



Non-PVC Meat Wrap Films

With over 250 customers across the world, Specialty Polyfilms is a leading manufacturer of Polyethylene (PE) based films. Our array of products caters to applications like PE-based food wrapping, stretch wrapping, non-glue based protective / masking and other forms of specialized protective usage.

Expect state-of-the-art manufacturing facilities with a world-class infrastructure of machinery, technology and processes at Specialty Polyfilms. Our multi-layer blown film extrusion lines are from reputed European manufacturers with superior dies, automatic film thickness profile control, raw material conveying and dosing system and robotic handling of finished rolls, with the latest Industry 4.0 standard electronic controls. Post-extrusion processing includes high speed rewinding and auto cartoning, making it possible to achieve economies of scale required for large scale retailers and brand owners.

Specialty Polyfilms packaging solutions are driven by a commitment to quality excellence, customer satisfaction and value for money. We are backed by decades of R&D and hundreds of satisfied customers across the globe. Our proficient sales network ensures faster delivery and customer service worldwide.

Our team of young and qualified technocrats has created a well-integrated and evolving organisation to delight every customer with our products and service.

As a result of fostering the culture of innovation and investments in research and development, Specialty Polyfilms has been granted two patents: Polyethylene-based Meat Wrap and Fresh Produce Film – Patent No. 350275; and Polyethylene-based Foodservice/Catering Film – Patent No. 350533 by Patent Office, Government of India.

CERTIFICATIONS



We are a BRCGS Packaging Materials, SA 8000 & ISO 9001 certified company. Forvara® Meat Wrap Films fully comply with food contact regulations of the US, EU and other countries.

We are a SEDEX registered organisation.

We strictly adhere to international standards of process control, quality conformance, workplace safety, employee welfare and continual improvement in quality management systems.



FORVARA®

Meat Wrap Film

Forvara® Meat Wrap Film is manufactured through a specially engineered combination of select food grade polymers and process innovation to make a product free from any taste or odor. Our Non-PVC PE-based films are known for their soft feel and are an eco-friendly alternative to conventional PVC-based meat wrap films.

In household segment, most cling wrap films sold by national brands are made of Polyethylene (PE). However, the meat packaging industry still uses PVC films for meat wrapping. We at Specialty Polyfilms have succeeded in developing a PE-based alternative -Non-PVC film that is functionally superior than conventional PVC film.

Forvara® Meat Wrap Film is used to preserve the freshness of meat and store it conveniently. It has excellent anti-fog and mechanical properties, making it suitable for both, automated and manual packaging.

The film is used by meat manufacturers and packers as well as for in-house applications in supermarkets and deli counters for case-ready packs. The meat wrap films are available in all standard sizes and

thicknesses to service most perishables applications.

Machine Wrap Meat Film

Forvara® Meat Wrap Films run efficiently on the auto tray wrapping machines like Digi, Ulma, Fabbri, Bizerba, Hobart, Ishida, Omori and Ossid. The film works with maximum flexibility on high-speed machines and it gives equivalent throughput as compared to PVC films. Our film is used on a wide variety of trays and ensures a sealed pack with minimum film usage.

Manual Wrap Meat Film

Forvara® Manual Meat Wrap packaging films are tailored to make wrapping simple and easy for delis, butcher shops, grocery stores, and more using manual meat wrapping machines. Our film rolls are easy to unwind, cuts without releasing any foul burning smell since Manual machine have heating element for cutting the film, helps meat trays get tightly sealed by the bottom hot plate to give professional look to the packs.



Why Polyethylene?

Polyethylene (PE), the base material used in manufacturing Forvara® Meat Films, is a simple structure polymer that has the least environmental impact. It is easily recyclable and when annihilated, it burns to hydrogen and carbon without any polluting content.

Polyethylene Meat Films are an ideal replacement for conventional films that contain toxic plasticizers (such as phthalates), hazardous heavy metals (such as lead and mercury), fungicides and other toxic substances that are harmful for human health.

Our new game-changing Non-PVC Polyethylene Meat Film

Forvara® Meat Film is Non-PVC Polyethylene (PE) film. Non-PVC polyethylene films are developed to emulate the key physical attributes of PVC films, like tackiness, softness and transparency, Non-PVC films have even proved better than the PVC films in many of these attributes. The shelf life of meat increases due to high Oxygen Transmission Rate (OTR) & controlled Water Vapour Transmission (WVTR) allowing the meat to stay fresh and red for longer period.

