

CRYOVAC®

BRAND FOOD PACKAGING

FlexPrep™

Portion Dispensing

A revolutionary solution, designed to take back-of-house condiment dispensing to a whole new level. Utilising CRYOVAC® brand rollstock pouch technology, FlexPrep™ Portion Dispensing provides a cost effective solution that can improve operational efficiency and portion control.



BENEFITS*



Operational Efficiency

- Reduce back-of-house condiment packaging material by 85% when compared to paperboard canisters
- Decrease shipping case size for equal condiment volume by 35% when compared to paperboard canisters
- Improve condiment product yield rates to as high as 98%
- Apply condiments with portion-control that minimises waste and optimises cost



Product Integrity

- Ensure no cross-contamination from transfer of products from primary container
- Keep your customers safe from product spoilage or contamination
- Maintain a safe work environment with no need for sharp tools to open pouches
- Ensure condiment freshness and flavor consistency during every shift
- Limit product spoilage with no exposure to air during application or storage



Brand Experience

- Present skin-tight, glossy with excellent optics pack for retail differentiation
- Display your product vertically for increased point-of-sale competitiveness
- Attract consumers with convenient easy opening feature

CHALLENGE

As a foodservice operator you are continuously looking for ways to improve your kitchen operations as well as your operational efficiency. However, something as basic as portioning out condiments or sauces has been a painstaking and time consuming process with no improvement in sight. For years, you may have relied on being supplied condiments in paperboard canisters or plastic jars or jugs, but these systems are inefficient to ship and store, and some require the time-consuming transfer of product into serving pans or trays which also serves to promote food spoilage and waste.

SOLUTION

CRYOVAC® brand FlexPrep™ Portion Dispensing, is Sealed Air's revolutionary, back of house condiment dispensing system that utilises CRYOVAC® brand flexible pouch technology. These flexible pouches are engineered to be used with a custom dispensing unit to offer cost-effective portion control, improved shelf life, and process efficiency in the application of condiments, sauces and dressings.

FlexPrep portion dispensing is available in a variety of pouch sizes that can help improve your customer's experience and back of house operations. This innovative solution is easy to use, reduces prep time, and provides superior yield.

*Based on tests carried out in Sealed Air laboratories. All facilities and systems are different, so results may vary.

FlexPrep™ Portion Dispensing



SUSTAINABILITY

These hermetically-sealed pouches can reduce 85% of primary packaging* and offer improved shipping efficiency and waste after use when compared to cardboard canisters or plastic jars.



MATERIAL

- FlexPrep portion dispensing pouches are made from CRYOVAC® brand rollstock barrier film (CFP250N and FST350B) with a proprietary, frangible seal
- These portion dispensing pouches can range in size 290 to 710 gram
- Dispensing units are sold separately and directly to foodservice operators from Franke Foodservice Systems

EQUIPMENT

FlexPrep portion dispensing pouches are made on CRYOVAC® brand vertical form-fill-seal machines: FP2052 or FP3002B. Choice of equipment depends on speed and volume needs*:

- **CRYOVAC® VPP 3002**
Vertical Form-Fill Seal machine, especially designed for the packing of pumpable foods and liquids. Packaging speed - 32 packages/min with both clear and printed film.
- **FP3002B VFFS System for CRYOVAC® Brand FlexPrep™ Portion Dispensing**
Single-line configuration - 45 packages/min

APPLICATIONS

- Can be used for a variety of emulsified sauces, condiments, and dressings including particulates up to 6 mm
- Product viscosities can range from balsamic vinaigrette to peanut butter



CRYOVAC® VPP 3002