

CRYOVAC BDF® FOR POULTRY

Innovative technology. Store-wrapped look.

Branding tool. Longer shelf-life. Leakproof closure.



HIGH CONSUMER APPEAL

- **Fresh, store-wrapped look** consumers prefer.
- **Neat appearance:** No bunched film on tray underside.
- **Branding,** through printed films, builds consumer confidence and loyalty.
- **Ultraclear, antifog shrink film** showcases product perfectly.
- **Longer-lasting quality and flavour** keep customers coming back.

OUTSTANDING PROTECTION

- **Leakproof,** thanks to reliable seals.
- **Abuse-resistant:** film is extra-thin yet remarkably strong.

EXTENDED SHELF-LIFE

- **Hermetic seal, high barrier** and modified atmosphere keep product fresh longer.
- **Effective in-store stock management** means less waste and spoilage.

COST-EFFECTIVE PRODUCTION

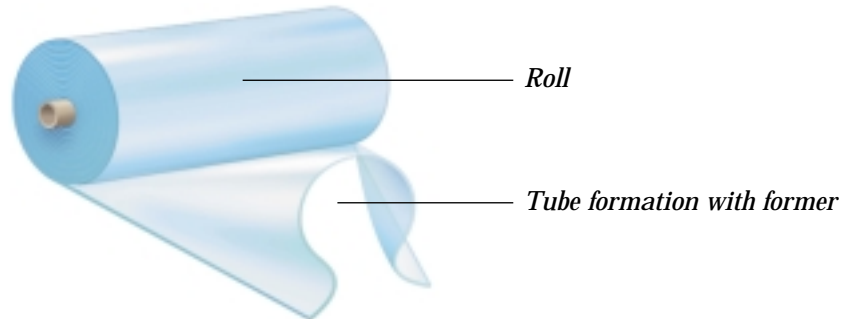
- **Thoroughly proven system,** with easy changeovers on FFS machines.
- **Branding potential** through use of printed films.
- **Broad range** of tray sizes, colours, materials.
- **Major savings** in time, labour and selling space through centralized production.
- **Respects the environment:** pure polyolefin CRYOVAC BDF film is extra-thin, non-corrosive and reduces emissions.

CRYOVAC BDF® FOR POULTRY – TECHNICAL INFORMATION

Shrink overwrapped format with modified atmosphere utilizing a variety of trays with a thin, antifog, barrier shrink film.

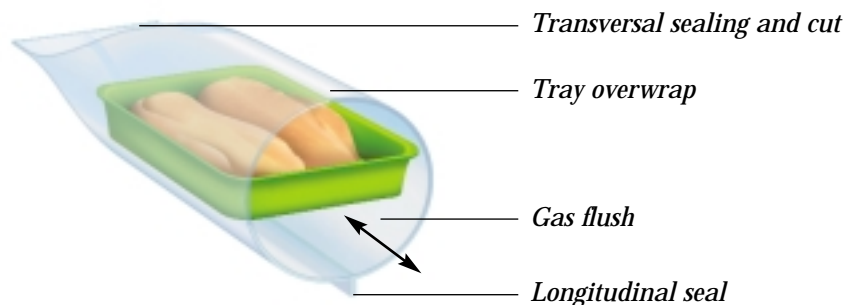
Film

CRYOVAC BDF is a thin, multilayer, polyolefin, fully coextruded shrink film with superior gas and aroma barrier properties. It provides outstanding performance and abuse-resistance as well as excellent transparency and gloss. Printing capabilities permit use as branding tool, for added consumer appeal.



Equipment

Qualified horizontal form fill seal machines and shrink tunnels.



Trays

Polystyrene, cardboard or rigid trays in a broad range of sizes and colours.

Gas

Mixture adapted to specific types of products. Most widely used mixes are: skinless portions: O₂ = 60%, CO₂ = 25%, N₂ = 15%; skin-on portions: CO₂ = 30%, N₂ = 70%.



Applications

Cooked whole birds and cooked cut up portions with up to 14 days of shelf-life. Fresh cut up portions, with up to 10 days of shelf-life.

Your local CRYOVAC representative will gladly give you full information.