Global Packaging





POULTRY
Packaging Solutions

Poultry

Specialists in Poultry

The poultry sector requires flexible packing solutions that ranges from cost effective hygienic packaging to complex packaging systems ensuring excellent presentation and extended shelf-life.

ULMA is aware that the success of its clients depends on the quality of their products and the protective packaging. We draw from more than 50 years of experience developing packaging equipment to guarantee our clients the highest quality solutions for commercial success of your products and brands.

Global Offer

ULMA is the only supplier capable of offering a wide range of solutions for the poultry sector. Complete solutions that start from handling and loading of the product to the final crate packing and palletizing. Only ULMA offers packaging solutions from five different packaging systems: Stretch film, Horizontal Flow Pack (HFFS), Thermoforming, Traysealing and Vertical Flow Pack (VFFS).



Whole bird in-tray

Packaging solutions designed for the packing of whole bird (chicken, turkey, duck and quail) placed on preformed trays and wrapped using flexible plastic film. The packing is achieved by a variety of ULMA automatic and/or semi-automatic wrapping machines. The different packaging solutions depend on the type of hermetic seal required, production levels, product's shelf-life and the required presentation.

















Cost-effective packaging in stretch film.





Packed in modified atmosphere (MAP) to increase the shelf-life of the product.



Wide range of films:

- Stretch.
- Stretch and shrink.
- Barrier.
- Barrier and shrink.

Whole bird without trays

Packaging solutions designed for the packing of whole bird (chicken, turkey, duck and quail) where wrapping is required using plastic film without trays. The packing is done using specially designed horizontal automatic wrappers.

The different packaging solutions depend on the type of hermetic seal required, production levels, product's shelf-life and the required presentation.





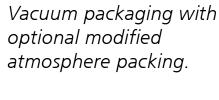
Cost-effective "tray-less" packaging.





atmosphere (MAP) and shrink barrier film.

Packed in modified



















Cost-effective packaging to enhance the visual appeal of the product.

Cut-ups in trays

Packaging solutions designed for the packing portioned poultry placed on preformed trays using flexible plastic film as a complete wrap or tray seal. The packaging solutions are achieved using horizontal automatic wrapping machines and tray sealing machines. These solutions can be used for both fresh and frozen products





Packed in modified atmosphere (MAP) for extended shelf-life of fresh products.











Packaging with shrink stretch film for fresh and frozen products.







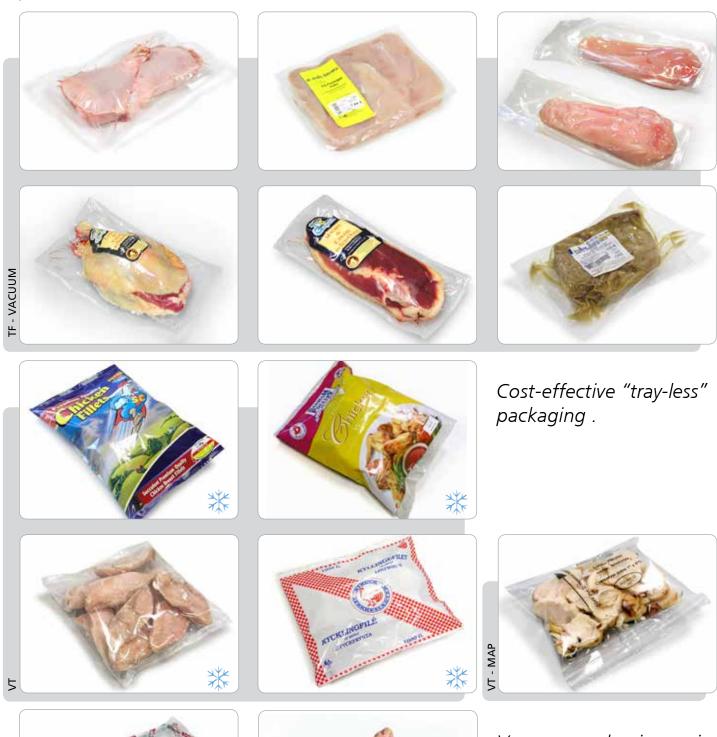






Cut-ups without trays

Packaging solutions designed for the packing of portioned poultry (chicken, turkey, duck and quail) where wrapping is required using flexible plastic film without trays. The packing is done using specially designed horizontal automatic wrappers. The different packaging solutions depend on the type of hermetic seal required, production levels, product's shelf-life and the required presentation.







Vacuum packaging or in modified atmosphere (MAP) .

