

Three Side Seal Pouch Vacuum

Features and Benefits:

Shelf-life

- Vacuum packaging is a form of modified atmosphere packaging. It is used to extend product shelf life by reducing oxygen and limiting the growth of aerobic fungi and bacteria. Vacuum pouches are commonly used to extend the shelf life of dry products such as fresh or instant coffee, cereals, cured meats, nuts and snack foods. This packaging solution is also used to help extend or maintain shelf life for fresh products such as meats, liquids and fresh vegetables.

Versatile

- Vacuum pouches are easily packed via manual or automatic packing systems. As the vacuum pouch conforms to the volume of your product it is very easily packed and transported. The vacuum pouch is a coextruded multilayer film that is fully customizable in size and dimensions. This adaptable pouch is suitable for various product types including liquids, dry goods and frozen free flow products.

Environmental

- Using pouches to replace other packaging formats such as tin cans provides an opportunity to reduce packaging material by up to 85%. Snell Flexibles is a partner in the **Soft Plastics Recycling Scheme** which means that pouches are now fully recyclable in New Zealand and Australia.

Consumer Appeal

- *The Three Side Seal Vacuum Pouch* is well-suited for a range of product types. Product displays well through the film and is excellent for chilled and freezer items. Suitable for small 20g packs up to large volume/bulk products 5-10kg.

Two Large Printable Faces

- This is an affordable packaging solution that enables products to be shelf-ready with the application of a printed label. Alternatively, vacuum pouches can be custom-printed to create brand impact on the shelf. *Three Side Seal Vacuum Pouches* offer large real estate with printable front and back faces. At Snell Flexibles, we deliver crisp photographic quality imagery through gravure printing.

Customised Construction

- *Three Side Seal Vacuum Pouches* can be constructed using multiple film/laminate types for customised barrier protection.

Smart Packaging Solutions

Vacuum pouches are the most common form of modified atmosphere packaging found around the world. The removal of oxygen helps to extend product life, so vacuum pouches maintain the quality and look of your product by sealing in flavours and eliminating the needs for chemical preservatives and improving product presentation. Vacuum pouches are very versatile and suitable for consumable and non-consumable products and can be used in ambient, chilled and frozen environments.

Packaging Processes

Three Sided Seal Vacuum Pouches are suitable for:

- Ambient, Warm, Hot-fill
 - o Ambient fill (up to 60°C), warm fill (60°C-75°C), hot fill (80°C-90°C) and will not deform or leak during and/or after filling



- Ambient, Chilled and Freezer Storage Applications
 - o Three side seal pouches are suitable for ambient, chilled and frozen products due to the wide range of film structures available. Construction is tailored to end use.
- Modified Atmosphere Packaging
 - o Designed to retain MAP gas as long as possible, the correct barrier laminate construction will keep product in the best possible condition for as long as possible.
- Manuel and Automated Packing Lines
 - o We work to understand customer processes so that we can deliver packaging in a form that fits your automation requirements. Our experienced Flexibles team will help customers optimise their packaging and processes to minimise downtime. We have a wide understanding of all packaging systems, so we can often solve technical problems before they occur

Packaging Options

- Single ply, two-ply, three-ply, barrier and non-barrier co-extruded film structures

Packaging Film Finishes

- Plain, printed up to 10 colours, matt, gloss, matt/gloss highlights, paper

