A leader in the world of specialty food packaging, Flair’s experts work with you to recommend the right structure to maintain freshness, increase shelf life, keep your filling and machining processes running smoothly, and protect your product through the distribution channel. Combining top quality customer experience and valuable industry expertise, Flair aims to become a true partner to provide flexible packaging solutions for your cheese product, from start to finish.

Fresh Ideas
Add Convenience+
Flair Flexible Packaging offers a robust program of stock packaging solutions for your cheese products, allowing for lower-cost options, unprinted ready-to-label packaging, and faster turnaround times. Flair’s stock solutions can also be customized through value-added services including technical engineering for custom film structures, and high-quality custom rotogravure printing, managed through our proprietary Brand Color Management system. As consumers continue to make purchase decisions based on convenience, Flair offers an array of optional convenience features for easy-peeling, easy-opening, and resealing to ensure your product stays both fresh and convenient.

**Shelf Life**
Water vapor, light and oxygen each have important impacts on the quality of cheese over time. Light exposure and residual oxygen cause fat oxidation, which reduces shelf life and contributes to ‘off’ flavors in the cheese. Flair’s cheese packaging solutions deliver the expected shelf life of your cheese product through simple methods like reducing headspace volume and minimizing residual oxygen within the package.

**Hot Tack**
Hot tack is the measure of heat seal strength before the seal is cooled, which is very important for high-speed packaging operations.

**Oxygen Barriers**
The oxygen barrier requirements for keeping cheese fresh differs from product to product, making the packaging an integral part of cheese quality. Our experts can help guide you through the best options to ensure your barrier needs are being met.

**Molds**
Cheddar cheese requires enough oxygen barriers to prevent fat oxidation and mold growth. Flair’s solutions prevent early mold growth through measures such as ensuring there is enough vacuum inside the package or confirming heat seal integrity.
**PLATiNUM™ Thermoforming Films**
- Standard and high barrier options for both forming and nonforming films
- Custom structures available for peelable applications, alternative seal layers, or rotogravure printing
- PLATiNUM™ nonforming films for HFFS and VFFS applications for ready-to-label or surface-printed packaging

**LiDYNAMICS® Lidding Films**
- **TruSeal** - low, standard and high barrier lidding for permanent weld seal to PP or HDPE trays and containers
  - Custom films available in foil and metalized structures, including films for retort applications
- **TruPeel** - low, standard, and high barrier lidding films for peelable seals to PP, PET, A-PET, C-PET, PETG, PP, HDPE, PS, HIPS, PVC, or PE-coated trays and containers
  - High barrier structures available for HPP applications, such as cream cheese or other cheese spreads.
- **ReSeal** - standard and high barrier multi-use peel and reseal lidding films for rigid or semi-rigid HDPE and PE thermoformed trays and cups
  - Peel & reseal approximately ten times for consumer convenience, safe storage, and product freshness

**FLAiRPak® Vacuum Pouches**
- FlairPak® 300, 400, and 500 premium vacuum pouches
- Pre-zippered pouches
- High barrier clear front/printed back pouches

**HFFS Films**
- Outstanding sealability, clarity, and machinability for all cheese HFFS applications
- Exceptional oxygen barrier properties and stress-crack resistance characteristics extend shelf-life and increase aroma protection for retail size block cheese.
Flexible Films
Different types of cheese have different requirements that must all be considered in selecting packaging materials. Flair's experts will guide you through these considerations to provide you with the best packaging solutions.

EVOH
Ethylene-Vinyl Alcohol copolymer is used in coextruded plastic films to improve oxygen barrier properties, which are dependent on the VOH (vinyl alcohol) content. However, EVOH is a poor water vapor barrier and, like the cheese it protects, the OTR (oxygen transmission rate) is sensitive to high humidity. To mitigate this sensitivity, EVOH is usually the core layer of co-extruded plastic films, where it is shielded from moisture by protective layers of polyethylene.

LDPE & LLDPE
Low Density Polyethylene is used in bulk packaging, and mainly for heat sealability. Linear Low Density Polyethylene is tougher than LDPE and offers better heat-seal strength. These characteristics of LLDPE create higher haze than LDPE.

Nylon
The nylon family of packaging materials is made up of polyamide resins which can be used in cast films, and are characterized by very high melting points, high clarity, and stiffness. Two types are used for films: nylon-6 and nylon-66. While both variations offer good oxygen and aroma barrier properties, they are poor barriers to water vapor.

About Flair Flexible Packaging Corporation
Flair is a fully integrated supplier of flexible film materials, technology, and design solutions for the food and non-food industries. Flair prides itself on the ability to offer custom and stock bags, pouches, and rollstock films that fit the individual product needs of our customers. Flair provides custom packaging design and printing, in addition to an extensive selection of commonly used packaging items for quick ordering and delivery. A leader in the world of specialty food packaging, Flair's engineering team has created a range of packaging materials designed to meet unique product, process, and shelf life demands for customers across many industries.