

side-gusset / quad-seal pouch



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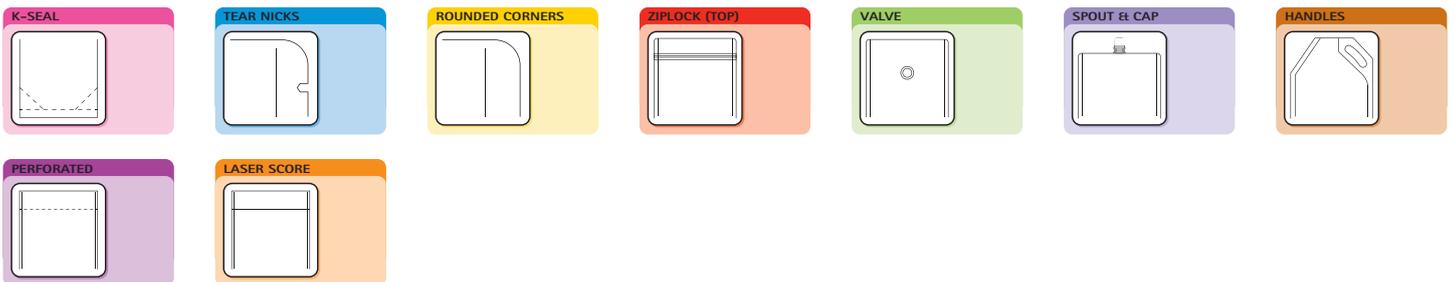
Product Benefits

Free-standing or flat pack. The gusset creates additional depth and capacity for product. Pack can form a block bottom. Four sides provide strong product branding opportunities.

Cas-Pak offers a range of stock coffee pouches available for purchase online. Cas-Pak can also custom-build side gusset/quad seal pouches to meet your specific requirements.

Common uses: Coffee, cook-in-tray roasts, dry goods, powders, confectionery, tea

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

www.caspak.co.nz

flexible
as our **PACKAGING**

side-gusset / quad-seal pouch

Processing methods

All processing methods outlined below act to extend food shelf life

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.

Hot fill/Cook-Chill

Hot fill involves fully cooking the product, filling into a pouch (typically) at temperatures in excess of 85°C followed by rapid chilling and storage at 0-4°C.

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.

Retort

Retort flexible packaging is a food processing method that uses steam or superheated water to heat product to temperatures typically in excess of 120°C in a retort chamber. This sterilizes the product after food is packaged. Retorting is a technique that can achieve a shelf life of up to 12 months at ambient temperatures. Extra high barrier packaging is required for this process < 1 cc/m²/24 hrs.

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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