

Global Packaging



MEAT

Packaging Solutions

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Meat

Specialists in Meat

The meat sector demands the highest quality in packaging solutions, requiring excellent presentation with focus on product shelf-life extension.

ULMA is aware that the success of its clients depends on the quality of their products, and therefore on the packaging. For this reason, thanks to more than 50 years experience developing packaging equipment designed for this sector, ULMA can ensure top quality, individual solutions for your product packaging requirements.

Our packaging technology offer covers a wide range within the meat industry, aimed at the following market groups:

- ▶ **Fresh meats**
 - Bulk portions for distribution
 - Portioned cuts for retail
 - Minced meat
- ▶ **Cold meats**
 - Fresh
 - Sliced
 - Cured
- ▶ **Hamburgers**
- ▶ **Cured, smoked or salted meat**
- ▶ **Prepared foods**

Global Offer

ULMA offers the widest range of packaging solutions on the market for the meat sector, from solutions for catering distribution to final retail distribution. ULMA offers packaging solutions between five different packaging systems:

Thermoforming, Traysealing, Horizontal Flow Pack (HFFS), Vertical Flow Pack (VFFS) and Stretch Film, each with their unique ability to customise the package presentation and shelf-life needs of the product.

In addition, ULMA offers complete fully automated solutions from the handling and loading of the product, to the final crate packing and palletizing.



Fresh meat – Primal cuts

The retail distribution of large fresh or frozen meat portions requires packaging that protects the product from contamination during the maturation, handling and transport, while extending the shelf-life of the product.

ULMA offers flexible solutions for all meat portion shapes and sizes.

Economic packs designed for distribution with large production requirements.

Hygienic packaging for logistics and distribution.



Protection of the product for handling and transport.

Fresh meat – Primal cuts

Retail distribution of large fresh or frozen meat portions requiring low oxygen, vacuum packaging to protect the products from contamination during the maturation, handling and transport and allowing an extended product life.

FP - FLOW-VAC®



TF - VACUUM



TF - SHRINK



Vacuum packaging or in modified atmosphere (MAP) to extend the shelf-life of the product.

Fresh meat – Cuts and fillets

Portioned cuts of meat require packaging that both protects and extends the shelf-life of the product. The final packed product needs to be practical while displaying the freshness of the product in an attractive packaging presentation.

FP - BDF®



A protective, shrinkable barrier film that is wrapped around a tray and sealed to enclose a protective atmosphere enhancing colour and shelf-life.

TS - MAP



TF - MAP



Vacuum packaging or in modified atmosphere (MAP) to extend the shelf-life of the product.

TF - SKIN



Vacuum packaging where the film follows the form and shape of the product enhancing product presentation and shelf-life.

TF - VACUUM



MASTERBAG

TF - SHRINK

Fresh meat – Minced meat

Minced meat requires packaging that primarily protects the fragile product, while enhancing the colour and extending the shelf-life. It is important for the packaging designed to display the freshness of the product in a protective, informative, attractive package.



Packed in modified atmosphere (MAP) to extend the shelf-life of the product.



Grouping of stretch film packs in secondary packaging with modified atmosphere (MAP).

TS - MAP

TF - MAP

SF

FP - MAP

VT - MAP

MASTERBAG

Hamburgers

Processed hamburgers require a packaging system that both protects the product and extends the shelf-life of the product. There are different alternatives for both fresh and for frozen products, depending on production requirements, presentation and shelf-life requirements of the product.



FP



TS - MAP



VT



TF - VACUUM



TF - MAP



Processed meat - Sausages

Sausages and cold meats requires packaging that both protects the product and also extends the shelf-life. The packaging must retain the freshness of the product and display the product in an attractive pack presentation.



TF - VACUUM



FP - FLOW-VAC®



TS - MAP



Individual or grouped product in vacuum or modified atmosphere (MAP) packaging to extend the shelf-life of the product.

TF - MAP



FP - MAP



VT - MAP



FP - BDF®



Processed meat - Sliced

Sliced cold meats require packaging that protects and holds the product in place, while enhance product shelf-life. The up-market packaging must retain the freshness of the product and display the product in an attractive pack presentation.

TS - MAP



Rigid and flexible packs with the option of including a eurolock for vertical display.

