

The Flair story began back in 1992 in Calgary, AB. Today, Flair is an international corporation with operations in Canada, the United States, and Korea. From order to delivery, our specialists ensure that Flair products achieve the highest quality and safety standards.



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MEATS

Packaging plays a big role in retail meat marketing. Consumers often make purchasing decisions based on how the meat looks, perhaps more than any other factor. Our experts will work with you to recommend the right structure to maintain vibrant color and increase shelf life, while ensuring the proposed solution meets stringent food safety and regulatory compliance.

Flair combines quality products with award-winning rotogravure printing and valuable industry expertise to become your complete packaging partner, providing you with excellence in flexible packaging solutions.



Meat Packaging Solutions from Flair

Keeping it Fresh with Flair's Films and Pouches

Flair offers nearly unlimited custom engineering and custom printing capabilities to make your packaging idea a reality. In addition, we provide a comprehensive stock program to allow for lower cost options, create unprinted packaging ready for labeling, and accommodate faster turnaround times.

PLATINUM and OXiGEN™ Thermoforming Films

Flair offers both high and standard barrier non-forming (2.8 and 4 mil) and forming (4, 5, 6, 7 and 9 mil) PLATINUM films. Structures are available for peelable applications, alternative seal layers, and surface printing. Flair also stocks our OXiGEN™ breathable thermoforming films. High oxygen transmission rates allow fresh meats to bloom before freezing, making this film ideal for packaging red meat and poultry. This breathable film is available in non-forming (3.0 mil) and forming (5.0 and 7.0 mil) structures; custom gauges can also be produced.

Pouches

Flair offers a variety of pouches to meet our customers' needs:

- FlairPak® 300, 400, and 500 vacuum pouches, including pre-zippered options (3 side seal, constructed from 9 layer co-extruded film)
- High barrier clear front/printed back vacuum pouches
- Retort pouches (3 side seal, stand up, or shaped options) with film laminations intended to withstand thermal processing
- Custom sizes and rotogravure printing available, including matte and partial matte finishes

LiDynamics™ Lidding Films

Our LiDynamics™ lidding films include high barrier peelable structures for C-PET, A-PET, PVC, PS, PE and PP containers as well as non-peelable structures for PP and HDPE containers or trays. We can also produce custom structures, printed films, or individual die-cuts made from foil or metallized film.

Stock Up on Convenience

Consumers are increasingly making purchasing decisions based on convenience. Easy peel options and pre-zippered pouches offer added ease while keeping products fresh. Flair can provide these and more, ensuring your product stays at the forefront of convenience for today's busy consumers.



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 roll stock films that fit the individual product needs of our customers. Custom products are created by our award-winning design department and rotogravure printing capabilities, while Flair also retains a 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.

In addition to providing quality products, Flair offers services that benefit our customers in all aspects of flexible packaging. Flair employs a talented team of packaging engineers and scientists who are able to meet today's research and development challenges utilizing our state-of-the-art laboratory. We manufacture the safest and highest quality films, bags, and pouches while also possessing the design and print management capabilities to create enticing graphics that make your packaging stand out. We have established a Brand Color Management (BCM) system that encompasses the entire print process, including everything from artwork creation to the final product print. Utilizing quality tests and sample checks throughout, Flair delivers exceptional rotogravure printing and can provide evaluation reports demonstrating our color accuracy. Whatever your product or processing conditions, Flair is your complete packaging partner providing you with excellence in flexible packaging solutions.



Industry Facts

Shelf Life

The association of the color red in meat with freshness is the dominant factor underlying retail meat marketing. Loss of this color is known as "loss of bloom" in the meat industry. Consumers often mistake the loss of bloom for an increase in microbial growth. Thus, packaging has evolved over the years to optimize maintenance of meat color.

The Science of Bloom

Myoglobin is the main pigment in meat, and the form of myoglobin determines meat color. Myoglobin is purple in color and is predominant in the absence of oxygen. Oxymyoglobin is bright red and results from myoglobin becoming exposed to oxygen. This color is known as the bloom. Metmyoglobin is brown in color and exists when meat is exposed to air for extended periods of time.

Let it Breathe

Products that require a high oxygen barrier include bacon, smoked meats, non-refrigerated meat products, and anything that will oxidize or develop rancidity. Fresh meats work best with a standard oxygen barrier. Fresh poultry requires a very low oxygen barrier, and fresh fish, smoked fish, and fresh produce requires a breathable structure.

