

Freshness comes with SuperSeal

Award winning design



Outstanding barrier properties combined with improved lid design and functionality.

When high quality spreadable products are in need of an even higher freshness and an increased shelf life, the new and improved SuperSeal features are hard to put aside. It has improved snap-on functionality on the lid made of new PP material and a new PP peel-off and re-close functionality that eliminates the need for aluminium seal during packaging.

Facts about SuperSeal



- 50x better than traditional plastic packaging at keeping oxygen out
- Allows for steam cooking, autoclaving and pasteurization in the packaging:
 - Steam cooking at 80-85°C for about one hour
 - Pasteurization including rapid cooling
 - Autoclaving at 100-130°C, 2 atm. pressure
- Peel-off membrane lid
- Re-close feature
- Full covering labels

OTR level at 0,004 cc/(m²-d-atm) is possible in the new SuperSeal log.no. 7203/7204

The eliminated need for aluminium seal during packaging also provides great environmental advantages. It is a fact that single material equals easy recycling, and since the entire pack is made of polypropylene, it is very environmentally friendly.

Production efficiency is a hallmark of the improved SuperSeal solution. With no aluminium foil, production is simplified and production costs are cut. The ultra-thin lid seal area allows for a short sealing time and low sealing temperatures resulting in more efficient production and a tight, blister-free seal area.

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