



# Fresh Innovation

In response to the growing trend towards VSP (Vacuum Skin Packaging) for fresh meat, fish and poultry, TDX has developed a **dedicated multi-layer film for VSP** tray and base web applications.

- Enables **increased shelf life** and reduced food waste
- Compatible with most existing VSP top web films
- Excellent adhesion properties resulting in **no meat juice loss** becoming visible during shelf life
- Available for Thermoforming of pre-formed VSP trays or in Thermoform-fill-seal specification
- Excellent easy peel characteristics making the product accessible to consumers, **preventing delamination** and the consumer ending up with a bagged product
- The whitening effect left during the opening of the pack provides the consumer with **evidence of the packs pre-peeling integrity**

## Superior Adhesion



## Easy Peel



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**TDX**  
servicing the thermoforming industry