

INTERLEAVING MATERIALS

ENHANCING PRODUCTION, ENSURING SAFETY



WHO WE ARE

Pacproinc is a global leader in automated packaging solutions, specializing in interleaving and stacking systems for the food industry.

With over 35 years of experience in engineering and manufacturing high-performance machinery, **we recognize the critical role materials play in food processing efficiency and product quality**. Our deep understanding of interleaving and stacking extends to the selection of high-quality films and papers, ensuring optimal performance for food handling, protection, and preservation in protein and bakery production.

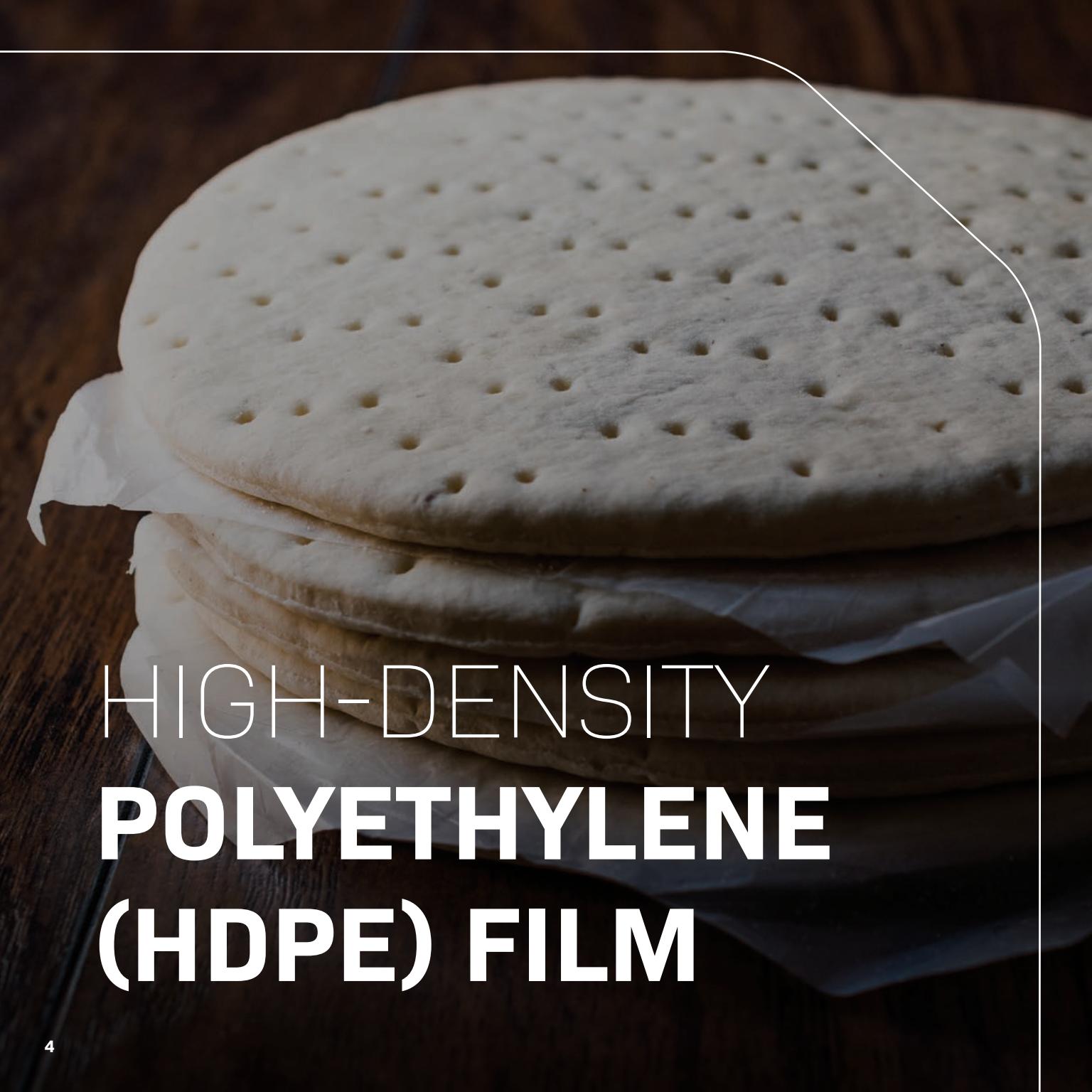
A division of Middleby Food Processing since 2019, Pacproinc is backed by world-class manufacturing expertise and a commitment to innovation in food packaging and processing. We partner with food processors to **maximize efficiency, reduce waste, and maintain the highest quality standards in their production lines**.

