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## Resealable innovation at Costco

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Written by Pat Reynolds

*West Liberty Foods of West Liberty, IA, is producing an innovative resealable package for sliced luncheon meat sold under Costco's well known Kirkland Brand.*



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told me they were close to making it go, I asked Costco to go with me to **Cryovac**

headquarters to get more familiar with the technology. A couple of Costco buyers joined me, Cryovac showed us the package, and the buyers agreed it was what they wanted. It was rolled out nationwide, first ham then turkey, beginning first quarter of this year. We're hearing a lot of good vibes from Costco."

Meat Packer Dietz and Watson was first to commercialize the Multi-Seal concept in a lunch meat pack under their own brand. But West Liberty put a warehouse club twist on the Dietz and Watson package by producing a three pack where a perforation separates each 14-oz unit. "We placed a perforation station right after the sealing station," says Garrett.

"We can control the number and the length of the perfs."

The packages are produced in West Liberty's Tremonton, UT, plant on a pair of **Multivac** systems purchased specifically for the project. "At this point they're maxed out," says Garrett, "so we're looking at buying more capacity soon."

Loading of meat into thermoforms is currently done by hand, but robotic insertion is being explored. Garrett is also looking at a perforated three pack where one cavity holds ham, one turkey, and one beef.

See [video](#) of the resealing feature.

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