

BETTER FLAVOR. BETTER TEXTURE. BETTER QUALITY.

When it comes to delivering consistently superior flavor, texture, and quality the revolutionary Cryovac[®] Flavour Mark[™] food-service pouch raises the bar. For starters, food endures less heat abuse during the retort process in our pouches because their low profile enables the food to heat throughout faster. With no jagged edges, flexible Flavour Mark pouches are safer and easier to open than any can. Plus, the clear pouches make product identification easy, and the contents can even be re-heated right in the pouch. So see how Cryovac Flavour Mark Retort pouches can perform for you.

Benefits of Flavour Mark[™] Packaging

- Longer shelf life and shelf stability enable global expansion opportunities
- Lower handling costs for distribution and storage
- No thawing and faster preparation time for quicker customer response
- Ideal for locations with limited freezer/refrigeration space such as catering and kiosk facilities
- Provides the opportunity to develop exciting new menu items that previously weren't available or possible

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Material Features

- Made with a high-performance, multi-layer, coextruded film for shelf stable low acid products
- Secure, high-integrity seals and excellent abuse properties including impact (case drop) and flex resistance (shipping vibration)
- FDA and EU (European Union) compliant allowing entry into most global markets
- No loss of barrier due to flexing
- Non foil for microwavability, product visibility and for use with metal detection systems
- Designed to run on existing Cryovac® vertical form-fill-seal equipment. Processors can produce products for freezing, refrigeration or retort all on one machine.



Equipment Features

- Designed for foodservice size packages; available for volumes from 16 to 128 ounces (0.47 to 3.7 liters) for foods such as chili with meat, stews, soups, vegetables, sauces, and more
- Option available with retractable fill tube for cleaner seals and two-phase filling of liquids and solids (model 2070)
- Uses a unique pressure pad and squeeze roller system for minimal head space and product voiding capabilities

Technical Support

- The industry's most experienced team of food scientists and applications development specialists to help match the right packaging materials and systems to each unique need
- Technical service specialists to install packaging systems, train operators, and provide ongoing support and service

The Flavour Mark™ brand gives you high quality, cost efficient products

Flavour Mark Retort pouches represent a new line of materials and systems that enable processors to produce an array of high quality shelf stable products without the chill distribution channel and costs associated with it. In addition to the Flavour Mark Retort offering for particulate and non-particulate food products, we're available to discuss the Flavour Mark Aseptic System for non-particulate applications.



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