Processed poultry and others

Packaging solutions designed for the packing of prepared poultry foods or their derivates like pates, eggs, cold meats, duck ham, poultry burgers, brochettes, etc.





Vacuum packed or in modified atmosphere (MAP).

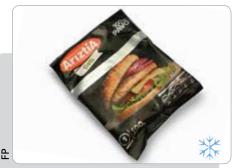








Wide range of packaging technologies for diverse products.













Automation of packaging lines

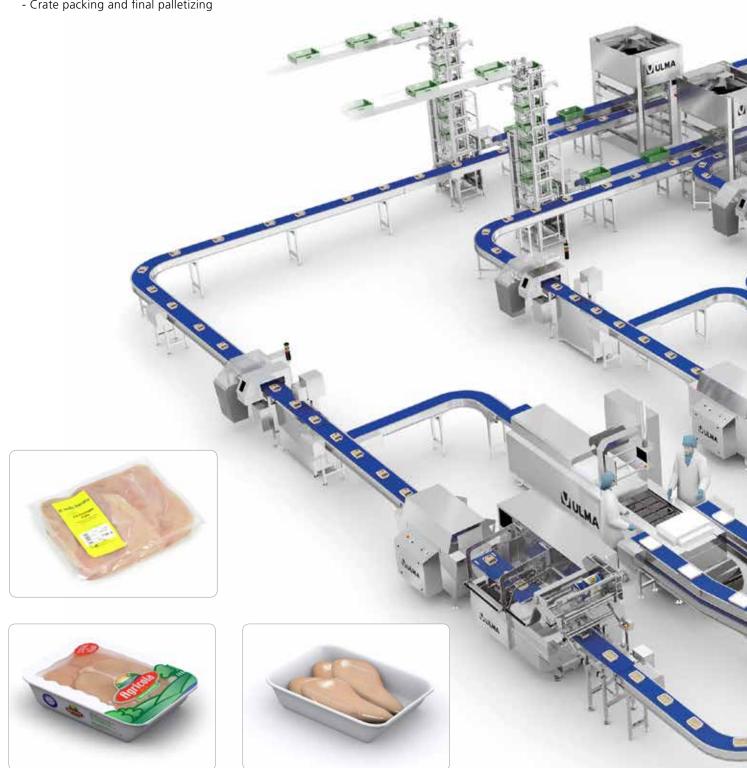
ULMA Packaging Automation

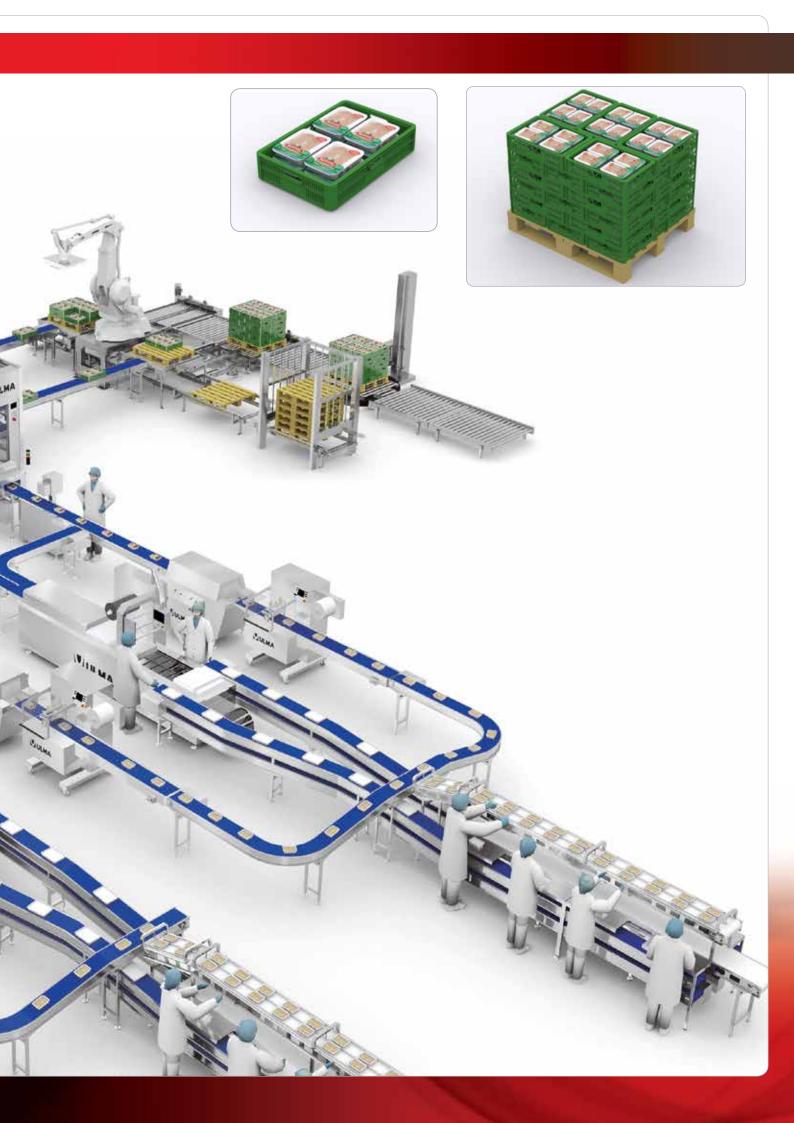
ULMA offers COMPLETE SOLUTIONS:

