

Savor the Freshness



The Genuine Difference

Cheez-Savor®, the world class film, protects your expensive imported and domestic varieties from those elements that cause them to become unattractive to your customers – thus require reworking. This high barrier film keeps cheese moist unlike other PVC films. Cheez-Savor keeps oxygen and air moisture out, protecting against mold and extending shelf life. Your products will look fresher by using Cheez-Savor film and will preserve the delicate flavors of all variety of cheeses.



For more information visit
www.robieflexibles.com
or call 1.800.255.6328

913.492.3400
10810 Mid-America Avenue
Lenexa, Kansas 66219

Make It
Simply Better



Features & Benefits

Cheez-Savor – High barrier protects your profitable cheese investment.

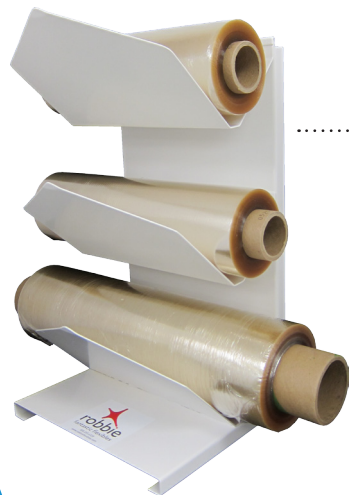
Odor Barrier – eliminates odor transmission of strong cheeses, while preserving the delicate flavors of milder cheeses and foods nearby.

Moisture Barrier – seals in moisture at least five times better than other PVC film. Cheese will not dry out or lose moisture weight for a fresher appearance.

Oxygen Barrier – reduces mold growth by sealing out air and moisture.

Robbie's' Cheez-Savor® Film is available in a number of stock sizes which make it portion controlled for cost effectiveness.

Custom printing with random continuous repeat is available in 5 colors maximum.



Robbie's three-tier dispenser holds and easily dispenses three rolls of perforated cheese film.


robbie
fantastic flexibles

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