

# Clysar® Produce Shrink Films

## Preserve Respiring Fruits and Vegetables

Durable, heat-shrinkable Clysar® HPG shrink films, our most popular film, can be used for produce applications. Available in precise perforation patterns to keep respiring fruits and vegetables fresh and protected, the films make it simpler than ever to unitize and brand whole or cut produce, trayed presentations or multi-packs.

- **Evacuates Air:** Offers precise evacuation, allowing respiring fruits and vegetables to breathe
- **Extends Shelf Life:** Resists punctures to lock in freshness; controls transpiration and moisture loss
- **Reduces Food Waste:** Significantly reduces waste throughout the cold chain, retail display and consumer storage
- **Maintains Cleanliness/Safety:** Protects against contaminants throughout distribution and consumer handling
- **Shrinks Beautifully:** Shrinks evenly and tightly around unique produce shapes
- **Shines at Retail:** Delivers outstanding optics and can be printed with colorful graphics, eliminating secondary labeling
- **Runs Flawlessly:** Engineered for outstanding seal and shrink performance on existing equipment; available flat or folded

### ALSO AVAILABLE IN ANTI-FOG!

Get today's fastest anti-fog performance with clear Clysar® AFG produce films. The film's anti-fog technology wicks condensation away from the film surface in just one hour to prevent a cloudy presentation.



# Quality and Safety, Farm to Table



Clysar® produce shrink films are made to FSSC 22000, ISO 9001:2015 and FDA/USDA standards to assure they meet and exceed your need for safe, reliable produce packaging quality. Featuring industry-leading clarity, gloss and consistency, Clysar® films are proudly made in the USA.

Ideal For:

- Fresh fruits and vegetables
- Pre-sliced or prepared fruits and vegetables
- Multi-pack and bundled produce
- Trayed or overwrapped organic products



## WHY SHRINK-WRAP PRODUCE?

Discover the benefits one broccoli customer found using Clysar® AFG shrink film:

- Prevents 33% moisture loss over 6 days
- Reduces food waste
- Stays greener
- Retains more ascorbic acid (Vitamin C)
- Keeps the broccoli clean and protected
- Stops condensation from clouding the film
- Allows branding so customers can ask for it by name



### A More Profitable Produce Package—Guaranteed!

We're confident that Clysar® HPG and AFG films will help improve shelf life, margins, protection and branding compared to unwrapped produce. Call to arrange a no-obligation packaging evaluation and Clysar® produce film trial.

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# Clysar®