barrier bags for standard,
high abuse and cook-in applications



KREHALON ML40 BAGS

Krehalon ML40 bags are multilayer shrink barrier bags designed using innovative proprietary technology.

Their structure provides a unique combination of gas and moisture barrier with superior strength, high clarity and excellent sealability to run on various vacuum packing systems.



Types

A wide range of ML40 bags is available dependent on application:

- ML40-G is our standard 40 microns shrink bag for all general-purpose applications
- ML40-I is a 50 microns shrink bag for medium abuse applications such as hard cheese and hard dried or cooked meats
- ML40-MK is a 70 microns shrink bag for medium abuse applications such as hard cheeses, hard dried or cooked meats and small bone-in meats (e.g. lamb and pork legs)
- ML40-MU is a 90 microns shrink bag for high abuse applications such as large hard cooked meats and bone-in meat applications
- ML40-MX is a 110 microns shrink bag for the very high abuse applications such as large bone-in meats (e.g. beef ribs, lamb saddles)
- ML40-MY is a 115 microns shrink bag for the most demanding of high abuse applications.
- MLF40/45 is a modified gas barrier bag for cheese and other products requiring low to high CO² gas release

FEATURES AND BENEFITS

Excellent overlap and sealability

Krehalon ML40 proprietary innovative materials have a wide sealing range that allows for strong seals in all environments. They can also be overlapped in the vacuum chamber without sticking together, increasing production output significantly.

High strength

Krehalon ML40 innovative structure provides in-built puncture protection. Krehalon are proud to have the most extensive range of high bause shrink bags.

Excellent EVOH barrier

Our ML40 bags preserve the quality of your product from the point of packing to the ultimate consumer.

ML40-HB has been developed to meet extended shelf life applications, including export meats.

Clarity and gloss

Krehalon ML40 can protect and display your products to their best advantage with a glass-like second skin presentation.

Cost reduction

The above advantages result in less leakers, higher production output and improved product appeal.

Environmentally friendly

Our patented, chlorine-free film technology can provide significant material thickness savings over the competition without compromising on strength and barrier properties.



Printing and colouring

Our printing department is equipped with a fully automated flexographic printing press which is suitable for all types of our proprietary technology materials and can print up to 10 colours, in register on both sides.

Many years of experience in printing shrinkable materials result in a superior print expertise, ensuring optimal quality and flexibility.

Our packaging performance gives your branded product an outstanding appearance.

That is why partnering with Krehalon is proven to deliver sustainable long term commercial gains.

THM is a multilayer cook-in shrink bag for processed cooked meat applications:

- THM-P is used for in-plant cook-in applications when the bag needs to be peeled off after cooking or used for surface pasteurization.
- THM-T ensures meat adhesion and minimizes drip and weight loss during cooking. It is also used to cook and then distribute cooked meats in the same bag.



Krehalon are the seal of quality in the fresh food, shrink packaging industry.

We are manufacturers and distributors of high quality barrier films, bags and casings for the fresh food industry. Our depth of experience enables us to deliver innovative food packaging that maximises shelf life and visual appeal.

With over 40 years' experience, our expert approach to automation, packaging and presentation solutions, quite literally makes us stand out.

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