

**MULTIVAC at Seafood in Brussels from 24 to 26 April**

**2018 (Hall 4, Stand 6051)**

## **Fish and seafood attractively packaged**

**Wolfertschwenden, 27 February 2018 – At Seafood Processing Global, which takes place from 24 to 26 April in Brussels, everything on the MULTIVAC stand will revolve around packaging solutions, which not only contribute to extending the shelf life of fish and seafood, but also enable the product to be presented attractively at the point of sale. Prominence will be given in particular to the benefits of vacuum skin packs.**

With its MultiFresh™ system, MULTIVAC offers a process for packing food in high-quality vacuum skin packs. It can be produced on thermoforming packaging machines or traysealers. The upper web is tightly draped around the product and is sealed to the entire surface of the lower web. Even food products with sharp or hard parts, such as bones or shells, are enclosed securely and fixed in place in the pack cavity. The vacuum in the pack contributes to an extended shelf life for the food.

MULTIVAC has many years of experience in vacuum skin technology and offers a broad spectrum of special packaging machines, which meet the widest range of requirements with regard to pack size, output and level of automation.

The compact **R 105 MF thermoforming packaging machine**, which MULTIVAC will be showing at Seafood, is an economical entry-level model for producing high-quality vacuum skin packs in small and medium-sized batches. The R 105 MF has the same technical equipment as the large machine models, and it therefore makes it possible even for small-scale manufacturers to launch into vacuum skin packs. It is equipped with integrated upper web chain guidance, which ensures that the film is firmly guided right into the sealing station.



From its wide range of traysealers, MULTIVAC will be showing its fully automatic **T 300 H** machine. The space-saving entry-level model is suitable for packing a wide range of products, and it was primarily designed for tray packing in small to medium-sized batches. The T 300 H can be designed as multi-track and combined with various discharge systems. Thanks to the simple die change, the machine can quickly be converted for different pack sizes and shapes. Electric drive systems for the tray transport, lifting unit and film trim winder ensure that it has an energy-efficient method of operation.

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#### **About MULTIVAC**

MULTIVAC is one of the leading providers worldwide of packaging solutions for food products of all types, life science and healthcare products as well as industrial items. The MULTIVAC portfolio covers virtually all manufacturers' requirements in terms of pack design, output and resource efficiency. It includes a variety of packaging technologies as well as automation solutions, labellers and quality control systems. The product range is rounded off with portioning and processing solutions upstream of the packaging procedure. Thanks to extensive expertise in packaging lines, all modules can be integrated into complete solutions. Thus MULTIVAC solutions ensure a high degree of operational and process reliability as well as high efficiency. The MULTIVAC Group has approximately 5,200 employees worldwide, with some 1,900 based at its headquarters in Wolfertschwenden. With over 80 subsidiaries, the Group is represented on all continents. More than 1,000 sales advisors and service technicians throughout the world use their know-how and experience to the benefit of customers, and they ensure that all installed MULTIVAC machines are utilised to their maximum. Further information can be found at: [www.multivac.com](http://www.multivac.com).

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