TF - MAP

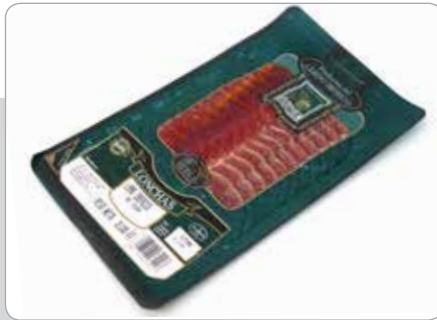


TF - VACUUM



Optional resealable packs that add value to the final packaging presentation.

TF - SKIN



TF - MAP (ZIPPER)



TS - MAP (SLICE P.)



FP - BDF ©



FP - MAP (RECLOSABLE)



Processed meat - Dry sausage and salami

Cured cold require packaging that protects and holds the product in place, while enhance product shelf-life. The up-market packaging must retain the freshness of the product and display the product in an attractive pack presentation.

FP - MAP



FP - FLOW-VAC®



Individual or grouped product packed in a modified atmosphere (MAP) packaging to extend the shelf-life of the product.

TF - VACUUM



VT - MAP



With the option of including a eurolock for vertical display.

TF - SHRINK



TS - MAP



TF - MAP



Smoked, cooked and dried meat

Prepared meat products require packaging that protects and holds the product in place, while enhance product shelf-life. The packaging must retain the freshness of the product and display the product in an attractive pack presentation.

FP - FLOW-VAC®



TF - VACUUM



TF - MAP



TF - SHRINK



TF - SKIN



Vacuum or modified atmosphere (MAP) packaging.

Shrink or skin packages where the film follows the shape the product.

Automation of packaging lines

ULMA Packaging Automation

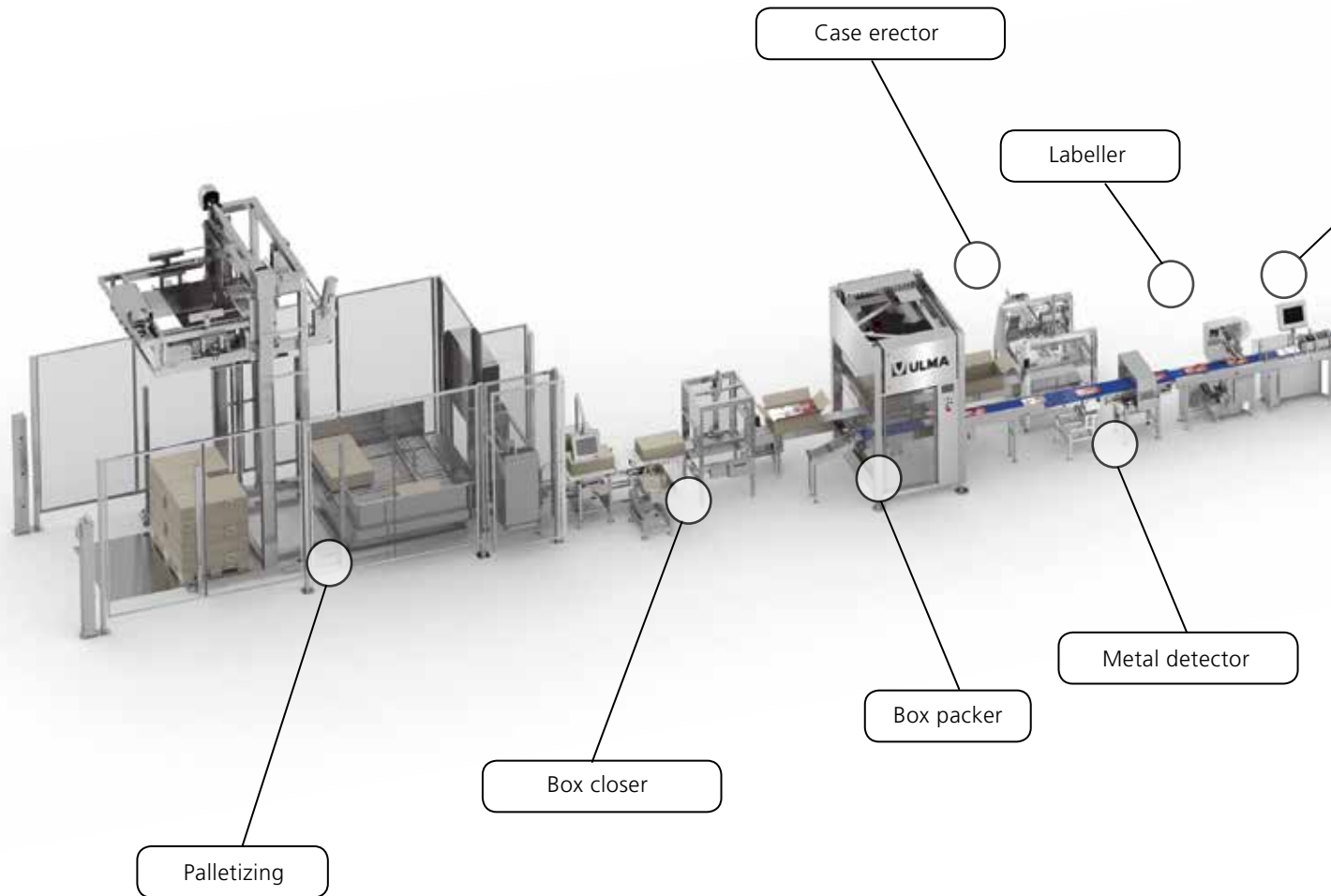
ULMA offers COMPLETE SOLUTIONS:

