



WICOVALVE®

Long-term freshness protection



Little valve, big effect

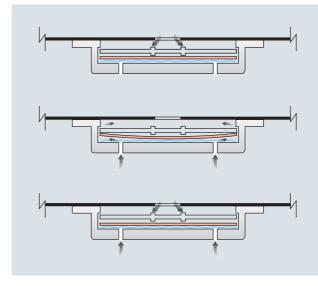
WICOVALVE® valves are suitable for every product that is degassing, such as coffee, dough, kimchi, sauerkraut, ready meals, soy and mushrooms. The one-way valves guarantee a consistent integrity and functionality for a period of three years.



What makes the WICOVALVE® so unique? It is the only product worldwide that assures consistent quality with its functional integrity across a period of three years. This is made possible by high quality valve components and materials such as polyethylene, polypropylene or Ecovio® (a bio compostable material).

During the life cycle of a package, the valve must open and reclose many times without allowing oxygen to diffuse back into the pack. This is why WICOVALVE® valves, depending on the application, have different material combinations, opening pressure levels, flow capacities and particle protection. Thanks to the interaction of these properties, the impeccable quality of the packaged product and its aroma are guaranteed over a lengthy period of time.

The WICOVALVE® functional principle



The sealant and the membrane prevent air from entering the packaging.

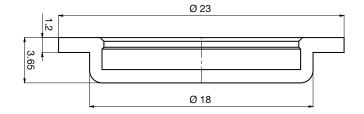
The membrane opens as soon as the product generates internal pressure. Depending on the valve type and the packaging content, this may occur at very low overpressure levels. In coffee pouches, for example, the membrane will lift off the seal flange at a pressure level at 2-7 mbar, allowing the gas to vent.

As the overpressure decreases (closing pressure ≥ 0.1mbar) the membrane closes again. The sealant will block oxygen ingress (back diffusion) into the packaging, making it airtight again.

Specialities

WICOVALVE® for heat-sealing

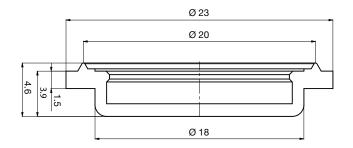
Dimension*



Typical application	Vale type Prod. No.	Body- material	Filter	Hole type	Opening pressure (mbar)	Colour	Flow rate (I/min) at 6 mbar	Front side	Back side
Bean coffee Dough	W006 4002069	PE	no	small	2-7	brown	1.1-3.0		
Ground coffee	W016 4007974	PE	yes	small	2-5	brown	0.4-1.4		
Dream Steam Microwaveable food	W035 4010829	PP	no	large	5-14	green	4.4-4.8		
Pasteurized products	W049 4006818	PP	no	small	3-6	blue	3.1-3.5		
Dry pourables	W059 4012520	PE	no	large	3-9	white	2.3-3.8		(2)
Sauerkraut, Kimchi, Soy, products with liquids	W029 4012674	PE	yes (liquid- repellent)	small	4-8	white	0.1-0.3 (at 100 mbar)		

WICOVALVE® for ultrasonic sealing

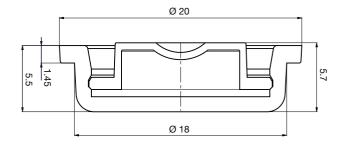
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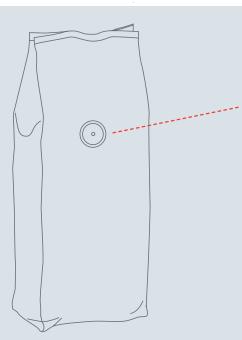
Typical application	Vale type Prod. No.	Body- material	Filter	Hole type	Opening pressure (mbar)	Colour	Flow rate (I/min) at 6 mbar	Front side	Back side
Bean coffee	W103 4007519	PE	no	small	2-7	brown	0.8-2.7		
Dough	W107 4007978	PE	no	small	2-7	ivory	0.8-2.7		(20) (37)
Ground coffee	W113 4007852	PE	yes	small	3-7	brown	0.5-0.9		
Sauerkraut, Kimchi, Soy, products with liquids	W129 4012675	PE	yes (liquid- repellent)	small	5-9	white	0.3-0.5 (at 100 mbar)		

WICOVALVE® for heat-sealing

Dimension*



Typical application	Vale type Prod. No.	Body- material	Filter	Hole type	Opening pressure (mbar)	Colour	Flow rate (I/min) at 6 mbar	Front side	Back side
Bean coffee Dough	W606 4008683	PE	no	small	2-5	brown	1.6-3.2		
Ground coffee	W616 4009280	PE	yes	small	2-5	brown	1.0-2.0		
Bean coffee Dough	W606E 4011904	Ecovio®	no	small	2-7	natural	2.3-2.8		
Ground coffee	W616E 4012594	Ecovio®	yes	small	2-7	natural	0.8-1.5		
Sauerkraut, Kimchi, Soy, products with liquids	W629 4012705	PE	yes (liquid- repellent)	small	4-8	white	1.0-2.1 (at 100 mbar)		



«I don't want to be pretentious, but it's a fact that with me, you have a 3-year warranty, when I am made of PE or PP. Dry products such as coffee are particularly impressed with my performance. It's the award-winning WICOVALVE® that makes the difference. Now I am also available in a bio compostable version.»

Gusset bag with valve

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