

ALLFO presents its innovations at IFFA (Hall 11, Stand E30)

Largest available bag variety for all vacuum chamber machines

ALLFO, the European market leader for vacuum bags, will be presenting a wide range of packaging solutions for butchers and meat-cutting plants at IFFA (Hall 11, Stand E30), the leading international trade fair for the meat industry, which will be held in Frankfurt from 4 to 9 May. In addition to the wide variety, the company from the Allgäu region impresses with the high availability and fast delivery of its products, which share around 3,500 pallet spaces in the company's own warehouse. Around 200 bag types differing in size, shape and material thicknesses are available immediately and in large quantities. 140 different sizes of side seal bags alone, with a film thickness of 90my, are in stock. "Our range extends from attractive bag solutions for the point of sale through to large-sized industrial packaging and is therefore particularly interesting for the meat, cheese and fish industries", states Hans Bresele, Managing Director of ALLFO.

Today more than ever, meat and sausage manufacturers are faced with the challenge of packaging their products in materials that meet the high demands for shelf life and product protection. The packaging should not only look attractive, but it should also optimally protect the contents from external influences during transport and storage.

Numerous bag types

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The very popular bag types offered in many different sizes and film thicknesses range from side seal bags, shrink bags and tubular bags to cook-in bags, stand-up pouches and multilayer bags. Customers benefit from the high-performance of the bags, which are made of PA/PE composite films and combine excellent barrier properties and



versatility. "Our blue or red chequered bag types, in which sausage is appetisingly packaged, already have established a regular place in numerous retail counters", Bresele knows from his sales staff. If, contrary to expectations, the appropriate bag is not available, the company develops individual packaging solutions in its in-house laboratory and application technology centre.

ALLFO pays particular attention to practical opening aids. At IFFA, the company will be presenting the latest bag types which, by means of a practical zipper, can be resealed with a light pressure. The bag opening can be reclosed almost liquid-tight with the benefit of perfectly retaining the aroma of spices or tea as well as Parmesan and grated cheese. The products can be practically portioned, do not have to be consumed all at once and can be stored again.

Velcro HookVak

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An alternative is the HookVak, an innovative, food-safe Velcro closure integrated into the bag like the zipper. The vacuumed bag is first sealed airtight at the sealing seam located above the reclosure, where it can be easily opened again if required. Thus the contents can be completely or partially removed and afterwards the bag can easily be closed again by means of the Velcro. Compared to the zipper, the HookVak is easier to handle with chunky or pourable products. The first-class composite films the bags are made of are supplied by sister company ALLVAC, with whom the Allgäu-based bag specialist has been united in the Waltenhofen industrial estate near Kempten since 2017. More information at www.allfo.de



About ALLFO Vakuumverpackungen:

ALLFO Vakuumverpackungen is the European market leader for highquality vacuum bags available in various sizes and film thicknesses. The portfolio is perfectly complemented by ALLVAC, the sister company specialising in the manufacture of barrier composite films based on polyethylene and polyamide, which form the basis for vacuum bag production. BREVAC, the third sister company, specialises in coextruded blown films. All three companies are completely coordinated in production. ALLFO Vakuumverpackungen has been united with its sister companies at the new company location in the Waltenhofen industrial estate since 2017. Around 270 employees, including six trainees, work on almost 23,000 square meters of production and storage space and in the three-storey administration building. The company group was founded in 1966 by Hans Bresele senior and is today managed by his son.

Press contact:

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	allfo Vakuumverpackungen	Krämer & Strack. Public Relations & Content.
S	Hans Bresele KG	Ilona Krämer
S	Harald Gessinger	Am Stocker 12b
ш	Dieselstraße 9	83661 Lenggries
2	D-87448 Waltenhofen	Phone: +49 (0) 80 42 – 97 47 63
<u>ط</u>	Phone: +49 (0)831 - 540 563-13	E-Mail: ilona.kraemer@kus-pr.de
	E-Mail: h.gessinger@allfo.de	www.kus-public-relations-content.de
	www.allfo.de	