

packaging solutions for the food industry



EXTENDING SHELF LIFE & FOOD SAFETY



COOK CHILL BAGS



VERTICAL FORM FILLING FILM



VACUUM SEALING



CPET TRAYS



LIDDING FILM



STAND UP POUCHES



CHANNEL BAGS & ROLLS



CORE TEMPERATURE



TROLLEY



PIPING BAGS



PANSAVER LINERS



SCRUBSAVERS



VACUUM SEALERS



EKO PAK

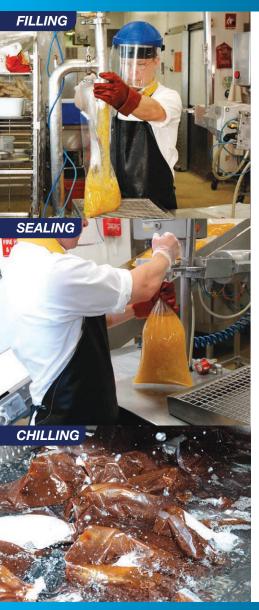
QUALITY PRODUCTS AT COMPETITIVE PRICES

ABOUT PAC FOOD

Pac Food specialises in developing cost effective and wherever possible environmentally friendly food packaging products for commercial kitchens of all sizes; from aged care to hospital kitchens, from cafes to restaurant chains. Our expertise lies in extending the shelf life of your food products by using the cook chill method. We also specialise in sous vide cooking and have one of Australia's largest range of packaging suitable for sous vide.

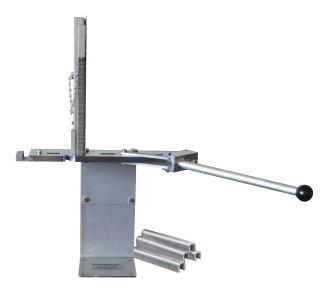
In line with the changing regulations for packaging we thrive to have all our products recyclable or compostable asap.

COOK CHILL BAGS & EQUIPMENT



- Extend the shelf life of your products
- Profit from cooking in larger batches
- Easy stock control of your wet product
- No more overtime or weekend production
- Portion control
- Heat sealers available
- Safe cooking





BAGS FILLING STATION

- 4 post with lazy Susan
- 1 post pedestal available
- All posts are height adjustable
- Suitable for 200mm & 250mm wide bags

TIPPER TIE CLIPPER & CLIPS

- Ensures a quick, strong & airtight seal
- Solid high quality stainless steel
- Suitable clips available

VERTICAL FORM FILLING FILM

- Safe and efficient
- Automated assembly-line process for product packaging systems
- Our film is suitable for hot & cold flowable products



CLEAR VERTICAL FORM FILLING FILM



PRINTED VERTICAL FORM FILLING FILM

- Coextruded and laminated stock for various packaging systems
- Printing of film available
- Suitable for lap or fin seal
- Different COF options and Corona treatment available

VACUUM SEALING BAGS



70 MICRON

- Extend the shelf life of your products
- Save money by buying bulk ingredients
- Perfect for sous vide
- Keep food longer and fresher
- Variety of sizes in stock



100+ MICRON

- Extend the shelf life of your food even further by using a higher micron bag
- Higher micron means more strength and durability
- Can be used as "boil-in bags"
- To vacuum seal sharper products
- Use 100 micron to transport your frozen goods

CORE TEMPERATURE VALVE

For measuring accurate temperatures in the core of the product

- Suitable for batch validation
- Ideal for sous vide and cook chill methods
- The valve closes after piercing
- Will keep vacuum and won't compromise the shelf life
- European invention



CUSTOM PACKAGING







Customised options of our products available:

- · Ask for more information
- Printed with your company branding
- Different shapes
- Customised film

CPET TRAYS



CPET LIDDING FILM

• Easy peel, anti-fog and will not shred





STAND UP POUCHES

- Let your products stand up and out
- Available with or without zip lock
- All pouches have rounded corners and tear notches
- Great stand up properties
- High micron and barrier
- Freezable, boilable and microwavable (piercing required)
- Suitable for all contents, including liquids
- Heat sealing required for closures ask about our heat sealers



RECYCLABLE TROLLEY COVERS

PROTECT YOUR
PRODUCT FROM
EXTERNAL
CONTAMINATION



- Environmentally friendly alternative to cling wrap or cloth covers
- Disposable, recyclable, easy to apply
- Freezer proof and transparent
- Saves time
- Wall brackets available for every size
- Variety of sizes in stock
- Some sizes available in Blue

RECYCLABILITY

WE ARE CURRENTLY WORKING ON RECYCLABILITY OF ALL PAC FOOD PRODUCTS

- PLEASE ASK US FOR MORE INFORMATION

RECYCLABLE PIPING BAGS

- Winner of the 'Best New Bakery Product' at Fine Food Australia
- Being disposable makes them food safe
- Environmentally friendly and cost effective
- Anti-slip, heavy duty and extra strong
- 2 sizes available



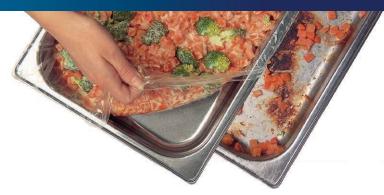


- Can be used in building industry for piping mortar
- Made in blue for easy distinction
- Supplied in a perforated roll

PANSAVER OVENABLE LINERS

- Heat resistant panliners (up to 204°C) that protect GN pans
- Save on time, water, energy, labour, cleaning products, grease trap emptying
- Eliminate 'baked-on' and burnt-on' food from pots and pans
- Keep food holding temperatures an average of 8°C warmer & minimises bacterial growth





- Improve food quality, taste and appearance because moisture stays in the pan
- Improve kitchen hygiene comply with all **HACCP** standards
- Variety of sizes in stock

SCRUBSAVER BAIN MARIE LINERS



- Low temperature pan liners, heat resistant up to 104°C
- Specifically designed to protect bain marie pans only
- No more scrubbing
- Save time and money



OUT-CHAMBER VACUUM SEALERS





CHANNEL BAGS / ROLLS

RECOMMENDED FOR OUT-CHAMBER MACHINES

MICRO CHANNEL BAGS / ROLLS

- 85 micron
- Work with every brand of vacuum sealer
- Extend shelf life & prevent freezer burn
- Suitable for sous vide cooking
- Variety of sizes in stock

EMBOSSED MICRO CHANNEL BAGS / ROLLS

- 100 micron
- Durable and strong
- Extend shelf life even more and prevent freezer burn
- Suitable for sous vide cooking & cook in bag
- Work with every brand of vacuum sealer
- Variety of sizes in stock



Sustainable tableware committed to protecting our environment

100% Natural & Sustainable & Compostable Unique Shipping Incentives





800ml/1000ml/1200ml

SQUARE BOWLS & LIDS

700ml/900ml/1100ml/1300ml



500ml/650ml/750ml/1000ml

RECTANGLE TRAYS & LIDS

CLAMSHELLS Small / Medium / Extra Large

1, 2 or 3 compartments

CUTLERY, CHOPSTICKS &

STRAWS

VIEW FULL

RANGE

ONLINE

SAUCE CUP & LID

YOU HAVE THE POWER TODAY, TO CHANGE TOMORROW

