



VARIOVAC

Packaging of Mussels



**know-how
in
packaging**

VARIOVAC

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Packaging of Mussels on VARIOVAC Multipower

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Packaging of fresh mussels on VARIOVAC Multipower thermoformer

One of the largest shellfish producers on Prince Edward Island, Canada produces consumer-ready packages of fresh mussels on a VARIOVAC Multipower thermoforming machine.

Through a multi-head scale the thermoforming moulds are loaded with fresh mussels. Different sauces can be added by a dosing feeder. Our Canadian customer produces packages of 250 g, 500 g and 1000 g of mussels, which are cooked immediately after packaging and then deep frozen. For the consumer, this means easy cooking in the microwave.

Vacuum packaging of sharp-edged mussels is achieved by using special cut-resistant bottom and top film (with 9 to 11 layers of film). To prevent the mussels from being crushed, they are loaded gently into moulds, evacuated and ventilated to allow the packages to travel through the machine without touching any part of it.

Through the superstructure of the multi-head scale, this Multipower thermoforming machine looks quite impressive. It is also equipped with a dosing feeder for sauces and a thermo printer to imprint data onto the top film.

Our customer packs 2000 kg of mussels per hour.



Ask us how! We will find the right solution for your product.