- Primary processes:
 - The handling
 - Alignment
 - Collating
 - Transport, loading or dosing of products
- Secondary processes:
 - Weighing
 - Labelling
 - Inspection and control
 - Crate packing and final palletizing

ULMA Packaging Automation has developed robotic automatic loading systems, (including artificial vision systems that allows classifying according to size, shape, colour...) automatic unloading and boxing.

The offer is completed with internal logistics transport systems for empty and/or full crates as well as the denesting and transport of trays.

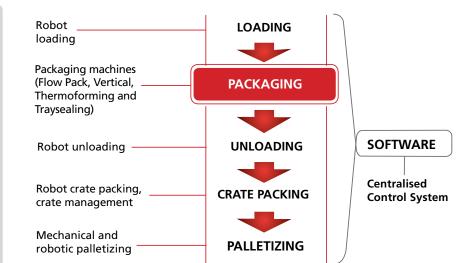


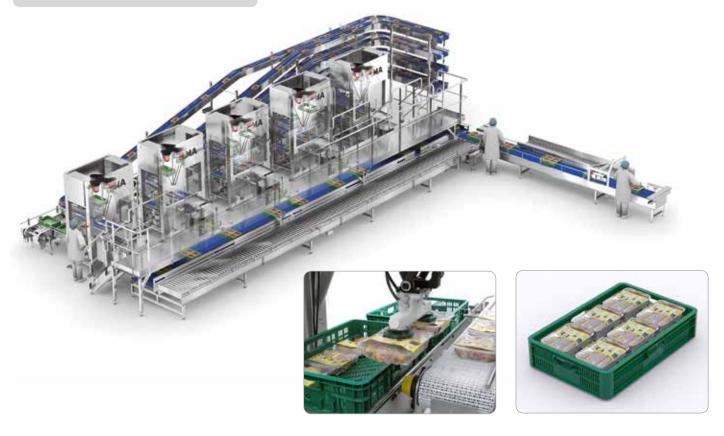


Automation of packaging lines

ULMA Packaging Automation

- A single point of contact for the client.
- ▶ Design adapted to the specific needs of each client.
- Complete integration of the automatic line
- ▶ Optimisation of the mechanical and electronic functionality and performance of the global solution.
- Simple centralised handling of the complete line.







Packaging types and technologies

STRETCH (Stretch film) - SF

SF - PVC

The product is placed in a tray and conveyed to a stretch wrapping machine where stretch film covers the product and seals the film under the tray. This very flexible technology, easily adapts to the needs of the client. It offers a hygienic and aesthetic package where the product protrudes the height of the tray.

▶ SF - SSD®

Similar to the PVC wrapping, with the distinct advantage of improved pack appearance. The wrapping is further enhanced by passing the pack through a heat chamber to shrink and tighten the film around the product.

In both PVC and SSD, printed film can be used to further improve aesthetics and provide detailed information for comsumers.

THERMOFORMING - TF

Flexible pouches or rigid trays are formed by automatic machines called thermoformers. The internal cavity is formed, using a roll of base film, where the product is placed. The container is then sealed with a second film, with the option of vacuum or gas flushing.

TF - VACUUM

Flexible film packs with partial of full vacuum, extending the shelf-life of the product and enhancing the appearance.

TF - MAP

Rigid or flexible film packs are sealed with a protective atmosphere to extend the shelf-life of the product.

▶ TF - SHRINK

Packs are formed and sealed with vacuum. The packs are passes through a film shrink process to further enhance the product appearance.

TF - SKIN

Vacuum packages where the film fully adapts to the shape of the product improving its aspect and conservation.

TRAYSEALING - TS

Sealing of preformed trays in automatic machines called traysealers. The trays can be foam or rigid.

