Viking Food Solutions is an independent Australian company founded in 1976, with the head office in Melbourne, subsidiary offices in Sydney and a nationwide distribution network.

Our modern production facility and fully contained warehouse are both located together with the head office in Melbourne.

Viking Food Solutions is well established in the food industry and represents many important international manufacturers of meat processing machinery throughout Australia and the region. The Viking team has 40 years of experience assisting the meat industry with the latest technology in cutting, processing and packing.

In response to the increasing demand in the food industry for high-quality packaging materials, Viking launched its first range of vacuum packaging materials in 2006. This has since expanded to incorporate world leading shrink bags and films, thermoforming film and much more.

With an international network of industry leading film manufacturers and printing partners, we are committed to providing advanced technology and the highest quality of packaging materials to our clients throughout the region.
Why Vacuum?
The concept of vacuum packaging food began in the 1940’s, when it was established beyond doubt that oxygen is the primary cause of food spoilage. Combining a vacuum pump with a heat-seal bar, and high barrier bags, the vacuum packing line was born. Its use has broadened out from meats to liquids, dried produce, baked products, and dairy cheese industries. The food product is placed in its packaging, and the package is then placed in a hermetically sealed chamber. The entire chamber is vacuumed of all oxygen and other gases creating immense negative pressure – the internal sealing mechanism then completely seals the package. The chamber is then de-vacuumed, providing normal air pressure around the outside of the package once more, and the product is protected from all external oxygen.

Why Shrink?
Shrink barrier packaging builds on the vacuum packaging concept, adding factors of longer shelf life, preservation of liquids within meat products, reduction of weight loss, and attractiveness of pack presentation. After vacuuming the package, it is then dipped or showered in high temperature water causing the edges of the pack to shrink in towards the product – VikingFresh materials shrink up to 50%. This ensures that no liquid in the packed product can seep out toward the corners of the package, and vastly improves the aesthetic of the product. Shrink bags and film contain a coextruded layer with higher oxygen barrier properties than traditional vacuum pouch materials, and all layers of the plastic are designed to shrink in the dip tank or shower curtain process.

Why MAP?
Modified Atmosphere Packaging, known as MAP, provides the benefit of removing the oxygen from being in contact with food and still protecting the product from being crushed or crumpled. This process can be completed in pouch or tray format; first the atmospheric air is either vacuumed or flushed out of the package in a chamber, then food grade gases are injected into the chamber and the package, before the pack is sealed. Food gases used consist of nitrogen and carbon dioxide, and is specified by local gas suppliers according to application. MAP is commonly used in retail applications.

OUR MISSION
To protect and preserve food in the most effective, sustainable, economical and well-presented manner possible.
Serving thousands of Food Businesses across Australia & the South Pacific Region for the past 40 years.
Viking manufactures shrink bags in Australia with our own high-speed converting & production facility on the outskirts of Melbourne.

### CAPABILITIES

- Design
- Printing
- Line trials
- Sample materials
- Short run production
- Bulk delivery batching
- Warehouse & logistics
THERMOFORMING AND LIDDING FILMS

Semi-rigid tray thermoforming film
Retail packaging film for MAP applications

PremiumForm 90 film
9 layer, 90um shrink pack, high clarity thermo-forming film.

MAP lidding film
antifog, easypeel, microwavable options.

Shrink pack VikingFRESH film
9 layer 45um shrink film.

ML & ML Plus
Great puncture resistance, medium barrier, outstanding forming behaviours, good clarity & gloss. Ideal for fresh/processed meats with/without bones, poultry, shellfish and cheese.

MLX & MLX Plus
Excellent gas barrier, high puncture resistance, outstanding forming behaviours, good clarity & gloss. Ideal for MAP packaging or packing fresh, processed meats, cheese and bread or bakery products.

HT & HTX
High heat & moisture resistance properties, high abuse & abrasion resistance, high gas barrier, outstanding puncture resistance, great forming behaviour, good clarity & gloss. Designed for thermoforming fresh & processed meats and cheese.

KF & SF
Excellent heat & moisture resistance properties & temperature stability, good barrier, good puncture resistance, good forming behaviour, good clarity & gloss. Ideal for cook in or sterilization applications for vegetables & fish and sous vide applications.
Viking Multilayer Films support a wide range of customer applications including, microwave safe packaging, high pressure pasteurisation, sous vide applications and Cook-Chill packaging.

All films are supplied in a wide range of thickness from 50-350um.

Custom requirements such as coloured materials, easy peel tabs or anti-fog applications also available.
VikingFRESH 45 Bags
These bags feature maximum shrinkage, high gloss and clarity for exceptionally presented product. Perfect for boneless fresh and processed meats, sausages, cheese and fish.

VikingFRESH 75 Bags
VikingFresh 75 Bags have outstanding durability and gloss and are perfect for packaging sharp-edged products such as bacon, whole chicken or chicken pieces with bones.

VikingMAX 95 Bags
These bags are designed for the most demanding of puncture resistant conditions. Pack sharp edged products such as spare ribs and t-bone steaks without the need for boneguard/cover.
Semi-rigid tray

Thermoforming film

Retail packaging film for MAP applications

PremiumForm 90 film

9 layer, 90um shrink pack, high clarity thermo-forming film.

MAP lidding film

Antifog, easypeel, microwavable options.

Shrink pack VikingFRESH film

9 layer 45um shrink film.

Stamp Printing

Export code or logo prints up to 107mm width single colour

Flexo Printing

Full colour, custom design located printing

In-House Converting Facility

Perforated on Roll

Flat in cartons

Overlap on Seal Bar

Curved Bottom Seal

Side Seal

Straight Bottom Seal

Scan here to watch how to save 50% on your Packaging Time!
VACUUM POUCHES

Cook - In Pouches
Sous Vide & Cook Chill Applications

Stand-Up Pouches
Clear or silver back options, optional zip lock, tear nick, hang hole

Flexo Printing
Full colour laminated and surface print, front and back options

Laminated Pouches
For special MAP applications and print requirements

Plain Vacuum Pouches
70, 100, 120 µm
Over 50 stock sizes plus custom sizing

Plain Coloured-Back Pouches
Black, Silver or Gold Backed Vacuum Pouches
Viking Food Solutions has a fully stocked warehouse and qualified logistics and distribution team, offering the very best in freight management and ensuring materials are delivered in full on time.

An extensive distributor network across Australia provides access to Viking products while supporting local businesses.

We aim to constantly uphold Quality Assurance and HACCP systems to ensure we comply with state and national legislations while promoting safe and healthy work practices.

“Building business relationships on trust and dynamic growth, Viking Food Solutions is a supplier you can depend on.”