

MULTIVAC innovative processes for long shelf life of MEAT and POULTRY products

The more attractive the product, the more successful it is. The packaging chosen plays a crucial role here too. It also makes sure that the product reaches the customer safe and sound, whether cheese, fresh meat, poultry products and fresh fruits and vegetables. At the same time, it supports the brand, distinguishes the products from others and increases their attractiveness at the PoS.

MULTIVAC is one of the world's leading suppliers of packaging solutions: global market leader in thermoformers and manufacturer of an extensive range of traysealers, vacuum chamber machines, conveyor belt machines, labelers, quality control systems, and automation solutions, as well as turn-key packaging lines. MULTIVAC has pooled its packaging, product and application expertise in both its Systems division and its in-house Application Center, in order to be able to offer top-class packaging technology.



The most important purpose of MULTIVAC packaging solutions is to guarantee the sustained freshness and optimal hygiene and safety of packaged food products. So all packaging types ensure that products stay fresh even after long transport distances and storage periods, and are protected from environmental influences when they reach the supermarket.

MULTIVAC produces a wide range of poultry packaging solutions for retail consumer, foodservice and wholesale products

Exclusive on Poultry



Freshness and shelf life are the most valuable assets. And they are safe with MULTIVAC.

including: fresh and prepared poultry, convenience food, ready meals, cooked and frozen products.

MULTIVAC packaging solutions are designed to meet a number of requirements such as: enhanced shelf life, protection of the product, preservation of color, easy handling and overall appearance. Packaging solutions are suited to vacuum packaging, MAP packaging and optional skin packaging and FormShrink

MULTIVAC's range of packaging machines caters to all areas of the food industry – including bakery products,

meat, poultry and fish, dairy products, fresh fruit and vegetables. MULTIVAC can also supply suitable packaging systems for confectionery, snacks, and ready meals. All solutions are tailored specifically to the needs of customers in the catering, wholesale and retail sectors.

MULTIVAC produces a variety of different packs for a wide range of Fresh Meat applications and products. On the retail side this includes packs for joints, steaks, fillets, minced or ground meat, cut or cubed products, marinated, dressed, prepared products, burgers.

Mr. Amir Sotoudeh, M.D, MULTIVAC Middle East said, "Our wholesale, food-service or processing packs include primals, joints, processing packs and bulk packs."

Innovative processes for a long shelf life

At its application center MULTIVAC has developed designs and technologies, which significantly extend the shelf life of products, cutting costs for consumers and businesses and helping to conserve the environment and natural resources.

For example, the FreshSAFE process uses a microperforated film to establish an ideal gas mixture and modified atmosphere (MAP) in the packaging. The relevant products stay fresh for twice as long as in open packs.

Hygienic design complies with strict statutory requirements

As a supplier of packaging solutions for the food industry, MULTIVAC knows the importance of hygienic design. That is why the company has implemented the strict requirements defined by the regulatory authorities as well as DIN EN and ISO standards in all its packaging machines. The machines can therefore be cleaned down to a microbiological level, are easily accessible for inspection, maintenance and cleaning, allow cavities to be sealed off, avoid dead spaces, and prevent the accumulation of liquids. ♦



T 300 Tray sealer: Automatic tray packaging in the smallest of spaces.