

CRYOVAC BRAND[®]

FlexPrep™ Portion Dispensing





A GROUNDBREAKING SOLUTION THAT REDEFINES BACK-OF-HOUSE CONDIMENT DISPENSING

Foodservice operators constantly seek to improve efficiency, but tasks like portioning condiments remain time-consuming and outdated. Traditional packaging, such as jars or jugs, is inefficient to store and transport, often requiring extra steps that lead to waste and spoilage.

CRYOVAC® FlexPrep™ Portion Dispensing is a cutting-edge condiment dispensing system using flexible pouches and a custom dispenser. It offers cost-effective portion control, improved efficiency and extended shelf life for sauces and dressings. Available in various sizes, it simplifies back-of-house operations, reduces prep time, and enhances yield.

BENEFITS*



OPERATIONAL EFFICIENCY

- Cut back-of-house condiment packaging **waste by 85 percent** compared to traditional paperboard canisters.
- **Reduce shipping case sizes by 35 percent** for the same condiment volume, boosting storage and logistics efficiency.
- Achieve condiment product **yield rates of up to 98 percent**, maximising every drop.
- Apply condiments with precise portion control, **minimising waste while optimising costs.**



PRODUCT INTEGRITY

- **Eliminate cross-contamination** during product transfers with secure primary container design.
- Keep customers safe from product spoilage or contamination, **maintaining high-quality standards.**
- Ensure a **safe workspace** with no sharp tools needed to open pouches.
- Deliver **consistent freshness and flavour** with every portion, every shift.
- Prevent product spoilage with no air exposure during application or storage, **ensuring longer shelf life.**

*Based on tests carried out in Sealed Air laboratories. All facilities and systems are different, so results may vary.



SUSTAINABILITY

These hermetically sealed pouches **reduce primary packaging by 85%*** while **enhancing shipping efficiency** and **minimizing post-use waste** compared to traditional cardboard canisters or plastic jars.



Material

FlexPrep™ portion dispensing pouches are crafted using CRYOVAC® brand rollstock barrier film with an innovative, proprietary frangible seal for precise and reliable dispensing. **These pouches are available in a range of sizes, from 290 to 710 grams**, offering versatility to suit various foodservice needs.

Dispensing units are sold separately and are exclusively available to foodservice operators through Franke Foodservice Systems. You can use Franke gun with both horizontal and vertical handle.

Equipment

FlexPrep portion dispensing pouches are made on CRYOVAC® brand vertical form-fill-seal machines: Choice of equipment depends on speed and volume needs*.

Applications

Can be used for a variety of **emulsified sauces, condiments, and dressings** including particulates up to 6 mm. Product **viscosities can range from balsamic vinaigrette to peanut butter**.

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Learn more about
making a switch from
rigid to flexible packaging
for food service



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www.sealedair.com

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