Choosing the Right Interleaving Materials

The right interleaving material plays a crucial role in **maintaining food quality, optimizing efficiency, and reducing waste.**

Whether you're looking to prevent discoloration, control moisture, or ensure smooth processing at high speeds, choosing the right paper or film is essential. Pacproinc offers a wide range of high-performance interleaving materials designed to support diverse food applications, from fresh meats to baked goods. As you explore our selection, you'll find solutions tailored to your production needs.





A stack of white, perforated HDPE film rolls is shown on a dark, textured surface. The top roll is prominently featured, showing its circular shape and numerous small holes. The stack is partially wrapped in a white protective film. A white curved line is drawn across the top right corner of the image.

HIGH-DENSITY POLYETHYLENE (HDPE) FILM

A Durable Barrier for Moisture-Sensitive Foods

WHAT IS HDPE FILM?

HDPE (High-Density Polyethylene) film is a petroleum-based thermoplastic known for its strength, stiffness, and moisture resistance. While widely used across industries, it's especially valued in food processing for its hygiene, flexibility, and durability.

Common Applications Include:

Pasta sheets

Pie crusts

Cookie dough

Other raw or semi-moist dough products

HDPE film is a go-to solution for food processors who need both reliability and versatility in every roll. It features a smooth, non-stick surface that simplifies handling and ensures clean product release. With an ideal balance of flexibility and rigidity, HDPE performs exceptionally well on high-speed automated lines.

BUILT-IN MOISTURE CONTROL

HDPE film acts as an effective moisture barrier, protecting product integrity in environments where humidity or condensation could compromise freshness. It supports extended shelf life while minimizing waste, especially crucial for dough-based and chilled products.

KEY BENEFITS

- Excellent moisture resistance
- Clean, consistent separation
- Easy handling on automated lines
- Ideal for raw dough and delicate items

A wooden cutting board is the background for this advertisement. On the board, there is a stack of thick-cut bacon slices. A sprig of fresh dill is tucked behind the bacon. In the top left corner, a single red bell pepper is partially visible. The overall lighting is warm and rustic.

GREASEPROOF
PAPER FOR
**FRESH &
PRECOOKED
BACON**

Built for Grease, **Trusted for Quality**

Designed for both precooked and raw bacon applications, our greaseproof bacon paper offers exceptional resistance to grease while ensuring clean, non-stick separation. Engineered for high-speed interleaving, it performs reliably even in the most demanding processing environments.

Manufactured with fluoro-free technology, this paper meets FDA requirements for direct food contact and is produced under strict quality standards. Available in both small and master rolls, it provides a versatile solution for bacon processors seeking efficiency and product integrity.

KEY BENEFITS

- Exceptional grease resistance for both raw and cooked bacon
- Fluoro-free high-release technology that is safe for direct food contact
- Compatible with high-speed interleaving systems
- Available in small or master rolls to fit your processing needs





A Classic Choice for **Reliable Performance**

A versatile, cost effective option, wax paper provides a protective barrier that enhances food handling, separation, and presentation. Available in wet wax and dry wax varieties, it is suitable for both bakery and protein applications.

WET WAX PAPER

Wet wax paper features a surface coating that provides excellent moisture resistance and prevents sticking. It's ideal for softer doughs and items prone to tearing or smearing.

Common Applications Include:

Cookie dough

Empanada discos

Other raw dough products

DRY WAX PAPER

Dry wax paper absorbs wax into its fibers, creating a dry-feel surface that holds up to heat and friction. It provides consistent release and durability during high-speed processing.

Common Applications Include:

Pizza crusts

Burger patties

Philly steak

Deli meats and cheese

KEY BENEFITS

- Non-stick surface for smooth product release
- Available in wet or dry wax options
- Effective moisture resistance
- Cost-effective and highly versatile

A photograph of two raw meat patties, likely beef, resting on a sheet of brown parchment paper. The patties are seasoned with red pepper flakes and a sprig of fresh thyme is placed between them. The parchment paper is set on a dark, rustic wooden surface. In the top left corner, a portion of a bottle of beer is visible. The overall lighting is warm and focused on the meat.

STEAK PAPER FOR **FRESH MEAT** APPLICATIONS

The Gold Standard for **Preserving Meat Quality**

Steak paper is a specialized interleaving material designed specifically for fresh meat products. Made from high-quality, food-safe paper, it provides a natural, breathable barrier that helps maintain product freshness while preventing sticking and cross-contamination.

Ideal for beef, poultry, and pork, our steak paper is engineered to preserve freshness and visual appeal. It allows controlled airflow around the meat to prevent discoloration and maintain its natural color. The paper resists moisture and liquids like blood, helping keep cases clean and protecting consumers from contact with meat juices and contaminants. It also absorbs excess juices to prevent seepage, extending display life and maintaining product quality during packaging and storage.

