

Press release

Efficiently packed: soups, sauces, and convenience products in clip-pak®

***Hattersheim am Main, 18 March 2026* – Efficiency, consistent quality, and cost-effective processes are becoming increasingly important in gastronomy, institutional catering, and catering services. Especially when producing soups, stews, stocks, sauces, or other pasty convenience products in larger quantities, hygienic and process-reliable packaging solutions are in demand. With the clip-pak® concept, Poly-clip System offers a solution specifically designed for liquid and paste-like foods.**

The clip-pak® is a packaging concept in which products are filled into a flexible tube made of film or synthetic casing and then securely closed and portioned with clips. This packaging format is especially suitable for products such as soups, sauces, or stocks, as it is completely leak-proof and adapts flexibly to the product. At the same time, it allows space-saving storage, efficient transport, and easy handling. For manufacturers of convenience products, as well as large kitchens and catering operations, it provides clearly defined portions that are easy to store, transport, and further process.

Precise Portioning for Soups and Sauces

In production, the tubular bags are first filled with the respective product using a filling system. An automatic double-clip machine then ensures the secure sealing of the packages. Models such as the FCA 80, FCA 120, or FCA 160 handle the precise portioning and sealing of the bags. Two clips separate the individual portions and provide a reliable seal– even for hot, liquid, or chunky products. This results in clearly defined portion sizes with consistent quality and high process reliability, an essential requirement for standardised production processes and reproducible results.

Automation Supports Production Flow

For production lines with a higher degree of automation, the FCHL clip-and-hanging machine can be used. The machine combines several operations: after sealing, a loop is automatically applied, the product is positioned and prepared for further processing. This reduces manual work steps and optimises material flow within production.

In conjunction with the automatic ASL-R, a robot-assisted system for handling and loading process trolleys, the products can then be transported automatically. Continuous automation enables uninterrupted production and supports stable, reproducible processes along the entire line.



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Cook & Chill and Pasteurisation for Extended Shelf Life

In the production of soups, sauces, and other convenience products, processes such as Cook & Chill or in-package pasteurisation are commonly used. In the Cook & Chill process, the product is first heated, then filled into clip-pak[®] bags, and subsequently rapidly cooled. This helps preserve flavour, nutrients, and product structure to a large extent.

Alternatively, products can be filled cold and then pasteurised in the packaging. Both methods allow for extended shelf life while maintaining high product quality. Combined with refrigerated storage, shelf lives of several weeks can be achieved –an important advantage for gastronomy, catering, and institutional food service.

Benefits for Food Service and Institutional Catering

For large kitchens and manufacturers of convenience products, the packaging concept offers several advantages. Producing in larger pack sizes reduces the cost per portion, simplifies planning, and ensures consistent quality across many portions.

The closed system also provides benefits in terms of hygiene and product safety: the leak-proof packaging minimises the risk of contamination and supports HACCP compliant processes. At the same time, the flexible packs allow for space-saving storage and efficient logistics.

With the clip-pak[®] concept and the appropriate automation solutions, Poly-clip System offers a practical concept to produce soups, sauces, and other convenience products safely, efficiently, and cost-effectively.

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About Poly-clip System

Poly-clip System is the world's largest provider of sustainable clip closure solutions and is recognized as a global market leader and hidden champion in this segment of the food industry and packaging sector. The corporate group maintains 29 sales offices. Additionally, there are sales partners in nearly every country worldwide. Poly-clip System's clip closure solutions excel not only in the meat processing industry and butcher trade but also in numerous other sectors, such as the chemical industry.

Current [news](#) about Poly-clip System can be found in the press section of the website.



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Poly-clip System GmbH & Co. KG

Press and public relations

Linda Halter

Phone +49 6190 8886-277

Niedeckerstraße 1

D-65795 Hattersheim a. M.

Phone +49 6190 8886-200

Fax +49 6190 8886-15347

Internet www.polyclip.com

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With the clip-pak® concept, Poly-clip System offers a solution for liquid and pasty foods.



clip-pak® from Poly-clip System: safe, efficient, economical.



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ASL-R from Poly-clip – robot-assisted system for downstream processing and loading of process trolleys.



Poly-clip FCHL: ideal for highly automated production lines.



The Poly-clip FCA 80 performs precise portioning and sealing of tubular bags.





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Poly-clip FCA 80: precise portioning and sealing, easy to operate.