

alfo
Vakuumverpackungen



MORE THAN JUST PACKAGING

CLEAR COMPETENCE IN VACUUM BAGS

STANDARD PRODUCTS IN STOCK

Vacuum bags always available	Material	Sizes
Side seal bag Front side / Reverse side		
transparent / transparent	PA / PE	Min 100 x 160 mm Max 500 x 700 mm
transparent / black	PA / PE	Min 150 x 300 mm Max 250 x 350 mm
transparent / silver	PET / PE	200 x 300 mm
transparent / gold	PET / PE	200 x 300 mm
silver/ silver	PET / PE	Min 150 x 200 mm Max 400 x 600 mm
Chequered bag transpa- rent / blue, red, green	PA / PE	Min 130 x 260 mm Max 210 x 260 mm
Cook-in bag 121° Side seal bag	OPA / PP	Min 150 x 200 mm Max 400 x 600 mm
Cook-in bag 115° Tubular bag	PA / PE	Min 150 x 200 mm Max 400 x 600 mm
Tubular bag	PA / PE	Min 75 x 200 mm Max 400 x 600 mm
Shrinkbag	PA / PVDC EVOH	Min 90 x 200 mm Max 450 x 800 mm
Stand-up pouch	PA / PE	Min 110 x 185/70 mm Max 205 x 310/120 mm
FleeceVak Embossed bag	PA / PE	Min 160 x 250 mm Max 300 x 400 mm

SPECIAL SIZES AND OPTIONS

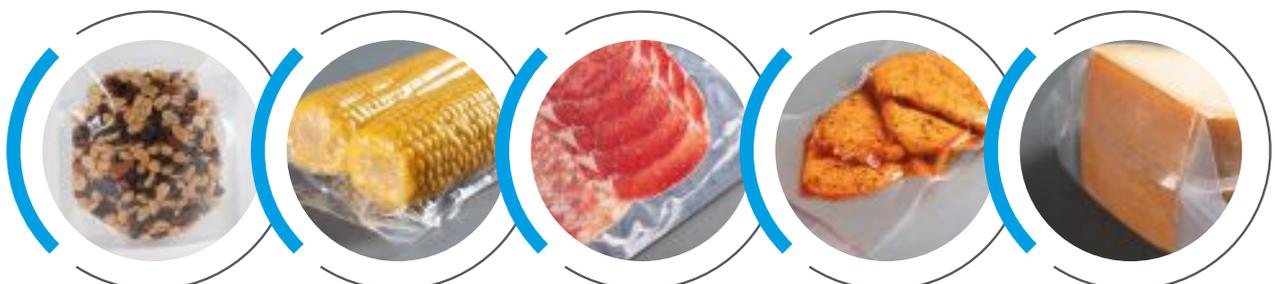
Vacuum bags Range and options	Material	Thicknesses Sizes
Side seal bag	PA / PE	65 – 220 μ Min 100 x 150 mm Max 600 x 1200 mm
Tubular bag	PA / PE	60 – 150 μ Min 75 x 200 mm Max 1300 x 1000 mm
Multilayer bag	PA / PE EVOH	50 – 180 μ Min 250 x 200 mm Max 1300 x 1000 mm
Shrinkbag	EVOH	45 – 100 μ Min 90 x 200 mm Max 600 x 900 mm
VakTape (Opening device)	PA / PE	75 – 130 μ Min 100 x 150 mm Max 600 x 600 mm
HookVak (Reclosure, Velcro) or Zipper Stand-up pouch and side seal bag	PA / PE PET / PE	90 – 150 μ Min 100 x 210 mm Max 600 x 635 mm
With hook, side seal bag	PA / PE	90 – 170 μ Min 100 x 150 mm Max 400 x 600 mm

CERTIFIED QUALITY



Quality standards have become an essential part of production and a key purchasing criterion for **allfo's** customers. **In recent years, we have therefore striven for certificates and obtained several important ones – also in terms of sustainability.**

- **BRC/IOP – The global standard for food packaging**
- **ISO 50001 – Energy efficiency guided by sustainability**
- **GKV Code of Conduct**



LARGEST AVAILABLE VARIETY FOR ALL VACUUM CHAMBER MACHINES

The range of bags from **allfo**

Is it your intention to vacuum your product in a perfect bag? As the European market leader for vacuum bags, **allfo** supplies you with optimum packaging solutions – quickly and reliably. We advise you competently and in accordance with your requirements; as a result you know which bag type made of high-quality PA/PE barrier film best suits your product and the applied packaging process. Whether you intend to package meat, sausage products, cheeses, fish, vegetables, ready meals or pet food: Vacuum bags from **allfo** retain the freshness of your product and extend its shelf life.

Our bags can be processed on all common vacuum chamber machines and provide variable oxygen barriers, thicknesses and widths, depending on your requirements.

