

# SIMPLE SOLUTIONS

Innovative Packaging & Superior Materials




# HISTORY

Founded in 1949, Vac Pac's mission is to provide our customers with innovative packaging solutions, superior materials, and distinctive service. Beginning in a small factory in Baltimore, Vac Pac has expanded to proudly serve customers across the world.

Our packaging is designed to meet the highest standards of performance in the preservation of foods while increasing productivity and minimizing losses. To meet this high standard, we rely on only the highest quality materials and the latest in technology to produce industry leading packaging solutions.

Vac Pac is dedicated to forming long term relationships based on trust and quality. Through a combination of decades of experience, constant product development, and strict adherence to direct food contact certification guidelines, Vac Pac is a proven partner you can rely on.



NEW HEAT-SHRINKABLE  
OFFERS YOU THESE BEN

STABILITY

like the  
y in stride  
and even at  
as low as  
80°F.

# DU PONT MYLAR FOR POULTRY

E  
EFITS

## TOP PROTECTION

"MYLAR" is moistureproof and greaseproof

## INCREASED SALES APPEAL

Contour bags of "MYLAR" are crystal clear... c  
shopper's eye. P  
sharp and vivid  
bag can stay

SEE THE NEW  
BAGS OF HIGHER-SHRINK  
"MYLAR" POLYESTER FILM!

THESE AUTHORITATIVE  
CONVERTERS OF  
DU PONT "MYLAR"

are ready to supply  
your contour bag  
requirements.



BETTER LIVING . . . THROUGH CHEMISTRY

# MULTI-LAYER TECHNOLOGY

Our modern multi-layer film structure provides an extremely functional high barrier package for a wide variety of products and applications. With the use of the latest technology and materials, each layer provides its own unique contribution to the overall structure increasing protection. Our shrink products are market leaders in shelf life, shrink rates, puncture resistance, and mechanical and visual properties.





## EVOH EXPLAINED

EVOH is the ultimate barrier for use in flexible packaging against oxygen, nitrogen, carbon dioxide, and helium - providing protection for food products from spoilage as well as against bacteria. Products will stay fresh through the supply chain even when stored or displayed for extended periods of time. EVOH allows for clear packaging with excellent transparency while protecting the taste, smell, color, and freshness of the product. EVOH is also recyclable and is environmentally safe – unlike PVC / PVDC films.

EVOH – Ethylene-Vinyl Alcohol is a copolymer comprised mainly of carbon, oxygen, and hydrogen. Having a highly sophisticated molecular crystalline structure, EVOH provides an extreme barrier against oxygen and other gasses that is 10,000 times greater than that of standard LDPE films. When used in a multi-layer structure, EVOH provides the longest shelf life extension possible for meats and cheese due to almost completely eliminating oxygen permeability.



## BRILLIANT TRANSPARENCY & HIGH GLOSS

Featuring an external PET layer, our shrink films exhibit high gloss and excellent transparency ratios.



## EXTREME PUNCTURE RESISTANCE

Multiple layers of polyamide means superior mechanical properties against puncture as well as excellent protection to the product during packaging and transportation.



## LONGEST SHELF LIFE

EVOH barrier technology gives optimal protection against gasses such as oxygen, carbon dioxide, nitrogen, and helium. In addition, the multi layer structure provides barrier protection against water vapor and potentially damaging UV rays. As a comprehensive system, Vac Pac shrink films significantly extend the shelf life of fresh meats and cheeses.



## HIGHEST SHRINK

Vac Pac shrink films can achieve up to 50% shrink rates, giving a perfect fit around your product while preserving juices and flavors.



## **STRONGEST SEALS**

Featuring a unique composition of high quality polyethylene on the inside layer, Vac Pac shrink films have the most advanced sealing properties available even under the most severe conditions – including fatty oils and contamination.



## **OVERLAP SEALING ABILITY**

Our PET outer layer means the bags will not seal to one another if overlapped when sealing. This greatly improves productivity and has the added benefits of eliminating leakers due to no film wrinkling.



## **NO PVDC**

Vac Pac shrink films do not use PVDC. PVDC contains dioxins and chlorine, which can be harmful to the environment during both manufacture and in the waste stream. Our focus is on a more eco-friendly approach with the most modern film technology currently available.



# 45 $\mu$ M

## STANDARD

Used in a diverse range of products, our 45uM Standard shrink film is the superior choice for fresh and processed meats, ripened cheese, poultry, and fish. Featuring a shrink rate of 50%, our 45uM films and bags have excellent shelf appeal with a clear and tight fit to the product.

