



# SHRINK VACUUM BAGS



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## **DB SHRINK BAG (PVdC Based)**

### **TYPICAL APPLICATION**

Fresh meats  
Processed meats  
Poulties  
Processed fish  
Cheese  
Sausage  
Others

DB SHRINK BAG provides unique protection to the protein products and demonstrates an excellent package presentation. It possesses excellent shrink and optical properties. It also has balanced performance properties of oxygen and moisture barrier, heat seal strength, mechanical strength and abuse resistance.

### **TYPICAL PROPERTY**

Excellent optical property  
High shrinkage at relative low shrink temperature  
Balanced oxygen and moisture barrier properties  
Excellent heat seal strength  
Narrow width



### **STORAGE CONDITIONS**

It is suggested that products be stored in clean, cool, dry and dark conditions. The suggested storage temperature is below 28°C. The shelf life of the product under these conditions is about 24 months.

### **REGULATORY INFORMATION**

Products comply with U.S. FDA regulation for food direct contact application. The FDA letter may be issued upon request.

## **BG SHRINK BAG (Non-Chloride Based)**

### **TYPICAL APPLICATION**

Bone-in meats  
Cook-in meats  
High abuse packaging applications

### **TYPICAL PROPERTY**

Excellent optical property  
Excellent sealability  
Balanced oxygen and moisture barrier properties  
Superior abrasion resistance  
Superior puncture resistance

BG SHRINK BAG is Nylon and EVOH co-extruded product. It possess excellent shrink and optical properties. It also has balanced performance properties of oxygen and moisture barrier, heat seal strength, mechanical strength and abuse resistance.



### **STORAGE CONDITIONS**

It is suggests that products be stored in clean, cool, dry and dark conditions. The suggested storage temperature is below 28°C. The shelf life of the product under these conditions is about 24 months.

### **REGULATORY INFORMATION**

Products comply with U.S. FDA regulation for food direct contact application. The FDA letter may be issued upon request.

## DF SHRINK BAG

### TYPICAL APPLICATION

Frozen meats  
Frozen poultries  
Frozen seafoods  
Others

### TYPICAL PROPERTY

Excellent optical property  
Excellent shrinkage  
Excellent moisture barrier properties  
Great heat seal strength

-DF SHRINK BAG possesses excellent moisture balance performance, preventing the water loss. It has excellent shrink and optical properties, as well as balanced performance, mechanical strength, heat seal strength, and frozen storage condition. Vacuum shrink packaging can demonstrate a unique protection of the food.

-DF SHRINK BAG is typically used in packaging meat and poultry products in the deep frozen applications.



### STORAGE CONDITIONS

It is suggested that products be stored in clean, cool, dry and dark conditions. The suggested storage temperature is below 28°C. The shelf life of the product under these conditions is about 24 months.

### REGULATORY INFORMATION

Products comply with U.S. FDA regulation for food direct contact application. The FDA letter may be issued upon request.