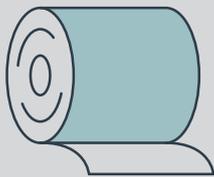


10 REASONS TO USE CRYOVAC[®] Brand Darfresh[®] on Tray

CRYOVAC[®] Brand Darfresh on Tray vacuum skin packaging solution has been designed to gently wrap around every contour of the food product, without distorting its shape. The top web and tray are then heat-sealed together right up to the edge of the meat to produce a securely and hygienically sealed pack.

This packaging technology provides a practical and cost-effective solution to reducing operational costs, improving sustainability and the merchandising appeal of a packaged product. All these factors can help to increase consumer appeal and sales, contributing to higher profit margins.

1 REDUCTION OF PLASTIC WASTE, NO SCRAP



40%

Less top web film
vs. traditional skin
pack machines

0%

No scrap
no skeleton film waste;
100% of film used

2 CONTRIBUTION TO CIRCULAR ECONOMY



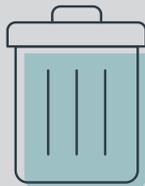
Packaging system and top
webs designed for sealing
onto mono material trays
(PP - APET), with recycled
content*

3 PACK SECURITY AND FOOD WASTE REDUCTION

3

50%

Less food wasted
due to no product discolouration and
longer shelf-life vs. MAP



4 50%



Reduced carbon footprint
With no top web scrap
vs. skin and reduced food
waste vs. MAP

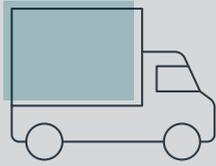
CUT DOWN GREENHOUSE GASSES EMISSION AND PERFECTLY MANAGE RESOURCE

Just the right amount of packaging to deliver product
security and extended shelf life* throughout the
entire supply chain.

Learn more about Essential Food Packaging
<https://www.sealedair.com/resources/blog/single-use-plastics>

CRYOVAC[®] brand Darfresh[®] on Tray is designed to ensure hygiene and food safety, delivering class leading package and product stability. When used for fresh red meat, it improves eating quality thanks to continued maturation.

5

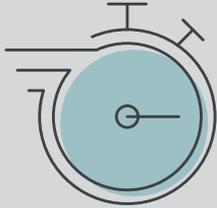


44%
more meat can be transported
per truck
compared to MAP

MONEY SAVING POTENTIAL VIA OPTIMISED DISTRIBUTION CHANNELS

A typical fully loaded truck can carry 8200 kg meat packed in traditional MAP, raising to 14 500 kg of meat when packaged in CRYOVAC® brand Darfresh® on Tray. Omnichannel compliant, versatile enough to be used in traditional retail all the way through to “dark store” e-fulfilment. Headspace reduction and vertical merchandising when combined can increase availability at POS. Reducing the replenishing task for store workers.

6



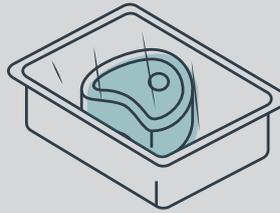
HIGHEST PROCESSOR PRODUCTIVITY

35%
faster packaging process
vs. other packaging systems

While keeping consistency in the shape and appeal of the packs achieved at high production speed

7

EXTENDED EXPORT OPPORTUNITIES AND MORE TIME TO SELL WITH LONGER SHELF-LIFE



Modified Atmosphere Packaging containing chilled fresh red meat stays fresh for

10 DAYS



CRYOVAC® brand Darfresh on Tray containing chilled fresh red meat stays fresh for

20 DAYS

8

BRANDING OPPORTUNITY, FLEXIBILITY AND DIFFERENTIATION

Drive higher sales volume with aspirational packaging formats. Second skin presentation achieved with CRYOVAC® brand Darfresh on Tray system improves packaged food appeal whilst maintaining freshness and improving consumer eating experience.

Multiple merchandising opportunities with the innovative use of 360° printing and wraparound labelling.



9

Versatility to adapt to ever-changing sustainability needs



MANAGING SUSTAINABILITY TRENDS

Tray options to meet local retail and recycling landscape. Always with the #1 pillar of resource efficiency in mind. Full range of packaging substrates to meet environmental strategies Darfresh on Tray-Mono, PAPERSEAL®, SLIMFRESH® and PLATFORMER®

10

MATERIAL AND MACHINE DESIGNED IN HARMONY FOR SYSTEM SECURITY

Leading equipment performance compared to peer systems with the lowest total pack cost thanks to innovative line integration and automation, all supported jointly by G. Mondini and Sealed Air. Best overall equipment effectiveness, digitalization and minimised performance deviation make CRYOVAC® brand Darfresh® on Tray the most cost effective and irresistible skin packaging solution for food processors.



Based on results achieved for Sealed Air deliverables. All facilities and systems are different, so results may vary.

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