

85 YEARS OF CRYOVAC®

Purpose Built. Customer Driven.

For decades, CRYOVAC has been at the forefront of food packaging innovation, helping the industry preserve freshness, flavor, and quality at every step. By partnering with food service operators, processors, and retailers alike, CRYOVAC has shaped the way food is prepared, protected, and presented—setting the standard for reliability, efficiency, and consumer satisfaction.

A Legacy of Innovation



1940s

CRYOVAC launches with the trademark filing for the brand (1941) and introduces the first commercial vacuum-seal barrier bag prototype (1946), revolutionizing early food preservation and establishing the foundation for modern vacuum packaging.



1950s

CRYOVAC commercializes vacuum packaging for perishable foods (1950s), most notably transforming whole-turkey distribution by dramatically extending shelf life. This decade accelerates modern protein logistics and reshapes consumer buying patterns.



1960s

CRYOVAC drives the boxed-beef revolution with improved shrink vacuum packaging (1960s), launches a three-layer flexible shrink bag that extends frozen turkey shelf life up to 18 months (1962), and modernizes meat processing by enabling centralized fabrication and lower transportation costs (1960s).



1970s

CRYOVAC launches Darfresh® vacuum skin packaging (1970), advances early MAP technologies (1970s), and enters fluids packaging with clipped casings (1970s). Collaboration with chefs Goussault and Pralus accelerates commercial sous-vide adoption (1970s), while the 8300 rotary vacuum chamber system automates beef packaging at scale (1975).



1980s

CRYOVAC expands premium deli and poultry packaging through the development of lunch-meat tubes (1980s), expands cook-in-bag technologies (1980s), and launches SSD stretch-shrink film for poultry (1983). Equipment innovation surges with the launch of the first Onpack VFFS 1005 system (1986) and the introduction of the Model 8150 rotary chamber for cook-in hams (1988).



1990s

CRYOVAC advances flexible packaging with fitmented VFFS systems (1990s), launches the industry-leading D-955 shrink film (1990s), and introduces the BDF barrier display film (1991). The company elevates automation with the Model 8490 rotary chamber system (1993), while the launch of FS 5000 films (1996) and introduction of boneguard bags (1996) upgrade liquids and rib packaging. Sealed Air's acquisition of CRYOVAC® (1998) expands global scale and innovation capacity.



2000s

CRYOVAC launches SES leak-resistant overwrap film (2000s), solving long-standing retail tray leakage, and introduces the OS1000 UV-triggered oxygen-scavenging MAP system (2003), extending shelf life and advancing case-ready protein programs.



2010s

CRYOVAC develops solid-PP high-barrier trays for MAP/VSP (2010s), introduces the Grip & Tear easy-open poultry bag (2010), and launches the FlexPrep® dispensing pouch system (2017). These breakthroughs elevate sustainability, improve food safety, and streamline food service operations.



2020s

CRYOVAC and Sealed Air expand their fluid-packaging leadership with the acquisition of Liquibox (2023), strengthening the portfolio for dairy, beverage, and bulk fluids. The brand also achieves a major milestone with the installation of its 4,000th rotary vacuum chamber system (2025).