

Sealed Air

Many beverages and ingredients dispensed from a machine at a cafeteria, stadium or restaurant are delivered from a bag either below the counter or in the back of the facility. These operations rely on packaging to preserve product freshness and guarantee a continuous, steady flow. For processors of smoothies, ice cream mixes, cheese sauces and other liquid dairy products, delivering a high-performing package is critical for enabling end-users to maintain successful operations.

With the release of its new IDC/Cryovac SpeedFlex™ Bag-in-Box system, Sealed Air takes filling efficiency to the next level. The system combines equipment, bag-in-box packaging materials, and customizable dispensing fitments to deliver FDA accepted solutions for aseptic packaging of low-acid food and beverage products. These advancements generate enhanced production speed and versatility to help high-volume dairy processors achieve unprecedented operational efficiency.

A Faster Filling Process

Producing up to 30 bags-per-minute for low acid products, Sealed Air's IDC/Cryovac SpeedFlex™ Bag-in-Box system sets the new standard for processing speed. The system elevates production rates to a pace nearly three times faster than most filling systems currently available for processors.

A Versatility Unmatched

Sealed Air's IDC/Cryovac SpeedFlex™ Bag-in-Box system provides the flexibility dairy processors need to solve their greatest filling challenges. Compatible with unique customer requirements, the IDC/Cryovac SpeedFlex™ Bag-in-Box ensures seamless filling regardless of spout, tap and fitment configuration or bag design. This compatibility furthers production capabilities for processing operations



limited in workspace and resource availability. With minimal time required to change over filling components, and sufficient working space, dairy processors can significantly decrease production downtime while boosting output.

A Barrier for Specialized Products

The dairy marketplace is becoming increasingly specialized. Processors must accommodate preservative-free and nutritional beverages and mixes that require different protection levels than standard dairy offerings. Whatever a customer's barrier packaging needs, Sealed Air can customize a solution to ensure maximum protection for your dairy products. Sealed Air's aseptic packaging system delivers shelf stable liquids from production through end-use without refrigeration and can be modified for unique product requirements.

A Smaller Operational Footprint

The IDC/Cryovac SpeedFlex™ Bag-in-Box system requires half the operational

space of traditional bag-in-box fillers while producing at a rate three times faster than industry standards. As a result, dairy operations can implement new equipment and offer a more open work space that improves overall productivity.

A Total Solutions Approach

For more than three decades, Sealed Air has provided innovative equipment, packaging materials and expertise to help processors meet unique product needs and deliver value to high-volume customers who rely on speed and efficiency to succeed. Dairy teams benefit from the peace of mind that comes from working with a partner that has a proven history of delivering quality barrier packaging for liquid food and beverage products.

