

CRYOVAC BB325

Virtually invisible! The new top performance bag for processed meat and cheese.



BRIGHTER

- Brilliant transparency and gloss.
- High biaxial shrink for second-skin appearance.
- Unmatched consumer appeal.
- Plain or printed in up to 8 colours.

STRONGER

- Ideal for many medium-abuse applications.
- Excellent tear, abrasion and puncture resistance.
- Efficient, reliable barrier for long shelf-life.
- Well-suited for both consumer and industrial units.
- Optimum sealing qualities for lower reject rate.

THINNER

- Only 53 μ , yet ensures high pack integrity.
- Downgauging respects the environment.

... AND MORE MACHINABLE

- Good rigidity assures fast, easy loading.
- Lower shrink temperatures protect sensitive products.

CRYOVAC

QUALITY SHRINK BAGS AND CASINGS

Cryovac offers the largest range of shrink bags in the market, to fit your needs exactly. Whichever bags you choose, the Cryovac name is your guarantee of superior protection and outstanding presentation.

SPECIAL PROPERTIES	TYPICAL APPLICATIONS	PRODUCT
<p>Multi-purpose packaging High O₂ barrier. Superior heat-seal properties with safe seals even through fat contamination. Improved biaxial shrink ensures second-skin packaging effect. Good optical properties.</p> <p>Same properties as BB4L in side-sealed version.</p>	<p>Processed meats, fresh meats, bacon, fresh poultry, cheeses with low gas emission.</p> <p>Processed meat industrial and consumer units, cheeses with low gas emission.</p>	<p>BB4L</p> <p>BB315</p>
<p>Brilliant optics and high biaxial shrink. Outstanding resistance with reduced thickness. Highly machinable for efficient and high-speed throughput.</p>	<p>Processed meats and cheeses, especially suitable for consumer units or products requiring a moderate mechanical resistance.</p>	<p>BB325</p>
<p>Hard and/or heavy products Same properties as BB4L with higher puncture and abrasion resistance.</p>	<p>Products requiring higher mechanical resistance, such as terrines, smoked bacon.</p>	<p>BB355 BB405 BB505</p>
<p>Very hard and/or very heavy products Very tough multilayer structure with high puncture and abrasion resistance, high shrink rates and oxygen barrier. Excellent optical properties.</p>	<p>Products requiring very high mechanical resistance, such as raw, smoked, dried ham, roasts, speck.</p>	<p>BB605 BB705</p>
<p>Bone-in products High-abuse bag with a patch of exceptionally puncture-resistant material bonded to outer surface. Customized patch positioning assures optimum protection with minimum material. High shrink rate and effective oxygen barrier.</p>	<p>Fresh bone-in beef, veal, lamb, pork and bone-in ham, usually requiring separate boneguard cloth.</p>	<p>TBG</p>
<p>Cheese curing Biaxial shrink bags for the packaging of gassing products. Gas barrier layers with specific range of consistent O₂ barrier and CO₂ permeabilities according to requirements, especially for cheese curing.</p>	<p>Cheese curing, long storage and distribution.</p>	<p>BK1L BK2L BK4L</p>
<p>Vacuum cooking/pasteurization Temperature resistance up to 85°C for 6 hours in or outside moulds. Meat adhesion properties to reduce cooking loss, high barrier properties. Good biaxial shrink.</p> <p>Temperature resistance up to 95°C for 1 hour or 98°C for 180 seconds. High barrier properties. Good biaxial shrink. 85°C for 6 hours for cooking without meat adhesion.</p> <p>Shirred shrinkable casing with meat adhesion. Temperature resistance 75°C up to 8 hours. High barrier properties, good biaxial shrink.</p> <p>Temperature resistance up to 80°C for 6 hours. Shrinkable, narrow-width backseamed casing with meat adhesion. Specially developed for very good calibre control, and for very high mechanical resistance properties.</p> <p>Temperature resistance up to 80°C for 6 hours in or outside moulds. Specially developed for superior meat adhesion to improve cooking yields and for very high mechanical resistance properties.</p>	<p>Cook-in/ship-in applications, meat products cooked and shipped in the same bag for increased yields, extended shelf-life and quality improvement, eg, cooked ham.</p> <p>Perishable food products requiring pasteurization for shelf-life extension or surface pasteurization for quality assurance. Cook-in applications not requiring meat adhesion.</p> <p>Cook-in/ship-in applications with meat products being filled into the material by means of vacuum stuffers, then cooked and shipped in the same material.</p> <p>Cook-in applications with meat products being filled into the material by means of vacuum stuffers, then cooked and sliced for constant weight packs, or cooked and shipped in the same material.</p> <p>Cook-in/ship-in applications, meat products cooked and shipped in the same bag for increased yields, extended shelf-life and quality improvement, e.g. cooked ham.</p>	<p>CN330</p> <p>CN300 CN400</p> <p>CN431F</p> <p>CN435F</p> <p>CN460</p>
<p>Frozen products Biaxial shrink, outstanding optics, and high tear and puncture resistance.</p> <p>Increased shrink at lower temperatures. Permeable to oxygen. Excellent optical properties.</p>	<p>Frozen poultry, meat, game and fish.</p> <p>Frozen poultry, meat, game and fish. Enhanced pack appearance on irregular shaped products. Used for temperature-sensitive products.</p>	<p>BN200</p> <p>SL3</p>

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