

SHRINK VACUUM BAGS



#116 HOW MING STREET, KWUN TONG KOWLOON, HONG KONG

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DB SHRINK BAG (PVdC Based)

TYPICAL APPLICATION

Fresh meats
Processed meats
Poultries
Processed fish
Cheese
Sausage
Others

TYPICAL PROPERTY

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

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.



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.



BG SHRINK BAG (Non-Chloride Based)

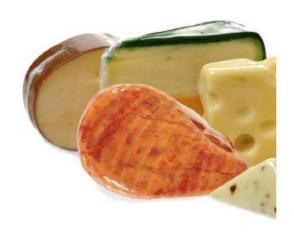
TYPICAL APPLICATION

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.





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DF SHRINK BAG

TYPICAL APPLICATION

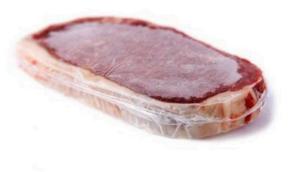
Frozen meats
Frozen poultries
Frozen seafoods
Others

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 an unique protections of the food.

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



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