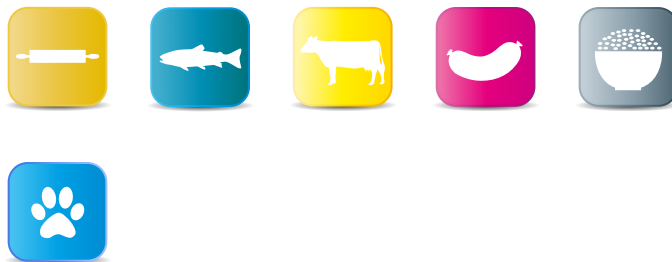


bottom web reel-stock



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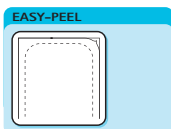
Product Benefits

Thermo-formed flexible film supplied for high speed, automated processing, Cas-Pak has developed a sophisticated range of both shallow and deep draw high barrier bottom webs.

Cas-Pak can custom-build bottom web to meet your specific requirements.

Common uses: Meat & smallgoods, cheese, pasta, soya products, seafood, breads, pizza

Additional Options



For all your stock and customised packaging needs call the Cas-Pak team 0800 725 776



Cas-Pak Products Ltd, 20 Peters Way, Silverdale, Auckland 0932, New Zealand.

Email: orders@caspak.co.nz FREEPHONE 0800 725 776

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flexible
as
our
PACKAGING

bottom web reel-stock

Processing methods

All processing methods outlined below act to extend food shelf life

Vacuum Pack

Vacuum-packing is probably the most economical means of extending shelf life. The processing technique reduces oxygen (O²) levels as much as possible via extreme vacuum. The pre-formed pouch or automated packaging must have a good barrier to prevent O² re-entering the pack. When food products like bone-in meat is vacuum-packed, a high puncture resistance pouch may be required.

Modified Atmosphere Packaging (MAP)/Gas Flush

Modified Atmosphere Packaging changes the ambient atmosphere in packaging to prevent bacteria growth rather than using thermal processes to extend shelf life. Modified atmosphere packaging is gas flushed, replacing air with nitrogen or a nitrogen/oxygen mix. This inhibits spoilage and prevents the growth of bacteria that adversely affect food colour and taste. This technique is used on a variety of perishable foods, including meats, seafood, prepared foods, cheeses and other dairy products. Key benefits are a longer shelf life and a fresher taste.

Pasteurisation

This process occurs after food is packed. The pack is then heated to a temperature in excess of 100°C. Pasteurisation will normally achieve a longer shelf life than hot fill.

Special construction required.

Barrier constructions

Cas-pak supplies an extensive range of flexible barrier films and packaging solutions to optimize the shelf-life and presentation of food products. Barrier films are available in a wide range of gauges and formats.

Standard barrier: eg. Two ply laminates and three- five layer co-extrusions

High barrier: eg. Two-four laminates and co-extrusions with EVOH and PA

Extra-high barrier: eg. Two-four laminates (including metalised, foil and coated films) and co-extrusions up to 14 layers

Cas-pak's specialist team will seek to understand your processing requirements and specify a packaging solution that protects and promotes your product.

Printed

10 colour gravure printing.

Gravure printing delivers high resolution (175 Lines Per Inch) printing, outperforming flexographic printing with stronger colour depth and highlight clarity. Gravure printing provides consistency through the production run and excellent repeatability from order to order.

Cas-Pak offers high quality 10 colour gravure printing to help promote your brand in the market place.

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