

# Schur Flexibles Group

## Rozwiązania techniczne stosowane w procesie dojrzewania i pakowania serów

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**SCHUR  
FLEXIBLES**

THE FLEXIBLE PACKAGING PIONEERS.

# We serve the whole value chain in cheese



B2B



B2C



# Cheese ripening in shrink packaging



filling



evacuation, closing



shrinking

- ripening, shipping and sales packaging (up to 9 - 12 months) – no re-packing necessary
- rationalisation of packaging process with fully automated packaging and shrinking lines
- hygienic ripening conditions, no risk of contamination, no drying off losses, no seepage of liquids
- ideal maturation process and full flavour formation
- preservation of quality and shelf life by constant barrier properties all around the pack and high mechanical strength

# Packaging of mature cheese – vacuum shrink

- 3D Shrink: 5-layer double bubble technology with PVDC high barrier concept
- VacuShrink: 9-layer triple bubble technology with EVOH high barrier concept
- transparent or colored, flexo print up to 10 colors

## ShrinkBags



- thickness range 40 - 105 $\mu$ m
- shrink ratio up to 45%, overlap sealable
- fully compatible with all state of the art packaging lines and shrinking equipment

## ShrinkFilms flow wrapping & thermoforming



- thickness range 40 - 180 $\mu$ m
- shrink ratio up to 40%
- fully compatible with flow wrapping and thermoforming lines

# Packaging of cheese – flexible films

- VacuFlex MB (PA barrier) and VacuFlex HB (EVOH barrier)
- water quenching technology with outstanding transparency, low forming temperature and low seal initiation temperature
- thickness range 65 – 320µm, colored and optional with peel

## Vacuum



- thermoforming

## MAP



- flow wrapping

# Packaging of cheese – semirigid

- F-base (expanded) and C-base (non expanded) PP base film materials, thickness range 200 – 1.000µm
- PP base films high transparency, colored (also bi-color), up to 400µm also flexo printable
- lidding films: FlexiClose, BarrierTop, PaperTouch, SoftTouch, thickness range 35 – 90µm, SkinFreshTop 80 – 200µm

## MAP, reclose



- thermoforming e.g. sliced cheese, cheese snacks, ready meals

## Skin