Vacuum bags and their variety of applications

Did you know that our bags can be utilised for much more than only storing products? They are also perfectly suitable for pasteurising, sterilising, freezing and cooking – especially in the Sous-Vide method. Vacuum bags even allow meat and cheese to ripen to perfection. The functional bags are also used for pre-portioned sales packaging of meat, sausage products and cheese at the point of sale. Would you like to add colour to your packaging? No problem. We can even print high-quality motifs with up to 10 colours on your vacuum bag.

allfo would like to remain your favourite partner of choice in the future. We guarantee not only the excellent quality of our products, but also permanent availability through more than 200 different bag sizes occupying over 3,500 pallet spaces.

Side seal bag, the versatile type

We manufacture this three-edged vacuum bag type in more than one hundred different formats from high-quality PA/PE barrier film, which again we produce ourselves on state-of-the-art production lines. PA (polyamide) provides an oxygen barrier and aroma protection, while PE (polyethylene) ensures a moisture barrier and optimal sealing properties. Our best-selling bag variant is the transparent side seal bag with a thickness of 90µm. A sophisticated material mix provides this bag type with the best prerequisites to make it ideal for packaging meat, sausage products, fish, cheeses, delicatessen and ready meals. The stable gas barrier ensures maximum product safety and aroma protection. Excellent printability and low air penetration rates due to high tear and puncture resistance are further advantages. Our side seal bags are equally suitable for packaging non-food, such as pharmaceutical, cosmetic, chemical and industrial products. Please note the diversity of our standard products and specialties on the general overview on the last page.



Side Seal Bag



Black Reverse Side



Tubular Bag

Tubular bag, the slim type

“Perfect” is the desired attribute for your product presentation? In that case, our tubular bag without side seams is your first choice. It allows your product’s shape and contours to be optimally accentuated. Sausages are appetizingly presented, pieces of cheese, fresh meat, sausage products, fish or snacks promise a mouth-watering treat. When it comes to tubular bags, we can supply almost any variant – from very slim to extra-large.

Multilayer bag, the special type

Our state-of-the-art extrusion lines allow us to combine various materials in multilayer bags. This is where our special expertise lies, e.g. to support ripening processes for various types of cheese, where a controlled gas exchange is required. Vegetables such as potatoes or beet-root equally require and benefit from this special kind of treatment. When it comes to highly hygroscopic products and very long shelf lives, we rely on special high barriers.

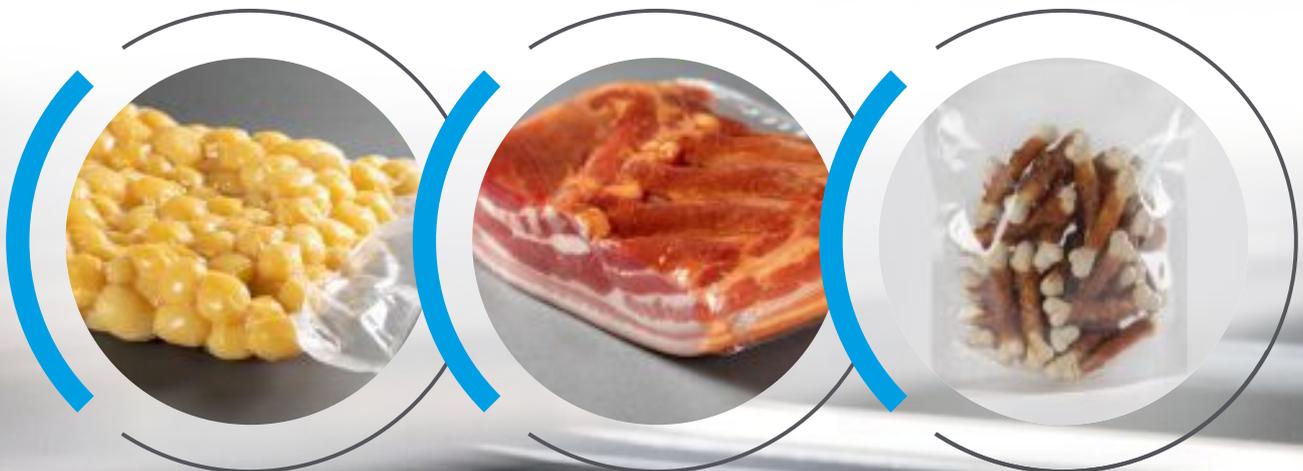
Shrinkbag, the skin-tight type

Would you like a second skin for your vacuum-packed product? For this purpose we highly recommend our shrink bags which we supply in two different variants. The ASB bag (PVDC) and the ASBC shrink bag with EVOH barrier. Both types are available with round bottom or side

seam and can be delivered loosely or on chain. Overlapping sealing and processing is possible with both variants. They are particularly suitable for packaging fresh meat, meat and sausage products, frozen fish and non-ripening cheeses. Each bag is shrunk by immersion in hot water or by means of hot steam. Like a second skin, the shrink bag wraps itself tightly around the product while it stops meat juices from escaping.

