



PVDC shrink packaging for cheese, meat, and poultry with humidity-independent barrier properties and customizable barrier levels for optimal food maturation and storage

Protection That Performs

- | Co-extruded using food-safe raw materials for consistent, reliable performance
- | Adjustable barrier levels (low, medium, high) to match product shelf life needs
- | Includes a PVdC layer for strong oxygen and moisture control
- | Maintains seal integrity in humid, cold, or high-fat environments
- | Ideal for both fresh and matured products — from meat to cheese

Efficiency Built In

- | Compatible with high-speed autoloaders and manual operations
- | Leak-proof sealing reduces product waste and rework
- | Stable film behavior improves uptime and machine consistency
- | Available in tubing or bag formats — including bags on tape for faster handling
- | Designed to integrate smoothly into existing shrink packaging systems

Presentation That Holds Up

- | Option for high-quality custom printing to elevate your brand's packaging design
- | Clean, wrinkle-free shrink for polished presentation
- | Helps reinforce your brand's promise of quality and reliability
- | Built-in CO₂ release to prevent pack bloating
- | High transparency for strong product visibility on shelf

Challenge

You've spent weeks refining your product — but poor packaging can undo it in days. Fogging in chillers, seals that fail under pressure, or barrier layers that collapse in humid storage all compromise shelf life, presentation, and trust.

Solution

MProof™ Shrink Packaging forms a consistent, protective barrier that adapts to your needs. Available in multiple barrier levels, it resists humidity, locks in freshness, and seals strong — helping you avoid leakers, repacks, and waste without overpackaging.

