

High Performance Thermoforming Films

- Puncture Resistant
- Excellent sealing through contamination
- Uniform Drawing
- High Oxygen Barrier



FOOD PACKAGING
AND EQUIPMENT

Adding value to your products since 1949



Globus Thermoforming Films providing solutions to every demand in flexible and semi rigid packaging

Applications	<p>Cheese products – gassing & non - gassing Fresh Red Meat – boneless & bone in cuts, offal Processed Meats – bacon, salami, frankfurt's Poultry Products Pre Baked Bread – baguettes, rolls Specialty Breads Pet Foods – fresh diced & minced meats Also available are films for microwaving, pasteurizing, and sterilization</p>
Material Types	<p>7 layer and 14 layer co extruded films are available. Standard and high barrier EVOH co extrusions available. Standard and high Barrier PVC laminations. Various sealant types can be incorporated including LLDPE, ULDPE, Surlyn, and PP. Further customization can be achieved by incorporating anti-fog properties, secondary sealing characteristics, and peel seal.</p>
Features	<p>Excellent Formability Good rest value in corners High Oxygen Barrier at high RH% High speed packaging</p>
Format	<p>Available in gauges from 60 micron to 600 micron. Roll stock in various widths and roll dimensions. Core diameters 76mm or 152mm.</p>



FOOD PACKAGING
AND EQUIPMENT



Globus Group Pty Ltd
Australia

National number
1300 136 398

Head office
Bankstown Sydney

Sales offices
Melbourne, Brisbane, Perth
www.globusgroup.com.au

New Zealand
National number
0508 456 287

Head Office
Wellington

www.globusgroup.co.nz