Cook-in bag, the hot type

Hot and cold – our innovative cooking aids withstand both extreme sub-zero temperatures of -40°C and extremely high temperatures of up to 121°C equally well – without the risk of delamination, leakage, flex-cracking or streaking. They are especially recommended for the catering and food processing industries, due to their high quality. “Convenience” is the magic word whose products reduce kitchen work considerably. Our cook-in bags are also used in “Sous-Vide” cooking, where the food is gently cooked at low temperatures. The convincing result of this cooking method is that the nature of the product is completely retained, as are its flavours and nutrients. Corn only gets its long shelf life through sterilisation. In this process, the yellow cobs are placed in side-seal cook-in bags made of OPA/PP 75/15 and heated to a temperature above 100°C. This vacuum bag



Multilayer Bag

Shrinkbag

Stand-Up Pouch

type tolerates temperatures of up to 121°C, making it therefore equally suitable for sterilisation in an autoclave.

Stand-up pouch, the steady one

It is almost impossible to find supermarket shelves without stand-up pouches on them, as they have established themselves with consumers and manufacturers alike. It remains steadily in an upright position, is easy to handle and tolerates cooking temperatures of up to 100°C. The consumer can easily pour or decant the content of the bag. Products remain fresh while their aroma is retained. Further advantages are the practical tear-open notch and the zip closure. Paper and paper-look variants are currently very popular. The stand-up pouch's large surface offers plenty of space for your brand's message. It is applied in up to 10 colours in flexo-printing.

VakTape, the opening device

How important a practical opening device can be becomes obvious by the time you try to open a package spontaneously without any functional aids. That is why we offer practical opening aids for our bags which can also be easily handled by consumers with motor impairments. "Easy opening" is also possible with vacuum

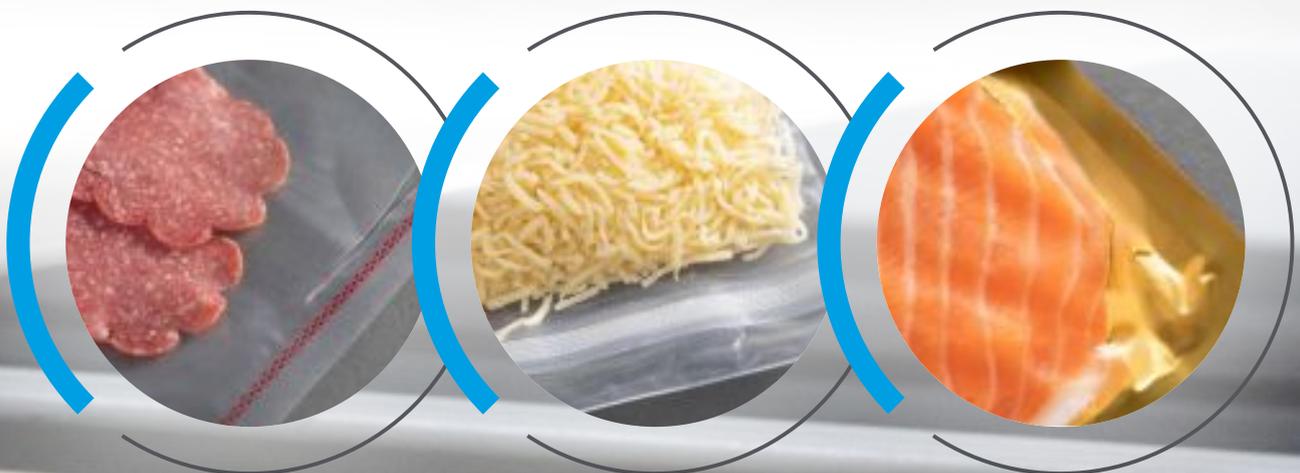
bags by means of the integrated tear strip "VakTape". A slight pull on the tear cut is sufficient and the side-seal bag opens along the tape automatically. No scissors, no knife, no spilling.

HookVak, the reclosure

The HookVak is an innovative, food-safe and resealable Velcro closure that can be integrated into the bag at the customer's request. The sealing seam is located above the reclosure. This means that the bag is initially sealed airtight and can be opened in the classic way. The content is then completely or partially removed. To reseal the bag, it is merely necessary to press the Velcro fastener back in again. Compared to the zipper, the HookVac is easier to handle with chunky or pourable products. The zipper, on the other hand, offers the advantage that the bag opening is closed almost liquid-tight. In both cases the aroma of spices or tea is perfectly retained. Parmesan and other grated cheeses equally benefit from these practical opening aids.

FleeceVak, the embossed bag

Embossed bags are often used in the household or hobby sector, for example by hunters or fishermen. These bags have been designed to facilitate vacuuming processes through an inner honeycomb structure.



VakTape

HookVak

Golden Reverse Side



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