

Perfect Vacuum Skin Packs

In MULTIFRESH™ MULTIVAC offers a packaging system for producing high-quality Vacuum Skin Packs.

This comprises not just packaging machines but also special films, which are suitable for a wide range of applications such as fresh meat, sausage, fish and cheese. This process can be used to pack more solid products such as steaks, sausages, cheese and frozen products as well as soft foods like fillets, fish or pâté.

For several years now food manufacturers and the retail sector have been increasing the use of vacuum skin packs to give high-quality food the longest possible shelf life and to present it attractively. Benefits of this process: the product is not distorted and keeps its natural appearance. The vacuum in the pack contributes to an extended shelf life for the product. Since the upper web is sealed to the entire surface of the lower web or tray, liquid is also prevented from leaching



The MULTIVAC R175 MF thermoforming packaging machine.

out of the food. The product is also firmly located in the pack, which means it can be presented at the point of sale either standing up or hanging as well as lying flat.

MULTIVAC has further expanded its range of machines for producing vacuum skin packs, and in cooperation with leading film manufacturers it has approved a film range, which enables high-quality packs to be produced for a wide variety of products and requirements.

MultiFresh™ machine range

Vacuum skin packs offer food manufacturers a wide range of possible applications. As a partner to the food industry, MULTIVAC has used its many years of experience with vacuum skin packs and possesses the most extensive range of machines on the market. In addition to thermoforming packaging machines, the product portfolio also includes solutions for producing vacuum skin packs on semi-automatic and fully automatic tray-sealers.

MULTIFRESH™ thermoforming packaging solutions

While standard trays with suitable dimensions are used on traysealers, MultiFresh™ thermoformed packs are more flexible in their design, since both the lower web and upper web are run on the machine from a roll of film. This means packs can be produced with individually formed contours or other specific features. Thermoformed packs can also be provided with an easy-open corner, allowing the consumer to open them easily. The base of the pack can be designed to the customer's individual requirements, for example with ribbing, special radii, base embossing or other design features, which are intended to provide rigidity to the pack or enhance the external appearance or brand awareness.

The pack cavity of MultiFresh™ thermoformed packs is typically 5 - 10 mm deep, and the product protrudes above the pack cavity, so it can be presented very attractively. The pack cavities are thermoformed and then filled either manually or automatically, following which the packs are sealed under vacuum



over their entire surface in the MultiFresh™ sealing die. Cutting units then give the pack the desired contours and finished pack shape. The integrated upper web chain guidance on MultiFresh™ thermoforming packaging machines ensures the upper web is firmly guided right into the sealing station. "The upper web chain guidance holds the film on the right and left sides like a rescue safety net, which is pulled in all four directions. This means the film remains permanently under tension across the machine running direction. This procedure ensures there is a high level of process reliability, and it also delivers very high pack quality irrespective of the machine speed," says Thomas Fickler, Product Manager for Skin Applications at MULTIVAC.

MULTIFRESH™ Thermoforming Packaging Machines

Standard machines

The MultiFresh™ machine range meets all requirements with regard to pack size, output and level of automation. The R 175, R 275 and R 575 thermoforming packaging machines form the standard range for producing high-quality vacuum skin packs.

Entry-level model

The R 105 MF thermoforming packaging machine offered by MULTIVAC is an economical entry-level model for producing high-quality vacuum skin packs in small and medium-sized batches. The R

105 MF has the same technical equipment as the larger machine models, and it therefore makes it possible even for manufacturers of smaller production batches to start using vacuum skin packs.

Solution for products with high product protrusion

The R 575 MF PRO thermoforming packaging machine enables products with a height of up to 120 mm to be packed. In order to achieve this, the machine is equipped with an additional upper web forming station. The R 575 MF PRO forms the upper web before it is transported into the sealing die. The thermoformed film is heated once again in the dome of the sealing die, before being draped over the product. This procedure ensures that in the sealing die the upper web already has the shape of the product being packed. The additional heating makes the film sufficiently elastic, allowing it to drape around the product tightly and without creases. Thanks to the special upper web forming station, packs can be produced with a product protrusion of up to 90 mm.

MULTIFRESH™ Traysealer

Semi-automatic traysealers

When it comes to semi-automatic traysealers, the T 200 and T 250 machine models are suitable for producing vacuum skin packs.

Automatic traysealers

The machine range for fully automatic traysealers comprises the T 300, T 600, T 800 and T 850 traysealers. Thanks to the simple die change, all the machines can quickly be converted for different pack sizes and shapes.

Solution for products with high product protrusion

Vacuum skin packs with high product protrusion can also be produced on traysealers with Tray MultiFresh™ PRO. At IFFA 2016 MULTIVAC will be presenting a T 800 traysealer, which is designed with a special die for skin packing. A die change with the mobile die trolley can be carried out just as quickly as previously. This means that other packs can also be produced on the T 800 without additional conversion work. Existing machines can easily be retrofitted for this application, without the footprint of the machine or line being increased.

MULTIFRESH™: Complete Skin Film Range

Vacuum skin packs only release their full potential however, if the upper and lower web materials are ideally matched to the packaging machine and the product. In cooperation with several film manufacturers, MULTIVAC has put together its own film range for producing vacuum skin packs, which is marketed under the brand name of MultiFresh™.

When carrying out the process of film trials, MULTIVAC was able to draw on its extensive know-how in vacuum skin packaging technology. MULTIVAC is also distinguished, by its many years of application expertise, in packaging food of all types. As part of the approval process, the materials were thoroughly tested on MultiFresh™ packaging machines.

The skin upper webs are available in various thicknesses and have been designed for different product shapes and heights. This means that it is possible to pack products that have flat, medium-high or high profiles, as well as food with irregular contours.

The MultiFresh™ range of lower webs comprises APET and PS composite films, and it covers a wide spectrum in



terms of mechanical and barrier properties as well as peel systems. In order to make the packs distinctive, MultiFresh™ lower webs are also available in different colours as well as in metallised versions.

Both the upper and lower webs can be printed. It is also possible to apply decorative, price or promotional labels to the

packs, as well as printing variable product and production data that can be changed manually or automatically. Thanks to the high quality of the film material, users can utilise thinner films overall than is the case with other films available on the market, which means that the packaging volume can be reduced significantly. ♦