TS - MAP

Packs with protective atmosphere inside a barrier tray, to extend shelf-life of the product.

TS - SES® (Shrink Stretch Film)

The product is placed in a preformed tray and sealed using a shrink film wrapping, allowing the product to protrude the height of the tray. The film shrinks tight over the product and tray for optimal visual presentation of the product.

This hygienic technology offers a leakproof guarantee.

Typically used for poultry portions in trays with printed film for high production requirements.

VERTICAL (VFFS or Flow Pack Vertical) -VT

The pack is formed by vertical flow pack wrapping machines. A tube of film is formed around a product and sealed with one longitudinal and two transversal seals. This packaging technology offers a completely hygienic pack, with high production capacities where the product is vertically charged.

Ideal for frozen poultry portions.

VT - MAP

Packs formed and sealed with protective atmosphere to extend the shelf-life of the product.

MASTERBAG (Stretch film + Flow pack horizontal)

Product in preformed trays are wrapped in permeable film (typically PVC film) and grouped together in a flow packaging machine with a modified atmosphere (MAP). The unique grouped enclosure promotes extend shelf-life of the prepacked product and simplifies grouped transport. The external pack is opened in-store and the individual packs placed on the retail shelves as a standard stretch film pack presentation.

FLOW PACK (HFFS) - FP

A single roll of film is folded and formed as a tube around the product. One longitudinal and two transversal seals are created to close the pack.

FP - MAP

Packs enclosed with a protective atmosphere in a barrier film to extend the shelf-life of the product.

FP - SHRINK

An economic and hygienic shrink pack solution designed for large production requirements.

Product wrapped in shrink polyolefin passes through a shrink tunnel, forming a protective "second skin".

▶ FP - BDF® (Shrink Film Barrier)

A packaging technology that flow packs the product with a high barrier in a modified atmosphere (MAP). The result is a shrink pack presentation with enhanced product colour and extended shelf-life.

▶ FP - SES® (Shrink Stretch Film)

The product is placed in a tray and flow wrapped in a tube of pre-stretched film around the tray. One longitudinal and two transversal seals are created to close the pack. The sealed packs are then passed through a shrink tunnel offering a neat, tight, leak-proof presentation.

This technology is ideal for fresh or frozen poultry portions in trays, with printed film to enhance pack presentation.

- ® FLOW-VAC is a registered trademark of ULMA Packaging S.Coop.
- ® SSD, SES and BDF are registered trademarks of Cryovac Inc., a subsidiary of Sealed Air Corporation.

Service

The ULMA advantage

At ULMA Packaging we are dedicated to work in close collaboration with our clients, which has become our key to customer satisfaction. Our Customer Focus through Service Excellence is the unique ULMA Advantage.



Training

- Training conducted by a team of specialists.
- Our training includes both courses at ULMA and onsite installations.
- ULMA offers modern communication technology for holding long-distance training, including video conferencing.
- Training is conducted during start-up and full production. The training includes technical detail of how to effectively use, clean and maintain the machine, along with important safety training.



Preventative Maintenance

Maintaining your packaging machines in good working conditions assures higher productivity and profitability, and a shorter recovery time of your investment.

ULMA offers customized preventive maintenance service including visits at regular intervals over the year by a trained technical ULMA specialist, who will throughly inspect the equipment, focusing on the major mechanisms, controls and safeties of the machine.



Spare Parts

- Machine spare parts in more than 20 countries ensures availability in the least amount of time possible.
- Original spare parts, of the highest quality.
- Guaranteed delivery of standard spare parts to any part of the world within 24 hours via express service and 3-4 days via normal service and for non-standard parts.
- ULMA guarantees the availability of any spare part for at least 10 years after the machine's initial supply.



Technical Service

- We have highly qualified technicians in all countries around the world, providing a locally based, fast service.
- We offer extra services for special promotional periods.
- A Broad Service Availability, offers access to resources and the ease of contact from anywhere in the world.
- Immediate telephonic technical support via technical experts specialised in each product line.
- Remote assistance via the Internet, enabling our programmers to remotely take control of your machine and diagnose problems.
- Option to purchase various spare part kits with the machine.
- Retrofitting of machines already installed to new formats or applications.



ULMA Packaging

Thanks to an experience of more than 50 years, we are a worldwide reference in the design and manufacturing of high-tech packaging systems and equipment.

More than 50 years evolving, innovating, perfecting our technology and our services. An extensive network that is available to offer you solutions anywhere in the world, and to fully satisfy customers that place their trust in us.

For additional information, please visit our website:

www.ulmapackaging.com









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