Schur Flexibles Group

Rozwiązania techniczne stosowane w procesie dojrzewania i pakowania serów

Techmilk 06–09.02.2018, Mikołajki
We serve the whole value chain in cheese

- **B2B**
  - ShrinkBags
  - FlowShrink
  - ShrinkPak

- **B2C**
  - ripening
  - pieces
  - grated, diced
  - slices
  - convenience
Cheese ripening in shrink packaging

- 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 - 105µm
- 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 - 180µm
- 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

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