

allfo

VACUUM PACKAGING



MORE THAN JUST A PACKAGING
CLEAR COMPETENCE IN VACUUM PACKAGING



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 one - also in terms of sustainability.

BRCGS:

Allfo has been proven to meet the criteria of the category: High hygiene risk. The certificate applies to the production of food-grade packaging and certifies that it is harmless. We have achieved the highest classification. Background to the certificate: The British Retail Consortium (BRC) defines the standard for suppliers of packaging materials for foodstuff, which have been bindingly down by several retail chains.

GKV Code of Conduct:

With this certificate, allfo proves that it consistently complies with the Code of Conduct of the Plastic Processing Industry (GfK). This means that this association, which is authoritative association to the need to demand binding compliance with legal regulations and, in particular, ethical standards from its members through codes of conduct.

Kosher:

Rabbi Shmuel Aharon Brodman visited the allfo factory and took a close look at the products and their manufacturing process. During the inspection, he was able to determine that no prohibited ingredients are used. Our products are officially certified as kosher.

Recyclability:

Our vacuum bag VAC95+, that is 100% recyclable has been certified by the internationally recognised institute cyclos-HTP in the highest category „Recyclable Class AAA“. Vacuum bags of this type can be identified, sorted out and processed into high-purity recyclates in modern recycling plants.

Member of Save Food:

Since its foundation in 2011, the SAVE FOOD initiative has been working to combat global food losses. The cooperation is supported by the Food and Agriculture Organisation of the United Nations, FAO, the United Nations Environment Programme, UNEP, and Messe Düsseldorf GmbH. Together with the SAVE FOOD aims to drive innovation, promote interdisciplinary dialogue and initiate debates to create solutions - along the entire value chain from the field to the consumer.

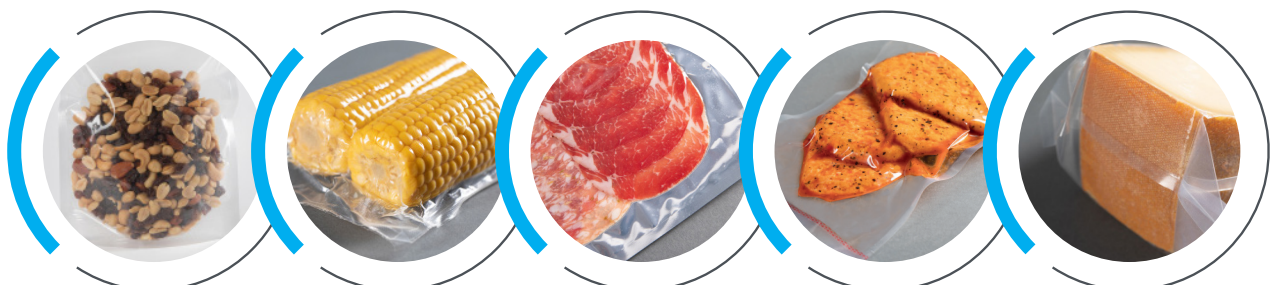


STANDARD PRODUCTS IN STOCK

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
Embossed bag	PA / PE	Min 160 x 250 mm Max 300 x 400 mm
Multilayer bag	PA / PE	
VAC95+	PP	Min 150 x 200 mm Max 400 x 600 mm
Printed bag „Woodlook“	PA / PE	150 x 300 mm 200 x 300mm
Printed bag „Christmas“	PA / PE	200 x 330 mm
Printed bag „BBQ“	PA / PE	200 x 330 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 Zip- per 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



LARGEST AVAILABLE VARIETY FOR ALL VACUUM CHAMBER MACHINES

The product range from allfo

allfo's the European market leader for vacuum bags, allfo supplies you with your optimum packaging solution - 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, cheese, fish, vegetables, ready meals or pet food: Vacuum bags from allfo extend the shelf life and freshness of your product. Our bags can be processed on all common vacuum chamber machines and provide variable oxygen barriers, thicknesses and widths as required.

