



VertiPak®

Our Solution for Vertical-Form- Fill-Seal

Winpak offers state of the art Vertical-Form-Fill-Seal (VFFS) packaging technology for liquid products in sizes ranging from 3 grams to 2 gallons. Winpak also offers a range of film structures that will optimize the performance of several VFFS systems designed to package anything from dry goods to frozen or refrigerated vegetables.

A superior line of coextruded films provides food processors and food service operators packaging that delivers quality products in a durable, flexible pouch. This family of films has a wide range of capabilities and is formulated to perform on a variety of VFFS machines for hot and cold fill applications.

Whether you want to ship a frozen liquid product across the country and re-heat it in boiling water or preserve the color and freshness of a product at ambient temperature for over a year, Winpak has a product to meet your needs.



The Winpak Advantage

- Total System Supplier: Machine, Films and Technical Support
- Package resistance to puncture and abrasion
- Preservation of product freshness
- Films engineered for excellent performance on a variety of VFFS equipment
- Custom printing up to 10 colors

Product Offering

- VP – Non Barrier coextruded and barrier coextruded films with high performance sealants for lap seal applications.
- VS – Barrier coextruded film with nylon layers and surface nylon skin with high performance sealant for fin seal applications.
- VL – Barrier coextruded film with HDPE/EVOH with both high performance lock and peelable sealants for fin seal applications.

"Welcome to Winpak! Your Window to the World of Packaging!"

For additional information on this product, please contact your local Winpak Sales Representative
Winpak Films / 219 Andrews Parkway Senoia GA 30276 / Tel: (770) 599 - 6656 Web: www.winpak.com

WINPAK VERTICAL FORM FILL & SEAL FILMS

VP = Vertical Packaging

VS = Vertical Nylon Skin

VL = Vertical Liner

FILM SERIES	GAUGE (MILS)	PRODUCT DESCRIPTION	KEY PROPERTIES	TYPICAL APPLICATIONS
VP 1000	1.5 - 5.0	PE coextrusion with metallocene skin layers	<ul style="list-style-type: none"> • Excellent Sealant • Good Strength • Good economics • Ability to down gauge 	Short shelf life sauces, condiments, dry goods, frozen foods
VP 5000H	3.5 - 6.0	High strength split nylon coextrusion with a metallocene sealant	<ul style="list-style-type: none"> • Excellent sealant that can seal through product contamination • High heat resistance • Excellent toughness for puncture • Good O₂ barrier: <5.0cc/100 in²/day • Designed primarily for lap seal; can be used for fin seal as well 	Pumpable hot fill products, shrimp (meats or whole), sharp food products, meat (ground and diced), sauces, salad dressings
VP 5000I	3.5 - 6.0	High strength nylon coextrusion with a metallocene sealant	<ul style="list-style-type: none"> • Excellent sealant that can seal through product contamination • High heat resistance • Excellent toughness for puncture • Good O₂ barrier: <8.0cc/100 in²/day • Designed primarily for lap seal; can be used for fin seal as well 	Pumpable hot fill products, shrimp (meats or whole), sharp food products, meat (ground and diced), sauces, salad dressings
VP 5000CI	3.5 - 5.5	High strength split nylon coex with a PE sealant	<ul style="list-style-type: none"> • High temperature sealant approved for temperatures above 212°F • High heat resistance • Excellent toughness for puncture • Good O₂ barrier: <5.0cc/100 in²/day 	Pumpable hot fill products, shrimp (meats or whole), sharp food products, meat (ground and diced), sauces, salad dressings
VP 5100	3.5	High strength nylon coextrusion with a metallocene sealant	<ul style="list-style-type: none"> • Low tear strength for easy open • High heat resistance • Excellent toughness for puncture • Good O₂ barrier: <5.0cc/100 in²/day • Excellent sealant that can seal through product contamination 	Pumpable hot fill products, shrimp (meats or whole), sharp food products, meat (ground and diced), sauces, salad dressings
VP 7000H	3.5 - 6.0	High strength split nylon/EVOH coextrusion with a metallocene sealant	<ul style="list-style-type: none"> • Excellent sealant that can seal through product contamination • High heat resistance • Excellent strength • Designed primarily for lap seal • Excellent O₂ barrier: <0.2 cc/100 in²/day 	Pumpable hot fill products, shelf stable, long hold products, liquid cheese, meat (ground and diced)
VP 8000H	3.5 - 6.0	Ultra high barrier split nylon/EVOH coextrusion with a metallocene sealant	<ul style="list-style-type: none"> • Excellent sealant that can seal through product contamination • High heat resistance • Excellent toughness for puncture • Superior O₂ barrier: <0.1cc/100 in²/day • Designed primarily for lap seal; can be used for fin seal as well 	Pumpable hot fill products, ketchup, tomato sauce, pizza sauce
VS 5000	2.5 - 6.0	Nylon coextrusion with a nylon skin and a metallocene sealant	<ul style="list-style-type: none"> • High strength • High heat resistance • Excellent toughness for puncture • Good O₂ barrier: <5.0cc/100 in²/day • Designed for high speed fin seal VFFS applications 	Wet salads, potatoes, olives, shredded cheese