

# KREHALON

# MLB SHRINK BAGS

High shrink barrier bags to preserve high quality of your fresh meat products



## MLB SHRINK BAGS

KREHALON MLB are multilayer, very high shrink bags using innovative technology.

MLB bags offer superior shrink pack presentation at lower water dip temperatures, eliminating blanching of fresh meat or overheating of the food surface.

MLB bags provide longest shelf life properties for the fresh meat industry.



### Types

KREHALON MLB bags are available in the following types:

- MLB2100 offers superior shrink by approx. 50% shrinkage at 80°C shrink temperatures, resulting in “skin tight” presentation
- MLB1000 offers superior shrink by approx. 50% shrinkage at 80°C shrink temperatures, resulting in “skin tight” presentation. Its special sealant layer provides a ‘secondary seal’ activated by evacuation of air inside the bag and hot water shrinkage



## FEATURES AND BENEFITS

### Superior shrink presentation

MLB bags have the highest shrink properties offering “second skin” appearance and preventing spreading or movement of juices resulting in the best pack presentation over the product shelf life. In addition, lower water shrink temperature properties reduce microbial issues and prevent “blanching” or cooking of the product surface.

### Preserving your quality

For fresh meat, a layer of blood or juices in the bag is sensitive to O<sub>2</sub> and UV, affecting the quality of the meat. KREHALON MLB bags ensure a higher % of juices remain in the meat and consequently maintaining the meat quality while minimizing unsightly blood or meat juices over storage or maturation periods.

### Secondary seal

The unique sealant inner layers of MLB1000 bags fuse into one `secondary seal` neatly closing the excess material around your product reducing the material surface area for blood or juices to collect.

### Excellent barrier and sealability

KREHALON MLB bags have high barrier properties for long storage or maturation of meats.

### Financial gains

The weight gains and improved eating quality from retaining juices in the meat, have a significant financial profit gain for fresh meat packers.

## Environmentally friendly

Material thickness savings lead to less packaging waste and protect the environment.



## Printing and coloring

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 thermoformable and/or shrinkable materials result in a superior print expertise, ensuring optimal quality and flexibility.

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



## Seal of Quality

Krehalon are manufacturers and distributors of high quality shrink barrier films, bags and casings to the fresh food industry.

With over 40 years' experience, our depth of experience in shrink barrier packaging is unrivalled, enabling us to deliver innovative and automated product presentation solutions that help our customers reduce costs while maximizing shelf life and visual appeal.

Our expert approach to production and automation, packaging and presentation solutions, quite literally makes us stand out.

We focus on sustainable, operational efficiencies and long-term commercial gains for our customers.  
That's why partnering with us is proven to deliver sustainable, long-term commercial gains for our customers.

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

Preserving Quality Together



**KREHALON**<sup>®</sup>

Part of the **KUREHA** Group

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