

Fresh from Caspak

Retort Pouches

"Shelf Stability" is one of the real buzzwords in food processing at present. This process of Shelf Stability has been long associated with the canning industry, but more and more companies are turning to the flexible alternative. Caspak has developed a range of barrier materials suitable for pasteurisation right through to sterilisation relying on oxygen transmission rates of less than 1cc/m²/day.

Common uses

- Meat based casseroles and stews
- Pulses such as chickpeas and lentils
- Pet food
- Vegetables such as sweetcorn
- Antipasto products
- Seafood

Applications

- Over pressure retorts to a maximum temperature of 130°C
- Steam ovens

Feature options

- Rotogravure printing to 8 colours
- Foil or clear materials
- Hang-Sell hole punch
- Tear nicks for easy opening
- Heavy gauge construction for high puncture resistance
- Rounded corners

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TOMORROW'S TECHNOLOGY IN BARRIER FILMS