



Packaging Solutions for Sliced Cheese

High-Performance Options to Strengthen Your Brand

CONSIDER THE POSSIBILITIES...

CURWOOD®





Master the Market with the Industry's Most Innovative Sliced Cheese Packaging

Expand your share of the sliced cheese market with Curwood's innovative portfolio of packaging technologies.

You'll find the industry's most extensive options for sliced cheese—all, incorporating advanced barrier solutions for superior flavor, freshness and quality. From film structures engineered to stand up to abuse, to easy-access rigid tray & lid systems, you'll discover proprietary solutions to make your package more protective, appealing and convenient.

Rigid Tray & Lid Package for Easy Access and Protection

Stand apart in the cheese aisle with convenient tray & lid packaging. Reclosable snap-fit lids open wide for easy access and removal without tearing slices, and the rigid tray keeps delicate cheese from getting damaged or knitting together. Curwood's proprietary system includes EZ Peel® barrier lidstock to keep sliced cheese fresh and flavorful. Available in stock or custom styles, either pre-made or in rollstock form.

INNOVATIONS/ADVANTAGES:

- Premade trays & lids allow for rapid market tests and entry.
- Material variety allows you to meet specific performance objectives:
 - PET coex
 - PP coex
 - HIPS coex
 - All available with EVOH oxygen barrier or non-barrier breathable configurations
 - Rollstock available for inline TFFS applications
- Up to four times the barrier of traditional tray/lid packaging, allowing unmatched shelf life.
- Proven anti-fog coatings keep condensation from forming in package for a more appealing retail presentation.
- Superior EZ Peel® opening system for custom-tailored peeling action.
- Concept-to-consumer support including design, prototyping, production and tech support enhance quality and speed to market.



Innovation Corner



HINGED LID provides access without removing the top



SLIDE LID glides open and closed for easy access



TURNING LID dispenses portion-controlled amounts of product

Did You Know?

Because materials thermally expand and contract at different rates, compatible materials should be used for the tray and lid to achieve an exact fit and a more predictable, reliable "snap." The experts at Curwood can assist you in material selection and package design to optimize performance throughout your package's lifecycle.

Curpolene® 7201 and 7202 for Non-Respiring Sliced Cheese

No other structure offers a more complete range of benefits to help you create a market advantage for non-respiring sliced cheese than Curpolene 7201 and 7202 films.

Curpolene® 7201 for Unsurpassed Performance

Superior abuse resistance...outstanding machinability...unsurpassed product freshness and quality...excellent package integrity...brilliant aesthetics... advantages in sustainability.



INNOVATIONS/ADVANTAGES:

- **Up to four times fewer leakers and reworks for improved quality and productivity.**
- Excellent abuse resistance in real-life shipping conditions is proven to significantly reduce pinholing, resulting in greater shelf life performance.
- Improved machinability and production efficiencies thanks to consistent roll conformity and fewer roll changeovers.
- Improved oxygen barrier for extended shelf life throughout transport and handling.
- Unmatched clarity that highlights the cheese's texture and color and enhances its appeal in the retail case.
- Sustainable films achieve meaningful source reduction.
- New sealant processing technology for enhanced flavor, preservation, and freshness protection.
- High-end finishes such as parchment, matte and kraft-paper looks help differentiate and position your brand.



Parchment

Matte

Kraft Paper

Available in high-end finishes to help differentiate your brand

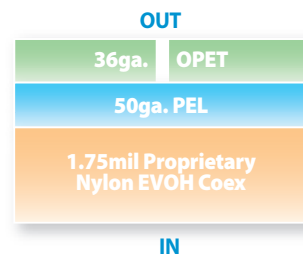
Curpolene® 7202 Combines Performance with Easy Opening

Curpolene 7202 films offer all the performance benefits of Curpolene 7201 structures, plus Curwood's proprietary IntegraScore® opening feature, to deliver convenient opening without the cost or hassle of tear tape. It's another industry first, only from Curwood.



INNOVATIONS/ADVANTAGES:

- Easy, dependable opening due to our IntegraScore technology, which places a score in the outer (non-barrier) layer of film.
- Profile or straight score path for a custom-tailored solution to accommodate a slider zipper or other need.
- Eliminates the cost of tear tape and tear tape inventory, with less setup time and less waste, plus the potential to increase machine speeds.



