



Skin tray with supplemental top web: Two Traysealer Technologies in one

Multivac has implemented an extraordinary traysealer application for the Dutch meat processor Brandenburg. The convenience products are packed in a tray that is sealed with two films: one skin film and a supplemental smooth top web. This solution has been in operation for half a year and combines the advantages of two different tray packages.

The Dutch company Brandenburg Vlees en Vleeswaren B.V. offers a wide range of instant meat dishes that are packed in trays, among them are pre-prepared finger meats in sauce. For packing these products, Brandenburg utilizes a special technology from Multivac: the trays are sealed once under vacuum with a skin film that encloses the product like a second skin. A supplemental second flexible film flatly seals off the product on top.

The new process combines the advantages of two different packaging types: the skin film envelops the product tension-free and fixes it in the package so it cannot slide and the sauce does not “spill out.” So the package remains continuously clean visually and contains the product with distinction and prestigious presentation. The flat top web allows simple labeling and imprinting, and offers logistic advantages through its stackability.

Flexible Solution

Brandenburg packs very different types of convenience products with this Multivac solution, and thereby takes advantage of its flexibility. For example, with the ready-to-eat meats, a microwave-suitable skin film is implemented: for preparation, the top-most film is peeled away and the product heated in the microwave – still in the tray and in the skin film that is then easily peeled off.





The space between both top webs can also be employed to insert objects here: for example, sauce packets, paperboard packaging, sets of cutlery, but also other foodstuffs. For some products from Brandenburg, the intermediate space is used for enclosures such as vegetables or cheese. In order to make these long-lasting, the smooth film is then sealed under a protective atmosphere.

Additional Information: www.multivac.com

Press contact:

Harald Teutenberg

Multivac

Sepp Hagenmüller GmbH & Co. KG

Bahnhofstr. 4

D-87787 Wolfertschwenden

Tel. +49 (0) 8334 601-4847

Harald.Teutenberg@multivac.de