Common Applications Include:

Philly steak

Burger patties

Sausage

KEY BENEFITS

- Preserves freshness and natural color during packaging and display
- Absorbs excess moisture to reduce spoilage and mess
- Prevents sticking and cross-contamination for safer handling





BIAXIALLY ORIENTED **POLYSTYRENE** **(BOPS) FILM**

High-Performance Film for Precision Slicing

WHAT IS BOPS FILM?

BOPS (Biaxially Oriented Polystyrene) film is a transparent, durable plastic material known for its strength, stiffness, and smooth surface. Commonly used in packaging, it offers excellent clarity, structure, and resistance to tearing.

Common Applications Include:

Salami

Prosciutto

Hard cheeses

Other sliced deli items

A high-end interleaving material, BOPS film is the preferred choice for sliced dry-cured meats like salami and prosciutto. Engineered for precision, it offers exceptional rigidity and smoothness, ensuring clean, effortless slicing while minimizing blade wear for extended slicer lifespans.

With outstanding process reliability and consistency, BOPS film supports high-speed, high-volume production, making it ideal for demanding operations. Its recyclable composition also helps processors meet sustainability goals without compromising performance.

KEY BENEFITS

- Minimizes blade wear for longer lifespan
- Sharp, smooth edges without fraying or chipping
- Protects against moisture and contaminants, maintaining product integrity
- Recyclable construction supports sustainability goals

Why Choose Pacproinc for **Interleaving Materials?**

Our commitment goes beyond manufacturing world-class interleaving equipment—**we provide strategic advantages that set us apart.**

RELIABLE CONSISTENCY



Unlike competitors who sell by weight, we measure by both length and weight, ensuring predictable roll yields and reducing costly adjustments on the production line.

OPTIMIZED ROLL STOCK APPROACH



Our precision-cut roll stock eliminates the limitations of precut materials, improving efficiency by up to 25% compared to traditional systems.



SUPERIOR TRACEABILITY

Each roll is tracked down to specific production operators, ensuring compliance with the strictest quality standards and food safety regulations.



STABLE SUPPLY CHAIN

With regional warehousing, trusted supplier partnerships, and a dedicated internal team that goes above and beyond, we ensure material availability, consistent pricing, and fast turnaround.



COST-SAVING INCENTIVES

We offer a 5% discount on all full pallet orders, helping you reduce material costs without compromising on quality or performance.

**MORE THAN A
SUPPLIER—A
PARTNER IN
YOUR SUCCESS**

Choosing Pacproinc means gaining more than just a supplier; you gain a dedicated partner committed to your success. Behind every order is a responsive, knowledgeable team working tirelessly to prevent downtime, anticipate needs, and keep your operations stocked and running smoothly.

Our people are what set us apart. From sales and support to logistics and vendor coordination, our team goes beyond expectations to ensure you have the right materials, right when you need them.

A black and white photograph of a man in a warehouse. He is wearing a dark blue t-shirt, dark pants, and glasses. He is holding a tablet in his left hand and a barcode scanner in his right hand, scanning a package. The warehouse is filled with large stacks of wrapped packages on pallets. A white curved line starts from the top right corner and points towards the man.

QUALITY &
COMPLIANCE
YOU CAN TRUST

Built on **Rigorous** **Standards** for Food Safety

Our materials are manufactured to meet the **highest levels of food safety and quality**, giving you confidence in every roll that enters your production line.

SQF 9.0 CERTIFIED & FDA-COMPLIANT MATERIALS

Meeting Global Food Safety Initiative (GFSI) standards for superior quality assurance.

STRICT TRACEABILITY

Every roll is monitored from production to packaging, ensuring full compliance and transparency with detailed Certificates of Analysis (COAs) and industry-recognized certifications, including AIB, Kosher, and Pallet Certifications.

CERTIFIED CONSISTENCY

We source from North America's only fully integrated base paper production, wax coating, and slitting facility, guaranteeing reliable performance and reduced variability.



**SUSTAINABILITY
WITHOUT
COMPROMISE**

Balancing Quality with **Environmental Stewardship**

Pacproinc is committed to responsible sourcing and environmentally conscious solutions.

We carefully select suppliers that uphold sustainable forestry practices while delivering the highest quality materials.

- **FSC® (FSC-C102767) Certified Paper** – Responsibly sourced to meet Forest Stewardship Council® standards for sustainable forestry.
- **PEFC (PEFC/05-33-213) Certified Paper** – Supporting biodiversity, responsible forest management, and sustainable economic development.
- **Eco-Conscious Manufacturing** – We partner with vendors who prioritize sustainability while maintaining food safety and performance standards.



The **Right Technology** for the **Right Solutions**



pacproinc.com

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