KREHALON ML40 SHRINK BAGS

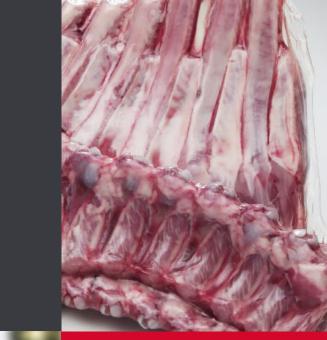
Shrinkable barrier bags for standard, high abuse and cook-in applications



KREHALON ML40 BAGS

KREHALON ML40 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 superior sealability to run on various vacuum packing systems. Its patented structure enables a number of ignificant benefits for production and marketing teams in the food industry.





ML40 bags are available in a wide range of types and thicknesses:

- ML40-G is our standard 40 micron shrink bag for all general purpose applications
- ML40-I is a 50 micron shrink bag for medium abuse applications such as hard cheese and hard dried or cooked meats
- ML40-MK is a 70 micron shrink bag for medium abuse applications such as hard cheese, hard dried or cooked meats and small bone-in applications
- ML40-MU is a 90 micron shrink bag for high abuse applications such as large hard cooked meats and bone-in meat applications
- ML40-MX is a 110 micron shrink bag for very high abuse applications such as large bone-in meat 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 gives a wide sealing range allowing strong seals in all environments and can be overlapped in the vacuum chamber without sticking together, increasing production output significantly.

High Strength

KREHALON ML40 innovative structure provides in-built puncture protection for the range of high abuse applications.

Excellent EVOH barrier

Our FLO21 films preserves the quality of your product from the point of packaging to the ultimate consumer.

Clarity and Gloss

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

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.



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.

ML40 and THM bags are available in clear and also a range of pigmented colours.

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



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



www.krehalon.com