

stay Fresh - No Mess Slay Fresh

Stay Fresh - No Messi

Stay Fresh-No.

Fresh-No Messi Stay Fresh-N

3 STAY-FRESH CONTAINER

- No Mess! Stay Fresh - No/

ess! Stay Fresh-No/

SEAL GUIDE

Induction Sealing?

Induction sealing is a noncontact heating process that accomplishes the hermetic sealing of a container with a closure that includes a heat-sealable foil laminate.

The typical induction innerseal begins as a multi-laminate liner inside a closure. It consists of a layer of pulpboard, a layer of wax, aluminum foil and a layer of polymer that is compatible with the bottle material and capable of heat sealing to the lip of the container. When the closure is placed onto the container and is passed through an electromagnetic field produced by the induction heater, several things occur.

An electromagnetic current, called an eddy current, is induced into the foil portion, resulting in a resistance-type heating effect. The heated foil melts the wax layer, which is absorbed into the pulpboard, releasing the foil from the pulpboard, and the polymer coating melts, hermetically sealing the foil to the lip of the container.



Jack Palmer Induction Sealing inventor



Induction Sealing History

1957-1958 - Original concept and method for Induction Sealing is conceived and proven by Jack Palmer (a process engineer at that time for the FR Corporation - Bronx, NY) as a means of solving liquid leakage from polyethylene bottles during shipment

1960 - U.S. Patent (# 2,937,481) is awarded to Jack Palmer, in which his concept and process of Induction Sealing is made public

Mid-1960s - Induction sealing is used worldwide

- 1973 First solid state cap sealer introduced
- 1982 Chicago Tylenol murders
- 1983 First transistorized air-cooled power supply for induction cap sealing
- 1985 Universal coil technology debuted
- 1992 Water-cooled, IGBT-based sealer introduced

1997 - Waterless cap sealers introduced (half the size and relatively maintenance free)

2004 – 6 kW system introduced

Manual Induction Sealing

Fill your container with product



Either manually or automatically cap your container with the appropriate torque.



Select the appropriate sealing time which is determined by closure size.





6

Place the cap beneath the induction heating unit press the trigger which will activate the heating process. The timer will automatically shut off



You can remove closure visually inspect to see if the iseal is adhered

iSeal For Food Go to Page No. 15

iSealFor FMCG/Pharma

Go to Page No. 18

Oval





iSeal for Petrochem Go to Page No. 21

iSeal for Agrochem Go to Page No. 24

Structural & Removal Characteristics

i Seal

i Seal

When This type of iSeal is inserted in closure, After Container is filled & Capped the package passes under a heat induction generator that bonds the entire structure to container finish, Upon Removal of the closure, . Due to This bonded structure this type is called One Piece induction Seal.



This type of iSeal which leaves a Backing inside Cap after opening,& Generally used When a product Requires to leave some type of secondary Seal in the cap, to prevent leakage, After Seal has been removed by Consumer for product Consumption. Due to it structure this type is generally called as Two Piece induction Seal



Clean Peel

The entire iseal peels away cleanly without leaving any residue

Welded Seal

The iseal must be destroyed to gain entry, usually with the help of an implement

Easy Entry The Clean Peel or Welded iSeal can be punctured with one`s finger.

WHY iSeal

We are a leading cap seal liner manufacturer & exporter in india over the several years. We specialized in the manufacture of induction heat seal liner for PE, PP, PET, PVC & all plastic container, laminated Aluminum foil seal liner in order to keep **Ionger freshness and shelf-life** of contents in the container.

Advantages of Using iSeal

- *Tamper Resistance *Protection from the Elements and Airborne Pollutants *Keeps Humidity Levels Stable *Product Freshness *No Product Leakage *Cleanliness
- * Extended Shelf Life
 & Improved Product Perception
 *Excellent Appearance
 *Seals Product Aroma
 *Seals in Flavors
 *Keeps Out Odors
 *Tamper Evident



A iseal liner in Roll Form inserted into a cap By Automatic Wad Punching And Insertion in Cap Machine The liner is made up of multiple layers including a foil liner and polymer heat seal layer.







iSealing Automation





The field heats the foil liner and melts the polymer on the bottom of the liner which creates a hermetic seal. On a two piece liner, at the same time, the heat melts the top wax layer separating the liner from the cap.



11



iSeal FLEX For Normal Barrier Needs

At iSeal We always innovate new methodologies to develop iSeals or Every Product Filled in containers be it Food, Pharma, Petro or Agrochem.

Every Product Need Different Specific iSeal So For Customer Comfort We have Segregated Broadly by two Factors of Sealing Needs

For High Barrier Needs

iSeal FLEXI

Normal Barrier iSeal

genFLEXI

truFLEXI

maxxFLEXI

iSeal TUFF

High Barrier iSeal

genTUFF

truTUFF

maxxTUFF



genFLEXI

iSeal FLEXI

Normal Barrier iSeal

genFLEXI

When This type of iSeal is inserted in closure, After Container is filled & Capped the package passes under a heat induction generator that bonds the entire structure to container finish, Upon Removal of the closure, the backing & foil combination Customised For Sealing products having Low Barrier Needs. Due to This bonded structure this type is also called One Piece induction Seal.





