



End of line packaging plays a vital role in protecting and prolonging our farmer's and supermarket's perishable foods. Fresh produce, meats, dairy, beverages and hot fill products need to be protected from damage during transit and storage. To do so, these goods need to be ventilated quickly and efficiently, avoiding ripening gases, moisture build up and rust from developing. To assist with the cooling process, ventilated stretch wrap can be used to extend shelf life by allowing loads to breathe. Omni's VentX Unico is the world's first patented ventilated stretch wrap design, transforming pallet load ventilation solutions without compromising load containment.

Smart engineered ventilation

- Allows air to flow freely through the pallet.
- Cools the load faster and maintains regular air flow during storage.
- Reduces freezer temperature allowance, reducing energy consumption and electricity costs in chill rooms.

Optimised load containment

- VentX Unico ventilated wrap is re-stretched up to 240% and reinforced with ropers that act like cable stretch film bands, securing load and load-to pallet bond.
- No loose tails, meeting supermarkets' strict requirements for palletised loads.

Customise and Control

- Customise settings to control the amount of ventilation and load
- The VentX Unico System is fitted to be used in conjunction with highperformance stretch film, separated into 3 mini rolls on one continuous core.



