

Germany, new reliable seafood package developed

Multivac has developed economical solutions for producing high-quality packs of seafood and fish products, which guarantees freshness and long shelf life.

These new models, including a thermoforming packaging machine for MultiFresh™ vacuum skin applications, a traysealer and a double chamber machine are to be presented at Seafood Processing Europe in Brussels from 21 to 23 April, the firm announced.

Firm sources explained that MultiFresh™ thermoforming packaging machine is a new compact model designed for the production of high-quality vacuum skin packs in small and medium-sized batches.

MULTIVAC has also approved an extensive range of skin films for producing vacuum skin packs, and these films are marketed under the MultiFresh™ brand.

The firm outlines that T 300 traysealer is ideal for packing fish portions and seafood in trays, maintaining the highest hygiene standards thanks to its high-quality and durable stainless steel construction.

As regards vacuum packing in film pouches, MULTIVAC will be showing a BASELINE chamber machine, which makes it possible to produce high-quality packs at an attractive price. This compact machine accelerates the packaging procedure, since the operating processes run parallel to each other: while one chamber is being evacuated, the other can be loaded.

MULTIVAC covers a very wide spectrum of sizes, outputs and equipment levels with its machine range, and therefore makes it possible even for small and medium-sized manufacturers of fish products to start using technologically sophisticated packaging solutions such as for example the vacuum skin process.