



COLD SEAL



BENEFITS

- Increases line speed compared to heat-seal structures
- Protects temperature sensitive products, such as chocolate and ice cream
- Reduces energy and maintenance costs by eliminating heat
- Minimizes product waste when machine stops and starts

FEATURES

- Water-based coating that selectively adheres to itself when pressure is applied
- No heat required for seal initiation
- Seal integrity equal to that of heat-seal structures
- Airtight seals can be achieved with Printpack's high performance formulation — seal strength of 300-600g/inch width is typical
- FDA approved for direct food contact

HOW CAN PRINTPACK'S COLD SEAL PORTFOLIO BENEFIT YOUR BUSINESS?

- Improve profits by increasing line speeds and achieving greater output per minute.
- Reduce overhead costs by lowering energy costs.
- Gain peace of mind with Printpack's broad range of clear, white opaque, and metallized structures.
- Enhance the consumer experience with improved product release.



Printpack develops innovative packaging solutions that deliver a distinct advantage at the shelf, strengthen brand identity in the minds of consumers and help brand owners optimize speed-to-market strategies. Packaging innovation plays a critical role in influencing the way consumers value, choose, and use products.

APPLICATIONS

- Confectionery
- Nutraceuticals
- Ice Cream



Contact a Printpack representative regarding your specific packaging application.



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