MULTIVAC is the world’s leading manufacturer of packaging machines. Each of these machines is individually designed to the customer's requirements in terms of pack design, output and efficient use of resources. Reliability, durability and comprehensive service make MULTIVAC machines a resilient link in your production chain.
The MultiFresh™ packaging system

For the MultiFresh™ packaging procedure, the MULTIVAC packaging machines developed for this process as well as the innovative MultiFresh™ packaging materials are used. Thanks to the unique interaction of machine and packaging material, vacuum skin packs of groundbreaking quality and perfection are produced.

MultiFresh™ packs enclose the product like a second skin. The upper web encloses the product tightly, but free of tension, and without affecting the shape of the product or altering any decorations on it. This also means products with sharp or hard constituent parts, such as bones or shells, are enclosed securely. The upper and lower web are completely sealed with each other enclosing the product entirely.

The result is a MultiFresh™ pack that

· presents the quality, freshness, colour and texture of the product in a natural way
· secures the product in place without tension
· effectively reduces the escape of liquid from the product thanks to its allover sealing
· can be easily opened due to its integrated easy-open corner
· can be designed attractively and informatively by means of colouring, metallization, printing, embossing and labelling
· significantly extends the shelf life of the packaged goods

Make use of our consultancy service and benefit from our experience in food packaging, so that you receive the ideal machine configuration.
MultiFresh™ packs

MultiFresh™ is mainly used for high-quality products in the meat and meat product, fish and seafood, poultry, convenience food, cheese, and pastry segments. High-quality and attractive packs for self-service sales are produced by packaging with MultiFresh™. A further advantage lies in the durability of the packaged product.
MultiFresh™ packaging consists of a rigid tray and a flexible upper web, which surrounds the product free of tension, and is entirely sealed by the lower web.

Thermoforming packaging machines and traysealers can be used for the packaging system. While sufficiently dimensioned trays are used for traysealers, the thermoforming packaging process permits the creation of individual bases for the packs. The bases, for example, can be provided with ribbing, radial lines, embossed base elements and similar shape-determined designs to improve the stability of the pack, its visual appearance as well as brand awareness.

In order to achieve optimum packaging results, the MultiFresh™ range of films includes different grades for the lower and upper webs. It encompasses solutions for all typical applications and enables individual sealing systems, such as skin-peel, burst-peel and sealing lower monowebs.

Lower webs are available in different colours, thicknesses and peel-off properties, and can be printed individually.

Upper webs are tailored in accordance with the specific application for the respective product (form, height, consistency, etc.) as well as to the lower web. This means that even products with a high protrusion or sharp edges can be packaged attractively and securely. Upper webs can be printed individually.
Features of MultiFresh™ thermoformed packaging

**Pack shape**
Rectangular packs with rounded corners as well as packs with individually cut contours can be selected as the pack shape.

**Opening aids**
MultiFresh™ packs can be provided with an easy-open corner to simplify opening. The corner of the lower web is also pulled off when opening, which makes the corner easy to grasp. MultiFresh™ films are distinguished by their excellent peel-off properties.

**Pack design**
In order to present your MultiFresh™ pack in a distinctive manner, MultiFresh™ packaging materials can be customised by means of colouring, metallization as well as by random and registered printing. Rigid lower web types can be embossed in the forming die of the MultiFresh™ thermoforming packaging machine.

**Marking**
MULTIVAC labelling and printing solutions enable the addition of decorative labels, price tags and promotional labels to the packs as well as efficiently printing manually or automatically variable product and production data.
Presentation at the point of sale

Products packaged with MultiFresh™ can be displayed vertically, suspended or horizontally because the film skin fixes the contents of the pack and the complete sealing prevents any liquids in the product from escaping.
MultiFresh™ thermoforming packaging machines

For MultiFresh™, MULTIVAC offers three thermoforming packaging machines that have all the benefits of MULTIVAC’s innovative packaging technology. These machines cover a large portion of the range of available pack sizes and output. Fast die changes ensure flexible use. MultiFresh™ thermoforming packaging machines process a lower web and an upper web from a roll. The pack cavities are thermoformed and then filled, either manually or by means of automatic devices, and completely sealed in the MultiFresh™ sealing die under vacuum. Cutting devices provide the pack with the desired contour.

Upper web chain guide, upper web heating
MULTIVAC has decades of experience in skin packaging. This has resulted in the unique chain guide and upper web heating used in MultiFresh™ thermoforming packaging machines. It ensures the film is processed reliably and free of creases, while it has the highest degree of plasticity. Upper web heating ensures that the heat distribution of the upper web is precise and covers a large area as well as enabling skin packaging in a unique quality and with the highest output possible.
MultiFresh™ traysealer

We offer a special die for the traysealer that integrates all required components for the MultiFresh™ process. Other than this, no further modification of the traysealer is necessary. The MULTIVAC traysealer fulfils the highest hygiene standards even during skin packaging, and due to its MULTIVAC Hygienic Design™ has been designed for wet cleaning that is both easy and complete.

A format change enables the fast changeover of traysealers equipped with MultiFresh™ dies from the production of standard tray packaging to modified atmosphere packaging. The MultiFresh™ die can also be retrofitted to existing traysealers.
Our services

MULTIVAC services
Our goal is that MULTIVAC packaging solutions will fulfil your demands and the legal requirements as quickly, efficiently and economically as possibly. To this end our team of experts offers you a wide range of support services and technical assistance.

Advice
Our team of experts provides customers with advice in regard to the packaging materials suitable for the respective application. All MultiFresh™ materials have been checked and tested by MULTIVAC. We work exclusively with the leading manufacturers in the market.

All MultiFresh™ upper webs satisfy the highest international standards for food packaging films. They fully comply with HACCP, BRC/IoP and all relevant ISO standards.

Package drawings and sample productions
Following a process of consultation with our customers, an individual pack design is created from the complex product requirements. Using 3D pack drawings and sample productions, we then develop the best packaging for every product and for all output requirements. We have Application Centres worldwide for this purpose, which are equipped with state-of-the-art technology and a wide range of measuring equipment, and which are staffed by experienced application experts.

Project management and putting machines and lines into service
From the initial idea to the first test run - a competent and experienced project team will be at your side during the implementation of your packaging solution, a team that will accompany you from the first evaluation to the final completion of the packaging project. Briefing your employees and the final acceptance, complete the putting into service.

Training
We offer comprehensive training courses for you to become familiar with the operation, servicing and care of your machine. Either at our worldwide training centres or with you on site. The coaching is practically based and is carried out right at the machine, and you also receive the written training material at the end. In this way you can fully realize the potential of your new MULTIVAC packaging solution.
MULTIVAC is there for you on site worldwide

More than 900 sales advisors and service technicians work worldwide in our more than 65 subsidiaries. We are present on all continents and in all important markets. At all times and in all places we offer you expert advice and a comprehensive range of services covering all areas of packaging, as well as support you in achieving the best possible and most effective overall solution. Our technical service, combined with a rapid availability of spare parts, ensures all MULTIVAC machines installed worldwide are at maximum readiness. You can rely on us!