

CRYOVAC®

BRAND FOOD PACKAGING

FlexPrep™ Portion Dispensing

A revolutionary solution, designed to take back-of-house condiment dispensing to a whole new level. Utilizing CRYOVAC® brand rollstock pouch technology, FlexPrep Portion Dispensing provides a cost effective solution that can improve operational efficiency and portion control.



BENEFITS



Operational Efficiency

- Reduce back-of-house condiment packaging material by up to 85% when compared to paperboard canisters
- Decrease shipping case size for equal condiment volume by up to 35% when compared to paperboard canisters
- Improve condiment product yield rates to as high as 98%
- Apply condiments with portion-control that minimizes waste and optimizes cost



Product Integrity

- Ensure no cross-contamination from transfer of products from primary container
- Keep your customers safe from product spoilage or contamination
- Maintain a safe work environment with no need for sharp tools to open pouches
- Ensure condiment freshness and flavor consistency during every shift
- Limit product spoilage with no exposure to air during application or storage



Brand Experience

- Apply condiments with portion-controlled consistency each and every time
- Offer an expanded range of flavors for LTO's related to sauces or dressings

CHALLENGE

As a foodservice operator you are continuously looking for ways to improve your kitchen operations as well as your operational efficiency. However, something as basic as portioning out condiments or sauces has been a painstaking and time consuming process with no improvement in sight. For years, you may have relied on being supplied condiments in paperboard canisters or plastic jars or jugs, but these systems are inefficient to ship and store, and some require the time-consuming transfer of product into serving pans or trays which also serves to promote food spoilage and waste.

SOLUTION

CRYOVAC FlexPrep™ Portion Dispensing, is Sealed Air's revolutionary, back of house condiment dispensing system that utilizes CRYOVAC® brand flexible pouch technology. These flexible pouches are engineered to be used with a custom dispensing unit to offer cost-effective portion control, improved shelf life, and process efficiency in the application of condiments, sauces and dressings.

FlexPrep is available in a variety of pouch sizes that can help improve your customer's experience and back of house operations. This innovative solution is easy to use, reduces prep time, and provides superior yield.

FlexPrep™ Portion Dispensing

SUSTAINABILITY

- These hermetically-sealed pouches can reduce primary packaging up to 85% and offer improved shipping efficiency and waste after use when compared to cardboard canisters or plastic jars.

MATERIAL

- FlexPrep portion dispensing pouches are made from CRYOVAC® brand rollstock barrier film (CFP250N and FST350B) with a proprietary, frangible seal.
- These portion dispensing pouches can range in size from 10 to 27 ounces.
- Dispensing units are sold separately and directly to foodservice operators from either Franke Foodservice Systems and Server Products Corporation.

Shown:
Server Products
Dispenser



EQUIPMENT

FlexPrep pouches are made on CRYOVAC® brand vertical form-fill-seal machines: Onpack 2052 or Onpack 3002. Choice of equipment depends on speed and volume needs:

■ Onpack 2052 VFFS System for FlexPrep Portion Dispensing

- Two-line configuration for speeds up to 90 ppm

■ Onpack 3002 VFFS System for FlexPrep Portion Dispensing

- Single-line configuration for speeds up to 45 ppm

APPLICATIONS

- Can be used for a variety of emulsified sauces, condiments, and dressings including particulates up to 1/4".
- Product viscosities can range from balsamic vinaigrette to peanut butter, including products that are warmed before use such as cheese sauce or hot fudge.

Shown:
Franke Foodservice
Systems Dispenser



Shown: FlexPrep Portion Dispensing Pouches

Shown:
Onpack 2052