- Primary processes:
 - The handling
 - Alignment
 - Collating
 - Transport, loading or dosing of products
- Secondary processes:
 - Weighing
 - Labelling
 - Inspection and control
 - Crate packing and final palletizing

ULMA Packaging Automation has developed robotic automatic loading systems, (including artificial vision systems that allows classifying according to size, shape, colour...) automatic unloading and boxing.

All controlled via a Centralized Control System, offering the integration with the production software.

The offer is completed with internal logistics transport systems for empty and/or full crates as well as the denesting and transport of trays.



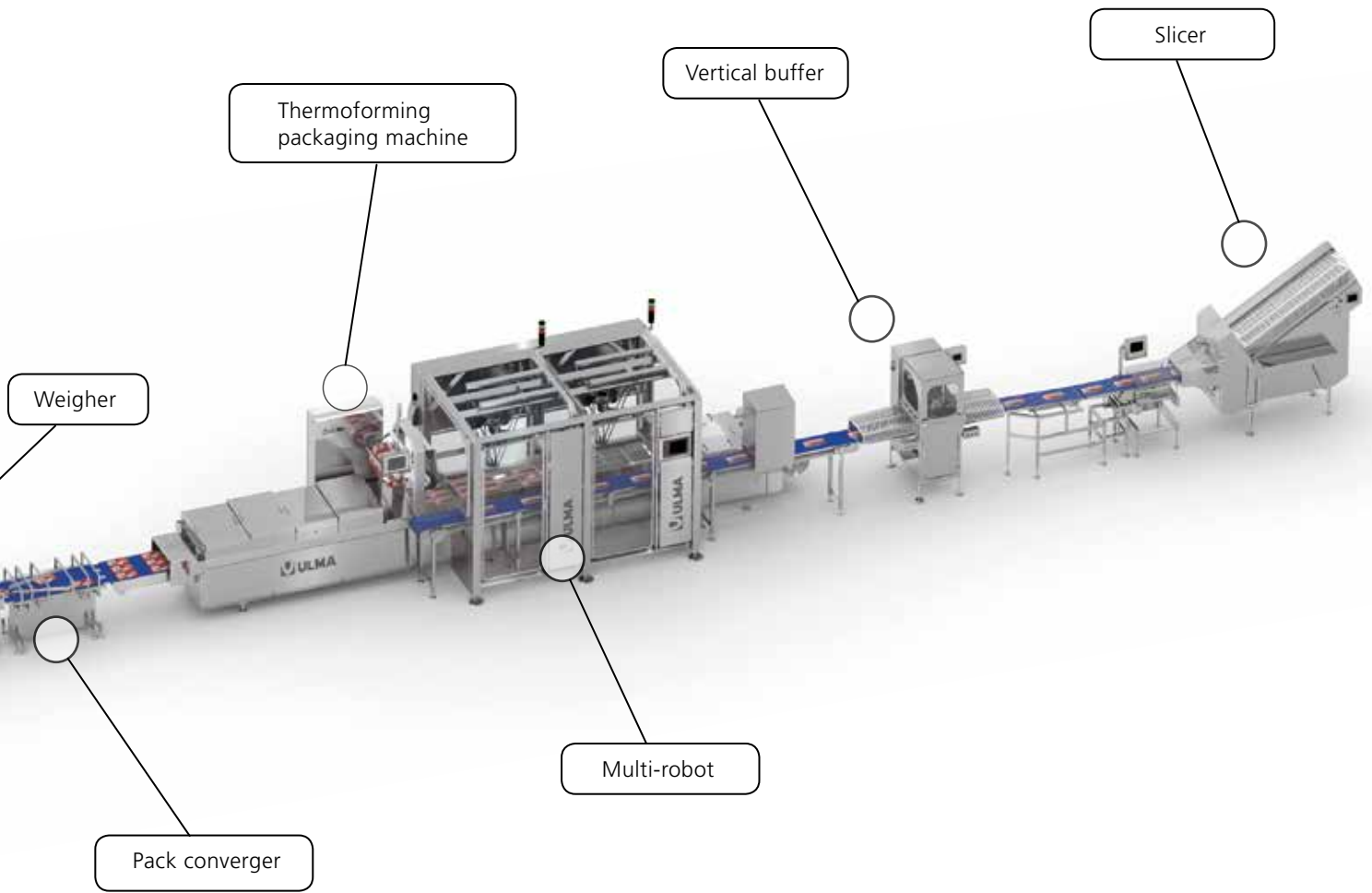
Palletizing of boxes



Closing and labelling of boxes



Automatic boxing



Packaged and labelled



Sliced product

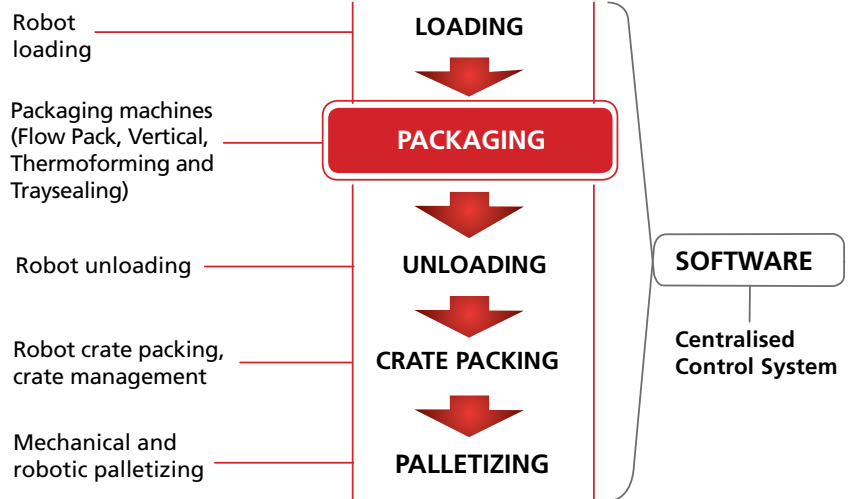


Loaf of processed ham

Automation of packaging lines

ULMA Packaging Automation

- ▶ A single point of contact for the client.
- ▶ Design adapted to the specific needs of each client.
- ▶ Complete integration of the automatic line.
- ▶ Optimisation of the mechanical and electronic functionality and performance of the global solution.
- ▶ Simple centralised handling of the complete line.



Full line of frozen hamburgers



Loading, unloading and crate packing of sliced product



Packaging types and technologies

STRETCH (Stretch film) - SF

▶ SF - PVC

