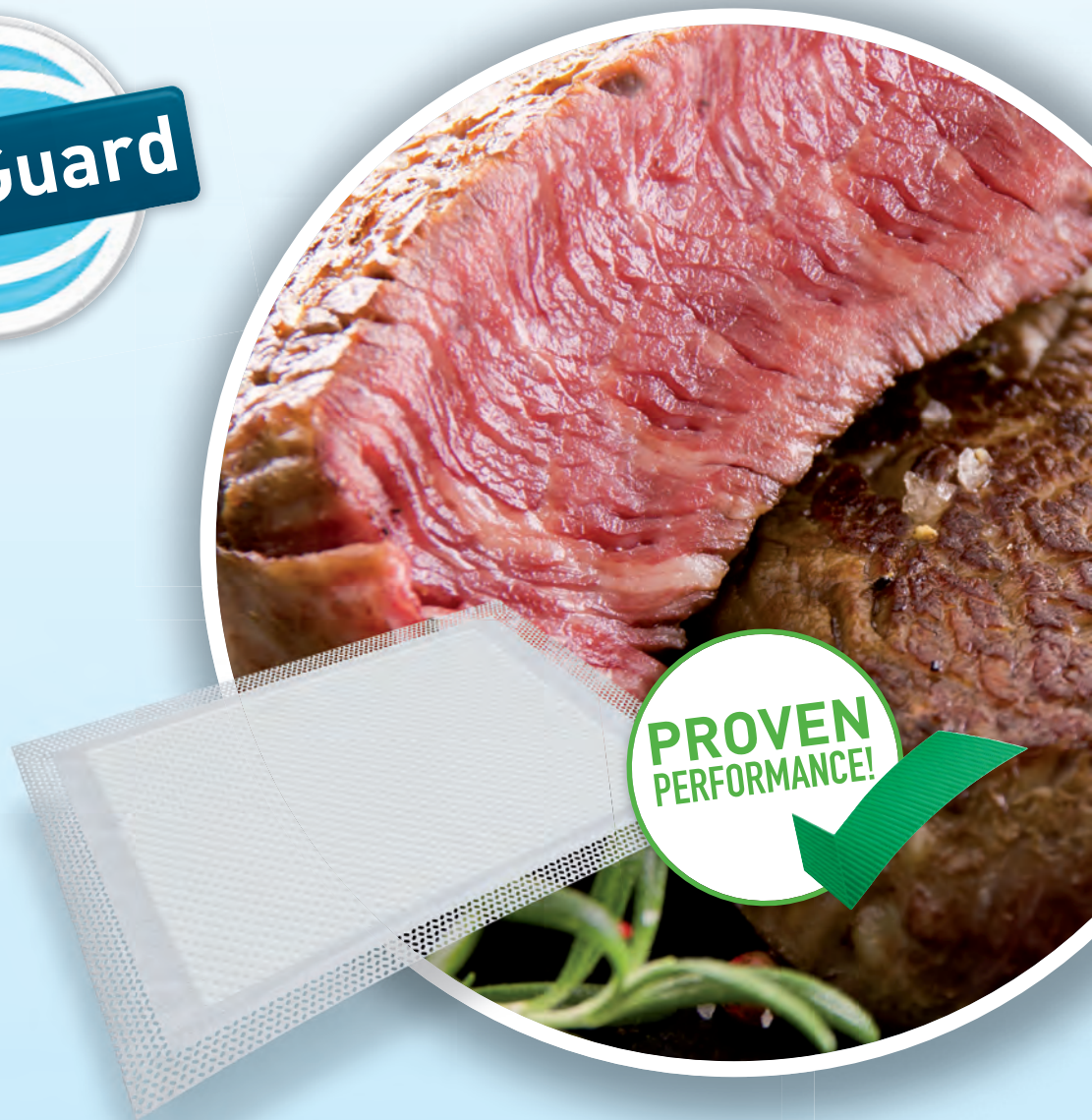


# VAC-Guard: Because you can taste, smell and see the difference.

VAC-Guard adds a new quality dimension to the ageing process of beef in vacuum packaging.

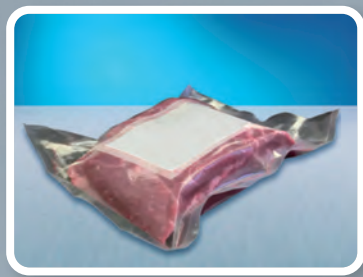


**PROVEN  
PERFORMANCE!**



# VAC-Guard: Helps your beef score top marks in the maturity test.

Wet ageing with all the advantages of dry ageing. VAC-Guard makes it possible.



