

## Why Meat Industry Should Prefer PVCL PE

### Conventional PVC Films

- × Difficult to Recycle
- × Can be Toxic

*PVC Films Contain Plasticizers, Stabilizers & Chlorine Content*

#### CHEMICAL PROPERTIES

- × Induces Smell
- × Cracks at Low Temperatures

*Induces Obnoxious Smell in Meat & Cracks at Sub-Zero Temperatures*

#### PHYSICAL PROPERTIES

- × Anti-Fogging
- × Relatively Low Breathability

*Anti-Fogging, OTR & WVTR are Desired Properties, Which Keeps Meat Fresh & Marketable*

#### TECHNICAL PROPERTIES

### PVCL Polyethylene Meat Film

- ✓ Easily Recyclable
- ✓ Non-Toxic BPA Free

*Does Not Contain Plasticizers, Stabilizers or Harmful Chemicals*



- ✓ Odorless
- ✓ Cold Resistant

*Does Not Crack Even at Sub-Zero Temperatures of up to -30°C or -22°F*

- ✓ Better Anti-Fogging
- ✓ Excellent Breathability

*High OTR, Good Anti-Fogging Properties & Controlled WVTR, Keeps Meat Fresh & Red*

### Machine Wrap Meat Film

Guardian Eco-Wrap™ Meat Wrap Films run efficiently on all of the auto tray wrapping machines. 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

Guardian Eco-Wrap™ Manual 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 and cuts without releasing any foul burning smell since Manual machines have heating elements for cutting the film. Our film helps meat trays get tightly sealed by the bottom hot plate to give a professional look to the packs.