truFLEXI



Structural View of truFLEXI

iSeal FLEXI

Normal Barrier iSeal

truFLEXI

This type of iSeal which leaves a Backing inside Cap after opening,& Generally used When a product Requires to leave some type of secondary Seal in the cap, to prevent leakage, After Seal has been removed by Consumer for product Consumption. Due to it structure this type is also generally called as Two Piece induction Seal & used in product requiring lower barrier needs



maxxFLEXI





Structural View of maxxFLEXI

iSeal FLEXI

Normal Barrier iSeal

maxxFLEXI

This type of iSeal which leaves a Backing inside Cap after opening,& Generally used When a product Requires to leave some type of secondary Seal with Clean Facing in the cap, to prevent leakage, After Seal has been removed by Consumer for product Consumption. Due to it Barrier structure this type is also generally called as Two piece Facing Seal & used in product requiring low barrier needs.



genTUFF



Structural View of genTUFF

iSeal TUFF

High Barrier iSeal

genTUFF

When This type of iSeal is inserted in closure, After Container is filled & Capped the package passes under a heat induction generator that bonds the entire structure to container finish Upon Removal of the closure, the backing & foil combination, Customised For Sealing products having High Barrier Needs. Due to This bonded structure this type is also called One Piece Barrier Seal.



truTUFF



Structural View of truTUFF

iSeal TUFF

High Barrier iSeal

truTUFF

This type of iSeal which leaves a Backing inside Cap after opening,& Generally used When a product Requires to leave some type of secondary Seal in the cap, to prevent leakage, After Seal has been removed by Consumer for product Consumption. Due to it Higher Barrier structure this type is also generally called as Two piece Barrier Seal & used in product requiring Higher barrier needs



maxxTUFF



Structural View of maxxTUFF

iSeal TUFF

High Barrier iSeal

maxxTUFF

This type of iSeal which leaves a Backing inside Cap after opening,& Generally used When a product Requires to leave some type of secondary Seal with Clean Facing in the cap, to prevent leakage, After Seal has been removed by Consumer for product Consumption. Due to it Highest Barrier structure this type is also generally called as Two piece Chem Seal & used in product requiring highest barrier needs.



iSeal for Food

genFLEXISkimmed Milk PowderWaterConfectioneryTea & Coffee

genTUFF

Preserved Foods Mustard Oil Yogurt Dehydrated & Dried Foods Edible Oils Skimmed Milk Powder Coconut Oil





iSeal for Food





iSeal for Food

PicklesFrozen Foods & Ice Creams
Chutney & PastesHoneySugar Syrup

maxxTUFF

maxxFLEXI

Mustard Refined Oil Sauces & Ketchup Fruit Juices

21



iSeal for FMCG/Pharma





iSeal for FMCG/Pharma





iSeal for FMCG/Pharma

maxxFLEXIHealth Drink PowdersHair OilsShampoo & DetergentsPharma Creams

Mathematical Antibiotics in Powder Form Health Drinks Pharma Syrups





iSeal for Petrochem





iSeal for Petrochem





iSeal for Petrochem

maxxFLEXI	Petro Additives
maxxTUFF	Dyes Inks





iSeal for Agrochem





iSeal for Agrochem





iSeal for Agrochem







When the consumer removes the closure, the iSeal becomes the focal point of the package and an ideal platform for strategic communications. Printed graphics arise from many initiatives, a few of which are shown below. Most of iSeal and backings are printable in up to four colors in random or registered imprints. Standard "Sealed For Freshness" and "Sealed For Your Protection" advisories are available, or custom logos or other information can be printed.





Coded Information







Single Logo on iSeal



KFC

Your

Logo



Full Color Explorations





Problem Solver



No Seal or Weak Seal

- *Output setting too low
- *Conveyor line speed too fast
- *Container / sealing head adjustment
- *coupling distance extreme
- *off-center
- *head not parallel
- *Insufficient cap torque

Scorching

*Excessive output power setting *Closure sealing head alignment *not centered *not parallel *Low application torque *Improper liner material

Product contamination

- *Marginal quality container finish *Insufficient land area
- *mold marks, flashing, or parting line saddle or taper
- *Bottle treatments and pigments *Incompatible liner material

Low Removal Torque

*Excessive power melting down container finish *Insufficient application torque *Excess application torque



Problem Solver



High Removal Torque

- *Insufficient wax absorption due to lack of power or excessive conveyor line speed *Bonded backing sticking to closure (single element) *Liner guarched by product splaching
- *Liner quenched by product splashing *Excessive application torque
- *Undersized liner disk and plastic from the container finish invading the pulp
- *Excess amount of bonding wax or wrong temp wax

Pulp Shears Out of Closure

- *Insufficient wax absorption (see High Removal Torque) *Improper gluing
- *Friction fit liner is undersized

Other Factors to be considered

- *The proper sealing head for the closure
- *Variations in container height
- *Dimensional conflicts between closure and container
- *Storage considerations of the liner material or container
- *Porosity of the pulp
- *Liner insertion into the closure
- *Package, material, or equipment changes

We offer a wide variety of liners in many types and sizes, for all uses. Please contact us with your particular requirement.



As with all liner sealing materials, this product should be tested thoroughly under end-use conditions to ensure it meets the requirements of the specific application. Testing services are complimentary. If you have an induction sealing machine. Email your request for sample of the liners along with your contact information.OR FIII All Details online at www.iseal.in/sampling

If you do not have an induction machine: We recommend testing your cap and container with the induction liner before purchase. Small variations in cap characteristics may not allow the liner to function properly. If interested send a minimum of 12 containers and caps to the address behind. Write "Product Samples" on the shipping label. Include your contact information and specify the type of product that you will be packaging. Evaluation will be performed under our own test conditions. Results may differ under end-use conditions.



Request Samples www.iseal.in/sampling



