

Our innovative K Reseal range delivers consumer convenience and improves the life of the product post purchase. Our resealing lidding films help prolong freshness once opened therefore reducing food waste.

MARKET SECTORS



Fresh Produce



Meat, Poultry & Seafood



Bakery & Desserts



Dairy & Cheese



Plant-Based Protein

TECHNICAL CAPABILITIES OVERVIEW

Seals & Reseals to Tray Type									Properties					Suitable for				Storage			
CPET	MONO CPET	APET	PP	PE	PS	FOIL	LACQ FOIL @	Pulp Pressed Board Coated Board	Anti fog	Gas Flush	Vegan	Mono	PCR	HPP	Retort (OM5)	Oven @ (OM7)	Micro-wave (OM4)	Frozen	Chilled	Ambient	
✓		✓						@	✓	✓		✓								✓	✓

@ check with KM Technical Department ✓ available



Get in touch today to discuss your requirements using the contact details below.



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The above information is presented in good faith, however no warranty, express or implied, is given. Values listed are typical and are not to be constructed as a specification. All testing is in accordance to relevant ASTM standards.

KEY FEATURES

- Suitable for APET and CPET trays.
- Available with high barrier properties.
- Suitable for ambient and chilled lidding applications.
- Available transparent or opaque.
- Antifog versions available.
- Laminate structures for print protection.
- Strong resealable closure.
- Print options available.
- Macro holes, hot needle or laser perforation options.

BENEFITS

- Improves consumer convenience.
- Improves pack presentation.
- Extends shelf-life.
- Reduces food wastage.
- Reduces pack weight.
- Easy open and reclose features.

APPLICATIONS

- Recommended for any product that will benefit from enhanced protection and preservation.
- Suitable for cold meats and cheeses, fruits, vegetables, salads and nuts as well as a variety of other fresh produce.

MATERIALS

- A PET-based laminate lidding film.



OPTIONS



High Barrier



Antifog



Suitable for
Print



Designed for
Recyclability

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