The product is placed in a tray and conveyed to a stretch wrapping machine where stretch film covers the product and seals the film under the tray. This very flexible technology, easily adapts to the needs of the client. It offers a hygienic and aesthetic package where the product protrudes the height of the tray.

▶ SF - SSD®

Similar to the PVC wrapping, with the distinct advantage of improved pack appearance. The wrapping is further enhanced by passing the pack through a heat chamber to shrink and tighten the film around the product.

In both PVC and SSD, printed film can be used to further improve aesthetics and provide detailed information for consumers.

THERMOFORMING - TF

Flexible pouches or rigid trays are formed by automatic machines called thermoformers. The internal cavity is formed, using a roll of base film, where the product is placed. The container is then sealed with a second film, with the option of vacuum or gas flushing.

▶ TF - VACUUM

Flexible film packs with partial or full vacuum, extending the shelf-life of the product and enhancing the appearance.

▶ TF - MAP

Rigid or flexible film packs are sealed with a protective atmosphere, to enhance colour and extend the shelf-life of the product.

▶ TF - SHRINK

Packs are formed and sealed with vacuum. The packs are passed through a film shrink process to further enhance the product appearance.

▶ TF - SKIN

Vacuum packages where the film fully adapts to the shape of the product improving its aspect and conservation.

TRAYSEALING - TS

Sealing of preformed trays in automatic machines called traysealers. The trays can be foam or rigid.

