

# PRODUCT SPOTLIGHT

Innovations From Your Specialty Films Partner

# Barrier Shrink Bags



#### **Balanced Shrink Performance**

- DuraShrink<sup>®</sup> has superior shrink performance, balancing a high shrink rate with low shrink force.
- The bag forms closely to the product's shape, reducing purge, and creating an attractive, wrinkle–free package.
- Product shape remains intact.
- 42% MD and 50% TD thermal shrinkage at 4 seconds at 176°F
- Low temperature shrink improves color consistency for fresh beef and pork, reducing color degradation.
- Unsightly bag tails are dramatically reduced.



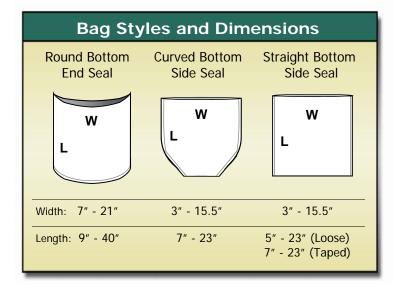
 DuraShrink<sup>®</sup> provides a durable package resistant to impacts and abrasions, thus enhancing product performance.

# **Exceptional Contact Clarity**

- DuraShrink® has high transparency and low haze after shrinking.
- Excellent clarity and gloss make the product look even more attractive and improves retail presentation.

## Superior Preservation of Freshness

- Oxygen and water vapor barrier properties preserve product freshness and extend shelf life.
- Excellent barrier performance is maintained, even in wet conditions.
- Barrier properties remain intact throughout the shrink process, assuring product freshness.





### **Applications:**

- Fresh pork
- Smoked meats

Cheese

- Fresh beef
- Processed meats

### **Equipment:**

Excellent performance is achieved with all commercial vacuum packaging machinery, due to DuraShrink's® broad sealing range.

#### Printing:

Printing available for all shrink bags in up to 10 colors.

#### **CONTACT US**

For additional information on this product, contact your local Winpak Sales Representative

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