



Handling your trays, packs and cases from goods inward to retail-ready

Ishida can offer you market-leading equipment and expertise in

- Belt grading
- Tray denesting
- Filling
- Sealing
- Labelling
- Checkweighing
- Metal detection
- Vision and X-ray Inspection
- Casepacking
- Palletising

In addition, we can provide you with a unified vision for factory-wide distribution and handling of empty and full trays, cases and pallets, showing how you can save time and space while minimising disruption.



Superb tray sealing results, whichever pack-type you choose



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Fast, high-quality sealing of the trays that make your products look better and last longer...

Whichever of the many available tray formats and seal types are favoured by your retailers and consumers, we at Ishida can help you achieve the final appearance values you want, along with technical excellence on the level of seal and atmosphere integrity and, ultimately, shelf-life performance and ease of opening.

...including some that haven't yet been designed

As manufacturer of some of the world's most advanced tray sealers, Ishida has considerable expertise in tool design. If you are seeking to break new ground in pack design, we can work with you to ensure your new product is ready on time and to specification.

Skinpack

The pack that makes products stand out

For many products, the glossy, "laminated" appearance of a skinpack really makes prominent features stand out. The exact layout of product pieces, such as the topping on a block of pâté, is preserved intact until the consumer opens the pack.



It is achieved by having the top film mould itself to the tray contents, leaving no space for air or modified atmosphere gases. This delivers an excellent shelf life in many cases. For meat products, it can also reduce drip-loss.

Another layer of film can be added across the top of the pack, with the space in between used to hold additional ingredients such as seasoning or vegetables, or printed materials such as recipes or in-pack promotions.

For display, with the contents securely held in place, packs can be laid flat or on their edges, or suspended.

Ishida tray sealing technology delivers the precise control of tool movement, heating and vacuum level in the different tool parts needed to produce perfect skinpacks.

Mirabella®

Presenting meat at its very best

An excellent format for foods such as fresh beef, pork and lamb, the Mirabella pack really lets the quality of the meat speak for itself.



To preserve its attractive colour, the top surface of the meat needs to be exposed to the oxygen-rich modified atmosphere inside the pack. This would be impossible if it were pressed against the top gas-barrier film. So an inner layer of gas-permeable film is included, with a space between the two layers via which the correct atmosphere can reach the top of the meat.

This avoids the need for significant headroom in the pack, saving on packaging, transport and storage costs. The shallower trays that result also bring the product closer to the consumer, further helping the product's eye-appeal to work its magic.

The two layers of film are delivered from the same reel, with the layers being separated before the sealing step. Precise control of the temperature of the sealing tool's heater plate consistently delivers the clear, tight top-sealing that shows the product at its best.

Mirabella® is a registered trademark of Sealed Air Corporation.

Slicepack

For that freshly-packed look

This format of shallow, rigid tray with shrinkable film holding the product pieces in place, displays cooked or smoked sliced meat and poultry, or sliced cheese, at their best, giving them a 'freshly-packed-in-store' look. Its compactness offers economies in storage, transport and display, although product may be allowed to protrude up to 30mm above the tray.



The top-film is fully printable, further adding to the display and communications possibilities of this versatile pack. For display, packs can be laid out flat, or stood on edge

The hermetic pack reliably maintains the correct MAP gas mix, ensuring long shelf-lives (up to 25 days for dried meat products, for example).

Ishida tray sealers, with their tight control and monitoring of gas mixes, are ideal for enabling these packs to attain their full shelf life.