▶ TS - MAP

Packs with protective atmosphere inside a barrier tray, to extend shelf-life of the product.

▶ TS - SKIN

Vacuum packages where the film fully adapts to the shape of the product improving its aspect and conservation.

VERTICAL (VFFS or Flow Pack Vertical) - VT

The pack is formed by vertical flow pack wrapping machines. A tube of film is formed around a product and sealed with one longitudinal and two transversal seals.

This packaging technology offers a completely hygienic pack, with high production capacities where the product is vertically charged.

▶ VT - MAP

Packs formed and sealed with protective atmosphere to extend the shelf-life of the product.

MASTERBAG (Stretch film + Flow pack horizontal)

Product in preformed trays are wrapped in permeable film (typically PVC film) and grouped together in a flow packaging machine with a modified atmosphere (MAP). The unique grouped enclosure promotes extend shelf-life of the pre-packed product and simplifies grouped transport. The external pack is opened in-store and the individual packs placed on the retail shelves as a standard stretch film pack presentation.

FLOW PACK (HFFS) - FP

A single roll of film is folded and formed as a tube around the product. One longitudinal and two transversal seals are created to close the pack.

▶ FP - MAP

Packs enclosed with a protective atmosphere in a barrier film to extend the shelf-life of the product.

▶ FP - SHRINK

An economic and hygienic shrink pack solution designed for large production requirements.

Product wrapped in shrink polyolefin passes through a shrink tunnel, forming a protective "second skin".

▶ FP - BDF® (Shrink Film Barrier)

A packaging technology that flow packs the product with a high barrier in a modified atmosphere (MAP). The result is a shrink pack presentation with enhanced product colour and extended shelf-life.

▶ FP - FLOW-VAC®

This technology is characterised for obtaining a vacuum package with high quality hermetic sealing.

The film is fed below the product to avoid contamination from the sealing area and forming bags adapted to the length of each piece.

® FLOW-VAC is a registered trademark of ULMA Packaging S.Coop.

® BDF is a registered trademark of Cryovac Inc., a subsidiary of Sealed Air Corporation.

Service

The ULMA advantage

At ULMA Packaging we are dedicated to work in close collaboration with our clients, which has become our key to customer satisfaction. Our Customer Focus through Service Excellence is the unique ULMA Advantage.



Training

- Training conducted by a team of specialists.
- Our training includes both courses at ULMA and onsite installations.
- ULMA offers modern communication technology for holding long-distance training, including video conferencing.
- Training is conducted during start-up and full production. The training includes technical detail of how to effectively use, clean and maintain the machine, along with important safety training.



Preventative Maintenance

Maintaining your packaging machines in good working conditions assures higher productivity and profitability, and a shorter recovery time of your investment.

ULMA offers customized preventive maintenance service including visits at regular intervals over the year by a trained technical ULMA specialist, who will thoroughly inspect the equipment, focusing on the major mechanisms, controls and safeties of the machine.



Spare Parts

- Machine spare parts in more than 20 countries ensures availability in the least amount of time possible.
- Original spare parts, of the highest quality.
- Guaranteed delivery of standard spare parts to any part of the world within 24 hours via express service and 3-4 days via normal service and for non-standard parts.
- ULMA guarantees the availability of any spare part for at least 10 years after the machine's initial supply.



Technical Service

- We have highly qualified technicians in all countries around the world, providing a locally based, fast service.
- We offer extra services for special promotional periods.
- A Broad Service Availability, offers access to resources and the ease of contact from anywhere in the world.
- Immediate telephonic technical support via technical experts specialised in each product line.
- Remote assistance via the Internet, enabling our programmers to remotely take control of your machine and diagnose problems.
- Option to purchase various spare part kits with the machine.
- Retrofitting of machines already installed to new formats or applications.



ULMA Packaging

Thanks to an experience of more than 50 years, we are a worldwide reference in the design and manufacturing of high-tech packaging systems and equipment.

More than 50 years evolving, innovating, perfecting our technology and our services. An extensive network that is available to offer you solutions anywhere in the world, and to fully satisfy customers that place their trust in us.

For additional information, please visit our website:

www.ulmapackaging.com



ULMA Packaging, S. Coop.
Bº Garibai, 28 - Apdo. 145
20.560 OÑATI (Gipuzkoa) SPAIN
Tel.: +34 - 943 73 92 00
Fax: +34 - 943 78 08 19
Web: www.ulmapackaging.com
e-mail: info@ulmapackaging.com