

Next generation active packaging system to enhance safety and extend freshness



Capturing the freshness of the sea, from ocean to table



Seawell[™] Protective Packaging Systems

Maintaining seafood quality and freshness throughout the journey from ocean to table.

Our proprietary active packaging system allows you to provide fresher products to your customers for longer while reducing the risk of contamination and offering cleaner product handling. With SeawellTM, you can leverage a frozen to thaw process inside the package, enabling expanded distribution for your brand.

What it is

SeawellTM active packaging systems are a premium line of seafood packaging designed to enhance food safety, improve food quality, provide cleaner consumer handling and extend freshness. The system can be applied to trays or pouches and utilizes a patented blend of food safe materials that comply with both FDA and EU food contact regulations.

How it works

SeawellTM technology absorbs excess liquid that has resulted from draining, dripping, or thawing of the seafood product while inside the package. A patented design features wells at the bottom of the tray and pockets in the pouch configuration that hold the proprietary blend of direct food contact safe absorbent materials. This blend is secured by a thin piece of nonwoven fabric heat sealed to the packaging. The overall design allows the seafood to be kept separate from its juices, resulting in reduced microflora growth, improved product integrity, and cleaner handling.

Benefits

- Great for frozen distribution and fresh sale to market
- Maintains freshness and absorbs odors
- Extends freshness to reduce waste in the supply chain
- Enhances visual appeal of seafood texture
- Reduces cross-contamination in the kitchen with no draining or rinsing needs
- Case-To-Cook convenience for consumers in the home

Technical Specifications

- Absorbent material approved for direct food contact
- Laminate, trays, and fabric made from 100% polypropylene materials
- Packaging approved for freezer use to -80° F
- Multiple packaging sizes can adapt to a wide variety of seafood, retail, and foodservice applications
 - Filets, shellfish, whole fish, crab legs, live oysters, clams, etc.
- Automated inline systems available
- Customization of unique packages available
- Top seal lidding films available for different products









