

VacuumSkinPad

The best solution for vacuum skin packaging



Long-lasting attractive appearance

Specially for meat and fish in vacuum packs

The VSPad makes vacuum-packed meat and fish a real margin winner in the chiller cabinet, as markdowns can be significantly reduced in this type of packaging.

Higher-priced steaks and fillets of beef or fish in particular are fixed on printed cardboard carriers with a sealing film for vertical storage. This packaging has the particular advantage for the consumer of being able to assess the quality product visually in the packaging.

This makes it all the more important to maintain the high quality appearance of the skin-wrapped food in the long term and to absorb the natural secretion of the juice in order to prevent blood blisters or fluid build-up at the bottom of the packaging.

And this is exactly where the VacuumSkinPad comes into play, which is completely invisible when optimally positioned thanks to its small dimensions and reliably fulfills its required absorption performance.

In combination with the VacuumSkinPad, product presentations in the chiller cabinet are optimal in terms of quality and hygiene and always look like freshly packaged products.

The outer sealing film insulates against oxygen to prevent oxidation and color changes. This preserves the original color, good taste and nutritional values for as long as possible.

A further consumer benefit is that no liquids escape when the packaging is opened and these are safely bound in the pad. In addition, the plastic content of this packaging is reduced to a minimum and it is easy to dispose of and recycle.





Significantly more profit through fewer markdowns?

Talk to us about our case studies with well-known retailers for high-quality food in packaging with the VSPad.

NO UNAPPETIZING BLOOD BLISTERS



Convincing advantages with the VSPad:

- Millimeter-thin pad
- Polypropylene film (PP) with anti-batch coating that does not bond with standard sealing films, taking the sealing temperature into account
- Efficient absorption of released liquids
- Liquid absorption via the surface - even with hanging goods in the chiller cabinet
- Inhibits the growth of bacteria and germs and thus significantly improves microbiology
- Improves the appearance of the goods and packaging



A strong partner for powerful ideas

We offer you:

- Development expertise for every technical product requirement.
- A wide range of cellulose-based materials and airlaid specifications with an excellent price/performance ratio.
- Integration of additives such as superabsorbents (SAP/SAF), if required.
- Biodegradability in accordance with EN 13432 and production with low CO₂ emissions.
- Flexible product configurations to optimally support your production processes.
- More than 25 years of experience in the production of high-quality components for the food, hygiene and medical industries.
- Reliable delivery thanks to four high-capacity production facilities.



SuperCore: clean, barrier-free absorption power

Our **SuperCore®** consists of pure cellulose with excellent absorption properties. The special manufacturing technology stands for an **airlaid without synthetic additives or binders**, which leads to significantly better absorption and liquid distribution.

At the same time, our **production takes place without water and without fossil fuels**, thus ensuring a **unrivalled low CO₂ footprint** of our products.

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