



Breakthrough Sustainable Technology
FROM CURWOOD!

New! Eco-Tite® Shrink Bags

Groundbreaking Sustainability and Performance for Meats and Cheeses

Now you can meet the call for eco-friendly packaging with new Eco-Tite® shrink bags from Curwood. Thinner and stronger than conventional shrink bags, Eco-Tite bags allow for significant downgauging and contain no PVdC—and that's just the beginning.

With a wider sealing window and superior sealing properties, Eco-Tite bags also enhance productivity and quality. They deliver exceptional protection against oxygen for long shelf life. And they have brilliant clarity to showcase your brand.

Eco-Tite bags are ideal for retail, deli, foodservice and in-plant food applications including:

- Fresh pork, beef, lamb, veal
- Processed hams
- Marinated meat products
- Block cheese
- Deli meat and cheese
- Chunk and wedge cheese products

Wherever you're using shrink bags now, look to Eco-Tite shrink bags for a leaner, greener alternative.

ENVIRONMENTAL ADVANTAGES AT A GLANCE

Less Material

Stronger, thinner structure for a 25%-33% source reduction.

No Chlorine

Made with EVOH barrier, eliminating chlorine-based PVDC.

Less Packaging

25% more bags fit per carton, so there is less corrugate to send to the landfill.

Less Energy to Transport

More bags can be packed on a pallet, reducing fuel consumed in the supply chain.

Less Energy to Produce

Seals at lower temperatures, using less energy on your packaging line.

CURWOOD®

THE PACKAGE MAKES IT POSSIBLE!™

BEMIS®

Tested and Proven to Perform

**Eliminates
PVdC!**

Curwood's Eco-Tite® bags were originally developed to meet stringent European regulations for chlorine-free products. Today they deliver stand-out all-around performance while becoming even more eco-friendly, using significantly less material and saving energy in transport and production.

Advanced Coextrusion, Superior Attributes

Coextruded Eco-Tite bags deliver excellent strength at thinner gauges.

- Durable outer layer resists puncture and abrasion
- EVOH layer provides superior oxygen barrier and eliminates PVdC
- High-flow sealant layer delivers excellent caulking

Keeps Foods Safe, Fresh

Strong, abuse-resistant Eco-Tite bags have excellent barrier to protect meats and cheese throughout distribution and storage.

Thinner Material, Big Eco Benefits

Eco-Tite bags are thinner and stronger than conventional shrink bags, which means a 25%-33% source reduction, a greater product-to-package ratio and less waste in the landfill. Plus, 25% more bags fit in a carton for:

- Less corrugate waste/cost
- Less freight energy/cost
- Less warehouse space/cost
- Less downtime for changeovers

Gets Top Grades on Environmental Scorecards!

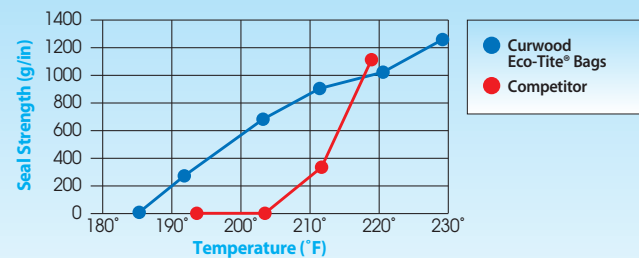


Easy Sealing, Better Productivity

With a heat-resistant outer layer and high-flow sealant, Eco-Tite bags seal reliably without sealing together in the vacuum chamber.

- Seals better through wrinkles/folds for fewer leakers, reworks or waste. Especially beneficial for high-profile products.
- Wider sealing window means reliable sealing at lower temperatures for less energy use. Allows faster machine speeds, greater productivity.
- Enhanced heat stability on outer layer means bags resist sealing together when overlapped in the vacuum chamber.

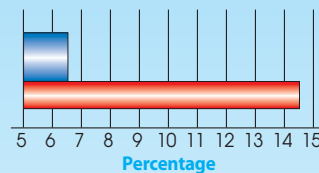
HEAT SEAL RANGE



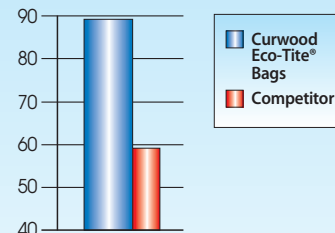
A Sparkling, Appetizing Presentation

High-clarity, high-shrink Eco-Tite bags showcase meats and cheeses for an outstanding retail presentation.

HAZE



GLOSS



CURWOOD®

Explore the Possibilities. Put the exceptional environmental and performance benefits of Eco-Tite bags to work for your brand. Call your Curwood sales representative for samples, test data or a free white paper.