Curpolene 7201/7202 Applications

- Non-respiring sliced or chunk cheeses
- Distribution requiring extended shelf life
- Applications requiring cost-effective convenience

IntegraScore® Opening Technology

Ultra-Easy and Reliable for Ultimate Convenience

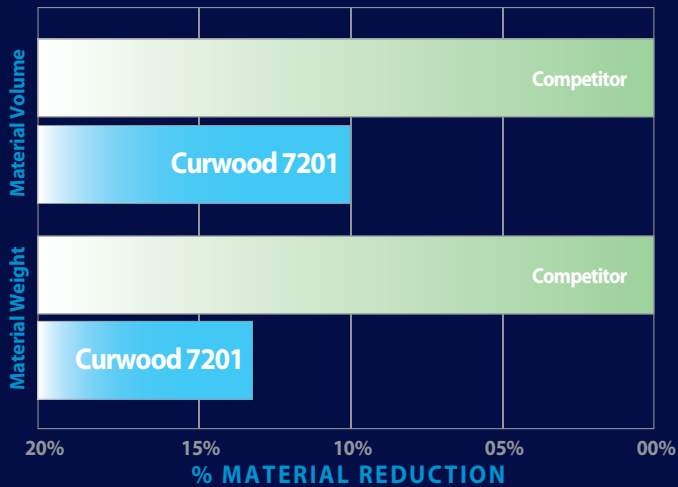
Curwood pre-applies versatile IntegraScore technology to Curpolene 7202 rollstock films, combining uncompromised barrier with effortless opening. Use Curpolene 7202 films in combination with tamper-evident hoods for zipper or slider packages, or to create easy opening for any package.

- Eliminates need for tear tape, knives or scissors
- Tear follows a controlled path to guide opening
- Allows complete, clean removal of the package top

Get a Sustainable Advantage

Curwood's self-manufactured 7201 and 7202 films deliver superior protection, yet are 10% lighter and have 13% less volume than competitive films. Our lighter, thinner films take up less space in transport to reduce shipping costs, plus result in less landfill space and less scrap to help you meet sustainability initiatives. And you'll get 18% more packages on a single roll, resulting in fewer roll changes, greater uptime and less packaging waste. It all adds up to a sustainable advantage for your cheese package.

The Eco-Friendly Solution



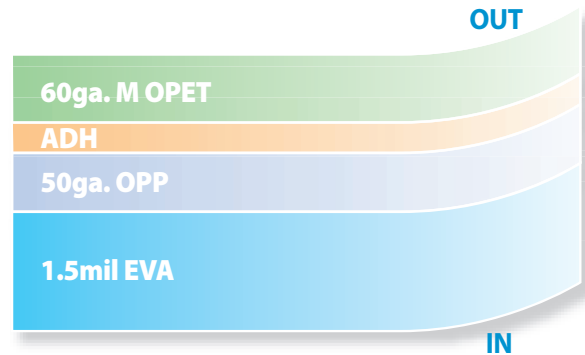
How Do You Score?

Improve your sustainability score with Curwood's sliced cheese packaging. Ask your Curwood representative for details.



Curpolene® 7019 Film for Respiring Natural Cheeses

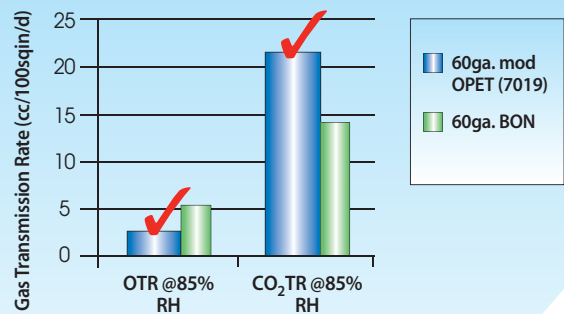
Extend your shelf life and consumer appeal for Swiss and other respiring cheeses with Curpolene® 7019 film. Featuring a proprietary modified polyester exclusively from Curwood, 7019 film is engineered to offer exceptional oxygen barrier while allowing the CO₂ produced by respiring cheeses to outgas. The film's increased oxygen barrier inhibits mold growth and protects flavor profiles and moisture content.



INNOVATIONS/ADVANTAGES:

- Higher O₂ barrier compared to competitive structures enhances shelf life and protects flavor.
- Consistent oxygen barrier over a range of humidity levels helps retard mold growth.
- Improved CO₂ transmission provides quick bloat recovery and consistent package draw-down.
- Improved physical properties allow consistent cutting and machinability.

Swiss Film Gas Transmissions



APPLICATIONS:

- Moderately respiring chunk or sliced cheeses
- Respiring cheeses prone to mold
- Applications where gas blending is not utilized
- Distribution where extended shelf life is desired

The Curpolene® Difference

Curpolene flexible and rigid materials offer the excellent machinability and dependability that make Curpolene the preferred standard for cheese packaging around the world. Only from Curwood, the leader in cheese packaging since 1958.

Breakthrough Technology for Cheese



New Patented Coextruded Curpolene Generation

Explore the Possibilities.

Contact your Curwood sales rep for more details on innovative packaging that can help you grow your sliced cheese brand. Ask about our complete line of high-performance films and tray & lid options. 1-800-544-4672 or curwood@bemis.com.

THE PACKAGE MAKES IT POSSIBLE!™

CURWOOD®