Non-PVC PE films have been recognized and placed among the most innovative products in

some of the biggest trade shows of the industry, like IFFA 2019 Frankfurt, Germany, PLMA 2019 Amsterdam, Netherlands, and IPPE 2022 Atlanta, USA to counter the ecological strain caused by the much-debated PVC films. It is now time-tested that the user would find no difference in usage of our Non-PVC Meat film as compared to PVC ones, from the functional point of view.

Film Characteristics

 <p>Optimum Cling</p> <p>Allows wrapping around containers of porcelain, glass, ceramic, steel & trays of plastics to seal meat without the hassle of film entanglement; assures zero blood spillage.</p>	 <p>Savings</p> <p>Reduces up to 40% Material Consumption as compared to conventional meat films due to lower density & thinning. Low Density, so, Less Plastics & Hence Savings.</p>	 <p>High Optical Transparency</p> <p>Exceptional anti-fog properties for see-through packaging of fresh cut meat to display in freezers.</p>
 <p>BPA free</p> <p>Bisphenol A (BPA) free and does not contain any plasticizers (such as phthalates), stabilizers, chlorine content or any chemicals that are harmful to human health.</p>	 <p>Resistant to Extreme Cold</p> <p>Does not crack even at sub-zero temperatures of up to -30 °C (-22 °F).</p>	 <p>Excellent Breathability</p> <p>Increase the shelf life with high OTR & controlled WVTR, that allows meat to stay red and fresh for a longer period.</p>
 <p>Better Organoleptic Properties without Loss of Nutrition Contents</p> <p>Safe for contact with fatty foods also.</p>	 <p>Odourless</p> <p>No obnoxious smell compared to PVC films.</p>	 <p>100% Recyclable and Eco-Friendly</p> <p>Polyethylene is easily recycled without releasing any harmful substances into the environment.</p>
 <p>Tear and Puncture Resistant</p> <p>Easily wraps around protruding bones without tearing.</p>	 <p>Higher Elasticity and Good Memory</p> <p>Allows the film to be kept taut around the product, without wrinkles.</p>	 <p>Microwave Safe</p> <p>The film does not release toxic substances into the wrapped food when heated in microwave.</p>



Product Variants

Shawarma / Doner Film

Shawarma/ Doner film has functional tackiness, high strength, and excellent stretchability along with exceptional sealing property, making the film ideal for preserving the freshness and flavor of shawarma, with extended shelf life even in freezing storage conditions.

We customize the tacky property to enable customers to choose a suitable film for a specific application.

Biodegradable Film

Specialty Polyfilms is committed to developing sustainable products. After years of research and development, we have successfully introduced biodegradable meat film. With the world moving onto sustainable packaging, our film can be used in packaging of different types of meat and fish. The eco-friendly film has the technical properties that are similar to the conventional film. With the biodegradable product, we aim to bring around a positive effect on the environment and reduce the use of non-biodegradable single-use plastic. The Meat film degradation rate is customized as per requirement.

Micro-Perforated Film

This film has micro holes that allow air permeation to maintain the rate of respiration. Micro-perforation involves making holes in the film ranging from a diameter of 1 mm to 2 mm either by the cold, hot needle or laser processes.

Micro-perforation is essential for packed meats, poultry and fish since the film ensures that products can breathe and the air inside the package can be circulated. It helps in sustaining quality, freshness, and integrity of the contents, enhancing greater shelf life. Most common is the 5-line micro-perforation – but we can produce different patterns of micro-perforation as required by the customer or the application.

Printed Film

Meat manufacturers and packers need printing on the film for brand building and consumer confidence. We supply printed meat film in up to six colors using the CI Flexo or Gravure processes.

Meat Film Specifications

	SI	FPS
Width	280 - 700 mm	10 - 28 in
Length	500 - 2000 m	1500 - 6000 ft
Thickness	8 - 25 μ	32 - 100 gauge
Core ID	50/76/114/150 mm or as per requirements	2/3/4.5/6 inch or as per requirements

Customized sizes, properties, packaging and colors are also available.



Technical Properties

		SI	FPS
Tensile Strength	MD	10 - 24 MPa	1500 - 3500 psi
	CD	8 - 13 MPa	1200 - 2000 psi
Elongation	MD	150 - 200 %	150 - 200 %
	CD	350 - 400 %	350 - 400 %
Permeability (OTR)		35000 cc/m ² per 24 hrs	2260 cc/100 in ² /24 hrs
Water Vapour Transmission (WVTR)		115 g/m ² (24 hrs)	7.42 g/100 in ² /24 hrs
Food Safety Compliance		Meets the latest food contact regulations as per EU directive no.10/2011 (Ref.2002/72/EEC) & its amendments	Meets the latest food contact regulations as per FDA - 21 CFR 177.1520
Biodegradable Film		Degradation rate as per customer requirement ranging from 3 - 12 months	

To get optimum results on Autowrapping machines with Forvara® Meat Wrap Films, please refer the Forvara Auto Tray Wrapping Machine Setting Document – available on request.



