



## Rigid Barrier and Non-Barrier Trays



Case Ready Rigid Barrier Trays from **Pactiv** offer you an innovative way to extend the shelf life of products while providing the fresh-looking, attractive and leak-resistant package that customers will appreciate.

These advanced trays are designed with an O<sub>2</sub> and H<sub>2</sub>O barrier for Modified Atmosphere Packaging (MAP) environment to help maintain fresh meat color for extended periods of time. They offer a true case ready program by reducing labor at the store level. **Pactiv** Case Ready Barrier Trays are available in a variety of sizes to meet your packaging needs. **Pactiv** Rigid trays also available without barrier.

# Rigid Tray Product Offering

## #3 - Footprint - 8.83" X 6.76"



Features	Benefits
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Hermetic Seal	High quality flange will provide a leak-resistant package, promoting increased customer satisfaction and repeat sales.
O2 and H2O Barrier	Container is designed for Modified Atmosphere Packaging (MAP) environment which helps maintain fresh meat color for extended periods of time.

## #10 - Footprint - 10.75" X 6.75"



Extended Display Life	Reduces shrink and out-of-stocks for retailers (When used in conjunction with MAP technology), helping to maximize profitability.
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Case Ready Packaging	Helps save capital and labor at the store level, reducing costly overhead.
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Durable Construction	Withstands the rigorous handling requirements of processors and retailers.
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Various Depths	Customized to fit all your needs
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## Family Pack - Footprint - 12.39" X 10.24"



## Tomato Trays - 12.39" X 10.24" | 11.7" X 5.45" | 12.395" X 5.0"



\* Tray colors, dimensions, availability may vary by region.  
**Contact your Pactiv Sales Representative for more information.**

These guidelines are supplied to assist you in determining the proper use of Pactiv products. They are based upon testing and publishing guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.