## APPLICATIONS

For boneless fresh and processed meats, sausages, non-gassing mature cheese, fish, and poultry.

## PROPERTIES

**Thickness** – 45  $\mu$ M

**Shrink Rate** – up to 50%

**Advanced** gas and water vapor barrier



# 75 $\mu$ M

## PLUS

Our Plus grade packaging is the optimal shrink packaging for sharp edged products such as bacon or poultry with bones. It is also functional as an ageing bag for beef and veal. 75 $\mu$ m Plus films and bags are an excellent choice for products that may endure a harsh shipping or handling process.

## APPLICATIONS

For meats or cheeses with sharp edges, or products with demanding shipping conditions.

## PROPERTIES

**Thickness** – 75  $\mu$ M

**Shrink Rate** – up to 50%

**Advanced** gas and water vapor barrier





# 90-110 $\mu$ M

## MAX

Vac Pac Max bags and films are designed for the most demanding puncture resistant conditions, especially when used with sharp bone in meat packaging. Our Max bags eliminate the additional use of bone guard materials, generating cost savings through packaging reduction as well as improved production efficiency.

## APPLICATIONS

Meat with sharp edged bones (e.g. spare ribs, T-Bone Steaks, lamb shanks)

## PROPERTIES

**Thickness** – 90-110  $\mu$ M

**Extreme** puncture resistance

**Shrink Rate** – up to 35%

**Advanced** gas and water vapor barrier

# CHEESE

## SPECIALTY

Our Cheese films are a multilayer shrink material created for ripening cheeses. Depending on the type of cheese, the oxygen and carbon dioxide barrier are adapted to support the products ripening process, and can be stored for long periods of time (6 – 12 months) protecting the taste and smell of the cheese.

## APPLICATIONS

For ripening cheese with varying degrees of gas development

## PROPERTIES

**Thickness** – 45  $\mu\text{M}$

**Shrink Rate** – up to 40%

**Barrier without EVOH** for the release of maturing cheese gasses





# COOK

## SPECIALTY

Vac Pac's Cook shrink bags are designed to offer a shrink package for either cook and strip or cook and ship processes. The unique composition of our material in combination with a high shrink rate help to minimize product drip and weight loss during the cooking process, increasing yield and presenting the product in an attractive manner. Vac Pac cook films allow for surface pasteurization at a high temperature or increased cook times at lower temperatures.

## APPLICATIONS

Suitable for Cook / Strip or Cook / Ship applications – such as hams, meats, or other deli products

## PROPERTIES

**Thickness** – 45  $\mu$ M

**Shrink Rate** – up to 30%

**Reduction** of drip and weight loss

**Temperature range** – 190°F / 90°C

# FLOW

## SPECIALTY

Vac Pac Flow films are machine ready, multi layer shrink films designed for use in automation with very fast production rates or cycle speeds. Available across all standard and plus ranges, Vac Pac Flow films are ideal for flow pack machines combined with bonless products.

## APPLICATIONS

For fast production rates with the use of flow pack machines, for fresh and processed meats without bones, sausages, cold cuts, and cheeses.

## PROPERTIES

**Thickness** – 45 / 75  $\mu$ M

**Shrink Rate** – up to 50%

**Advanced** gas and water vapor barrier





# BAGS

Vac Pac's state of the art bag making equipment can produce a wide range of bags designed for a variety of applications.

## **Available Bag Dimensions**

Bag width: 4" - 25"

Bag Length: 6" - 40"

Taped bags available

# PRINTING

Vac Pac offers 10 color High Definition flexographic printing to truly make your product stand out. Our experienced graphic arts team are available to take your idea from concept to reality , including digital proofing and platemaking.

**All Vac Pac films and bag structures are print compatible.**

# QUALITY CONTROL

At Vac Pac, we are constantly focused on meeting and exceeding the highest quality standards. Our Quality Control process analyzes samples from every production run to ensure consistent performance, appearance, and specifications. Our hygiene standards are constantly monitored for compliance to the latest guidance for direct food contact packaging.

Our modern food grade facility is operated in accordance with GFSI / BRC international food grade standards, and we are proud to be a BRC "A" rated facility. Vac Pac has a certified HAACP program in place with trained auditors in house. All of our products are BPA free, Allergen Free, and do not contain nanoparticles or heavy metals.

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VacPac<sup>®</sup>  
simple solutions+gourmet results