VAC-Guard is only small – but the quality leap is enormous! Thanks to SuperCore – our patented absorbent core – and a new, specially developed layer, VAC-Guard actively optimises the ageing process of beef. It helps you simulate a dry ageing process in vacuum packaging – with amazing results.

## Studies to improve your safety



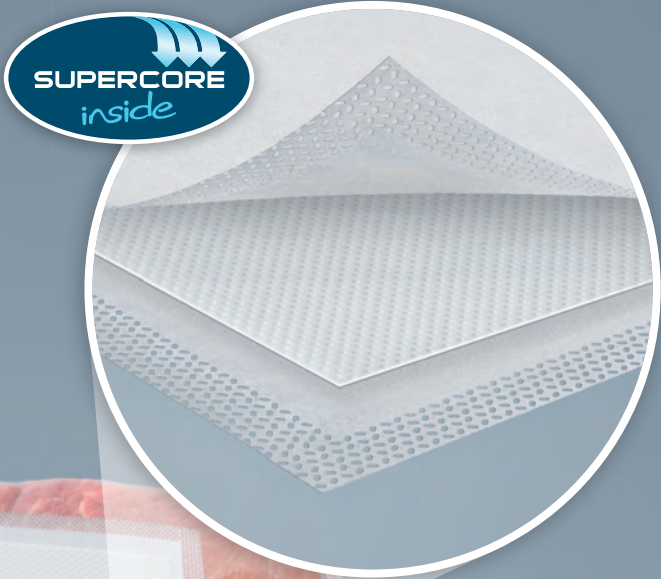
VAC-Guard has undergone extensive trials in a maturity study at DIL, the German Institute of Food Technologies, where it was tested for appearance, meat structure and sensory characteristics. VAC-Guard scored far better than conventional vacuum packaging in every respect. Once again, McAirLaid's R&D department can claim to have set a new benchmark. The facts speak for themselves:

+ Flavour:	VAC-Guard was tested by DIL for three taste attributes: "sour", "metallic" and "meaty/beefy". The results left no room for doubt: VAC-Guard performs better than the rest and offers the most natural flavour.
+ Smell:	The acidic odour on opening the packaging was much less noticeable
+ Appearance:	The meat no longer "swims" in its own juice – and therefore looks much more appetising
+ Handling:	Since any liquid is absorbed by the pad, no juices leak out when the packaging is opened – for a visually appealing product and maximum handling convenience



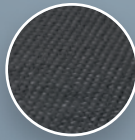
The result: Delicious-looking quality meat with the natural smell and flavour of beef - courtesy of VAC-Guard.

- SuperCore absorbent core
- Pure flavour
- Natural meaty smell
- Improved appearance (texture and packaging)
- Maximum handling convenience

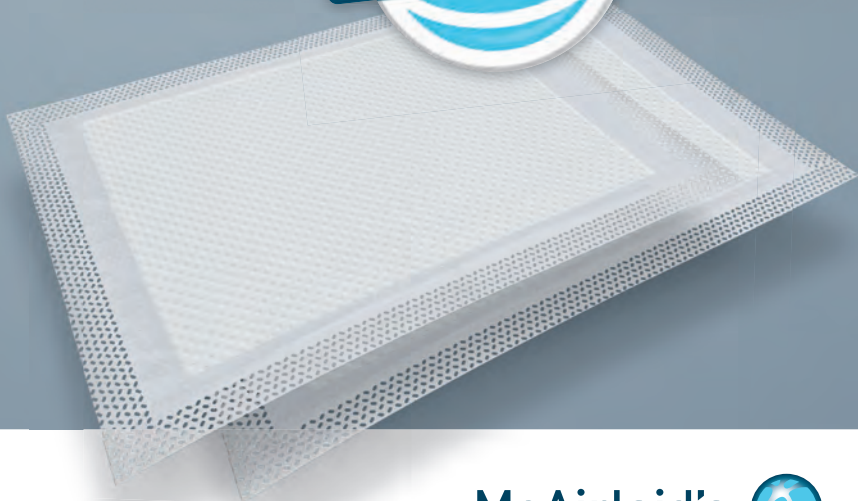


Opt now for a new quality standard and superior aged beef!

Discover VAC-Guard – the new multilayer packaging that actively supports your efforts to market quality products under optimal conditions!



also available in black



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