



**Secondary Seal Technology**

## What is SSL™?



**Secondary  
Seal  
Technology**

Krehalon Secondary Seal (SSL™) technology uses special sealant materials to allow the inner packaging layers to fuse together through the normal production processes of vacuum packing and hot water shrinkage.

This revolutionary (patent pending) technology has been developed in order to address the Fresh Meat industry needs for minimising blood drip in packaging and achieving the perfect 'skin tight' pack presentation whilst preserving product quality through shelf life.

# How does SSL™ work?



## Pressure

During the process of vacuum packing, the bag collapses around the product and against itself, allowing SSL™ inner packaging layers to fuse together under the influence of atmospheric pressure.



## Temperature

Elevated temperature is needed to ensure maximum seal integrity. SSL™ is effective in water temperatures above 80°C.



## Time

Time control is of great importance for optimising SSL™ self-welding properties and preventing meat blanching when passing the vacuum packed meat through the hot water shrink system.



## Contamination

Contamination in the seal area may reduce the effectiveness of SSL™, especially in manual loading conditions. The FLOVAC automated process of packing is therefore considered the best packing method for SSL™.



## Improved product quality and presentation with SSL™

- ◀ Superior 'skin tight' pack presentation
- ◀ No post-shrink pack relaxation
- ◀ Reduced blood in bag
- ◀ Improved product eating quality
- ◀ Reduced vac-pack odour

Superior 'skin tight' presentation with SSL™

## SSL™ is proven to deliver long term commercial gains

- ◀ Product shelf life extension preventing the need for 'clearance' price

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- ◀ Potential to remove the need for a drip pad

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- ◀ Large commercial gains from preserved product weight

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- ◀ Reduced pack leakers

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SSL™ proves significant blood yield advantages over standard shrink products.

**This example shows the potential blood retention and cost savings for a beef application when using Secondary Seal material.**

<b>Beef cuts</b>				
	<b>Sirloin</b>	<b>Rump</b>	<b>Fillet</b>	<b>Rib eye</b>
<b>Pack weight</b>	7.500 kg	6.000 kg	2.500 kg	3.000 kg
<b>Blood retention/saving</b>	0.7%	0.8%	1.0%	1.7%
<b>Boneless primal meat value</b>	12.00 €/kg	10.00 €/kg	25.00 €/kg	14.00 €/kg
<b>Meat cost savings per pack</b>	0.63 €/pack	0.48 €/pack	0.62 €/pack	0.71 €/pack

## Interested to learn more about SSL™?

Make sure that you get all the benefits that SSL™ can offer.

Contact us today by completing the enquiry form on our website or request further information from your local Krehalon representatives who are always happy to help.

[www.krehalon.com](http://www.krehalon.com)





**Superior 'skin tight' product presentation with no post-shrink relaxation.**



**Preserved  
meat quality  
over extended  
shelf life.**





**Significant blood  
yield advantages  
over standard  
shrink products.**

**Reduced  
leakers and  
vac-pack odour.**



# Krehalon are the seal of quality in the fresh food, shrink packaging industry.

Our depth of experience enables us to deliver innovative food packaging that maximises shelf life and visual appeal.

That's why partnering with us is proven to deliver sustainable, long-term commercial gains.

[www.krehalon.com](http://www.krehalon.com)



**KREHALON**

Preserving Quality Together