Clysar® Produce Shrink Films

Pre-Perforated to Preserve Respiring Fruits and Vegetables

Durable, heat-shrinkable Clysar® HPG-BP produce films take our most popular film and customized it just for produce. Featuring 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

ALSO AVAILABLE IN ANTI-FOG!

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

• Runs Flawlessly: Engineered for outstanding seal and shrink performance on existing equipment; available flat or folded



888-4-CLYSAR marketing@clysar.com Highway 67 South Clinton, IA 52732

Clysar, LLC



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-PP shrink film:

- Prevents 33% moisture loss over 6 days
- 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 Better Produce Package—Guaranteed!

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

Clysar, LLC 888-4-CLYSAR marketing@clysar.com Highway 67 South Clinton, IA 52732