Application & Usage

At Specialty Polyfilms, we have a deep understanding of packaging meat and poultry products. We provide superior packaging solutions whether you pack beef, veal, pork, chicken or lamb. Our priority is to provide the best packaging solutions that help you increase reliability and efficiency, reduce operating costs, and minimize product waste in order to remain competitive.

Forvara® Meat Wrap Film successfully meets the twin challenges of:

- Retaining freshness of meat by keeping it red for a long period.
- Keeping packed meat trays fog-free to allow consumers to see-through the case-ready pack.

Packaged foods can contain large amounts of moisture, which causes condensation on the inside of packaging. This can discourage shoppers from buying such packs in a competitive retail environment. The food needs to look pristine in order to stand out on supermarket shelves. Our anti-fogging additives prevent fog build-up on the inside of packages, improving the aesthetics and durability of chilled and hot foods.

Poultry packing:

Forvara® Meat Wrap Film is suitable for wrapping whole chicken or whole turkey pieces in trays.

Ground Meat:

Maximize shelf life and deliver a superior consumer experience with our overwrap films for ground meat & sausage packaging.

Offal Cut:

All kinds of offal cuts can be conveniently packed in our easy-to-use meat films. These films are suitable for deep freezing and have good anti-fog capability that enhances the presentation of meat.

Lean Meat:

Tailored to make meat wrapping simple and easy for butchers and delis. We offer a variety of sizes and thicknesses to wrap a variety of meats. Our entire meat wrap films portfolio is compatible with various wrapping machines.

Red Meat:

This sustainable food wrap film is engineered to be thinner and lighter with high performance. High breathability and good OTR keeps the meat red and fresh. Good for high-speed case-ready packaging of all products and tray sizes.





Advantage Specialty

Research and Innovation

Our Centre of Excellence's pursuit to cater specialized consumer needs of retailers and brand owners through dedicated research and testing of Meat Wrap films has widened the scope of value addition to them.

Product Differentiation

100 percent recyclable PE films do not leave any traces on food nor do they have an obnoxious smell. This gets the user to experience the original taste of the wrapped food.

Process Expertise

Our expertise in process engineering enables us to achieve consistency, traceability and reliability in every product delivery.

Economies of Scale

We leverage economies of scale with high throughput, modern and efficient production lines, global polymer procurement and integrated supply-chain logistics to offer most competitive pricing vis-a-vis PVC films.



Specialty America

Specialty Polyfilms incorporated a 100% Wholly Owned subsidiary – Specialty America Inc., based in Columbus, Ohio – to facilitate localised purchases in the US. Specialty America provides a hassle-free alternative to importing products to the US. We have warehouse facilities located on the East and West coasts for stocking and distribution.



Environmental Policy

Since the past two decades, we have enabled organizations across the world to make the compelling choice of using 100 percent recyclable products instead of single-use and non-recyclable products.

For us at Specialty Polyfilms, sustainability remains the cornerstone of our existence. As we innovate, we want to bring the latest recyclable films into the market. Our mission remains very clear – we build a ladder for the world to slowly switch from the most hazardous plastics to the healthier plastics as we strive to make Earth green again!



Regulatory Compliance



Meets the latest food contact regulations as per EU directive no. 10/2011 (Ref. 2002/72/EEC) & its amendments (EU) No. 2018/213.



Meets latest food contact regulations as per FDA-21 CFR 177.1520.



Does not contain any chemicals from California Prop. 65 list of harmful chemicals.



Does not contain Bisphenol A (BPA) that is unsafe for the food.



Approved raw-material, no cross-contamination with non-kosher products

Mandatory Warning and Advisory Statements

Forvara® Meat Films are safe, eco-friendly and recyclable. They do not contain plasticizers (such as phthalates), stabilizers containing dangerous heavy metals (such as lead, cadmium, mercury), fungicides and other toxic substances. However, disposing of or dumping should be done in accordance with the local or national regulations in force.

Disclaimer

This information is based on our present knowledge. However, Specialty Polyfilms India Pvt. Ltd. assumes no responsibility for use of information presented herein and hereby disclaims all liability with regards to such use.



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