

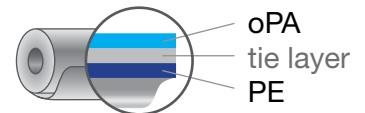
MEAT PRODUCT PACKAGING

In Foka Ltd. we understand the challenges of dealing with fresh meat. We produce a wide range of customized medium or high barrier films and foils that can be used for meat packing in a modified atmosphere (MAP), on flow pack packaging machines (horizontal or vertical) or for vacuum packing. The barrier properties of the materials have been carefully designed to prevent moisture evaporation, exposure to oxygen and light, and protect the quality of the meat, so the product will be of superior quality and appearance.

FLOW PACK

barrier and high barrier to oxygen and water vapour • improved mechanical properties of materials prolong the shelf life of the product • excellent integrity and strength of seals • UV protection • excellent puncture resistance of the material • Hot tack • other properties as per customer specific requirements

Structure



TOP LIDDING FILMS

for Ready-Made Trays

high barrier to oxygen and water vapour • improved mechanical properties of materials prolong the shelf life of the packed product • excellent integrity and strength of seals • UV protection • Anti-fog • Easy open • other properties as per customer specific requirements

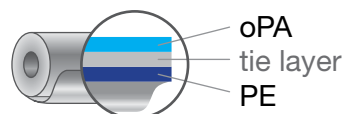
Structure



TOP WEB FILMS

barrier and high barrier to oxygen and water vapour • UV protection • improved mechanical properties of materials prolong the shelf life of the packed product • excellent puncture resistance of the material • excellent integrity and strength of seals • Anti-fog • other properties as per customer specific requirements

Structure



BOTTOM WEB FILMS

barrier and high barrier to oxygen and water vapour • UV protection • improved mechanical properties of materials prolong the shelf life of the product • excellent puncture resistance • excellent integrity and strength of seals • Anti-fog • other properties as per customer specific requirements

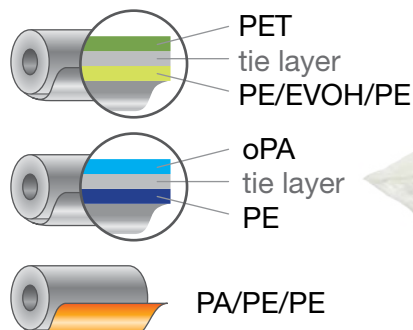
Structure



VACUUM BAGS

barrier and high barrier to oxygen and water vapour • improved mechanical properties of materials prolong the shelf life of the product • excellent puncture resistance • other properties as per customer specific requirements

Structure



CHICKEN BAGS

improved mechanical properties of materials prolong the shelf life of the packed product • excellent integrity and strength of seals • excellent puncture resistance of the material • other properties as per customer specific requirements • material can be completely recycled

Structure

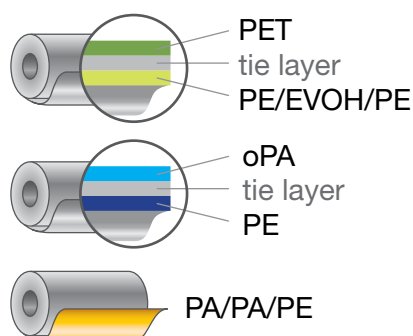


VACUUM BAGS

for Frozen Products

barrier and high barrier to oxygen and water vapour • UV protection • excellent puncture resistance of the material • material and seals resistant at low temperatures • Hot tack • improved mechanical properties of materials prolong the shelf life of the packed product • other properties as per customer specific requirements • coextruded films can be completely recycled

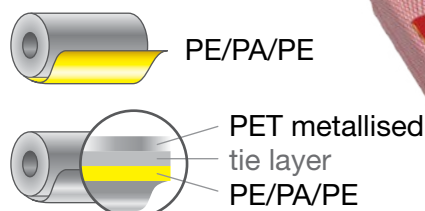
Structure



HAM PACK BAGS

barrier to oxygen and water vapour • improved mechanical properties of materials prolong the shelf life of the packed product • excellent integrity and strength of seals • suitable for pasteurization • other properties as per customer specific requirements

Structure





For further product information, please visit

www.foka.rs



Kragujevačka 10,
32300 Gornji Milanovac, Serbia



+381 32 720 635
+381 32 720 636



office@foka.rs