Vacuum bags and their variety of applications

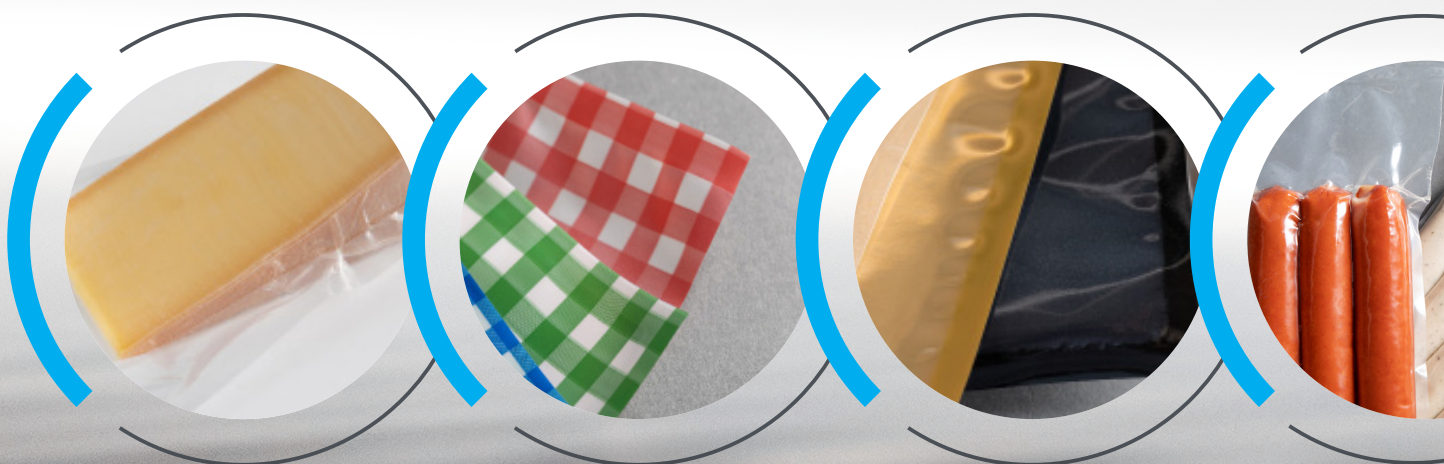
Did you know that our bags can be utilised for much more than only storing products? They are also perfectly suitable for pasteurising, sterilising, freezing and cooking - especially in the sous-vide process. Vacuum bags even allow meat and cheese to ripen to perfection. The functional bags are also used for pre-portioned sales packaging of meat, sausage and cheese at the point of sale. You want 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 favorite partner of choice in the future. We guarantee not only excellent quality of

our products, but also their permanent availability in over 200 sizes on nearly 3.500 pallet spaces.

Side seal bag

We manufacture this three-edge 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 90my. A sophisticated material mix provides this bag type with the best prerequisites to make it ideal for packaging meat, sausages, fish, cheese, 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. This variant is also suitable for non-food products from the pharmaceutical, cosmetics, chemical and industrial sectors. Also available is our sealed edge bag in a check pattern and with an eye-catching reverse side.



Side seal bag

Side seal bag
„chequered“

Side seal bag
„gold / silver / black“

Tubular

Tubular bag

You are looking for an attractive presentation for your product? 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 presented in an appetising way, pieces of cheese, fresh meat, 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

Our state-of-the-art extrusion lines allow us to combine different materials in multi-layer 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 beetroot 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

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 (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 a chain. They are particularly suitable for packaging fresh meat, meat and sausage products, frozen fish and non-ripening cheese. Each bag is shrunk by immersion 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

Hot and cold - the innovative cooking aids withstand both extreme sub-zero temperatures of -40°C 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 cooking bags are also used in „Sous Vide“ cooking, where the food is gently cooked at low temperature. 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 bag tolerates temperatures up to 121°C,



making it therefore equally suitable for sterilisation in an autoclave.

Stand-up pouch

It's hard to imagine 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 tolerate 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. 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

How important a practical opening device can become obvious by the time you try to open a package spontaneously without any functional aids. That's why we offer practical opening aids for our bags that can also be easily handled by people 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 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 HookVak 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 grated cheese equally benefit from these practical opening aids.

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.



VAC95+

The novelty consists of more than 95 percent polypropylene (PP) and a thin high barrier. Hence the name VAC95+. PP can be recycled without any problems – perfect, therefore, for the circular economy. The innovative bags with a thin high barrier can be identified in modern sorting plants, sorted out and then recycled into high-purity recyclates. These recyclates are then used to make new products. The very good recyclability of the VAC95+ has now also been officially confirmed: For the latest PP bag generation, allfo received the EU-wide certification of the cyclos-HTP institute as an excellent recyclable product of the highest class AAA. The sustainable product protection is as powerful as ever. It has even better barrier properties than the classic PA/PE vacuum bags and thus keeps food fresh and appetising for even longer.

Printed bag

We have various printed bags in stock as standard: our best sellers:

- **Christmas:** get in the mood for Christmas today: Consisting of PA/PE, 90μ, transparent bottom, printed top. Provided with our VakTape, the practical tear-open aid.
- **BBQ:** perfect for the barbecue season. Consisting of PA/PE, 90μ, transparent bottom side, printed top side. Provided with our VakTape, the practical tear-open aid.
- **Woodlook:** consisting of PA/PE, 90μ, transparent top side, rustic bottom side in wood look.



5+

Printed bag
„Woodlook“

Printed bag
„Christmas“

Printed bag
„BBQ“

allfo

VACUUM PACKAGING



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