

## BRC Standards in Production: Insights from XIEFA, a China Leading Custom Plastic Meat Trays Producer



**Xiamen, Fujian Jun 10, 2026 ([IssueWire.com](https://www.issuewire.com))** - In the competitive landscape of the fresh food supply chain, the integrity of a product is often only as reliable as its primary container. For meat processors and high-end supermarkets, the tray holding a ribeye steak or ground pork must do more than provide structural support; it must act as a verified barrier against contamination while maintaining material stability under extreme thermal conditions. Recent industry data indicates that the demand for high-barrier polypropylene (PP) packaging in the fresh meat sector is increasing, driven by a heightened focus on extending shelf life and reducing food waste through precise MAP (Modified Atmosphere Packaging) technology.

It is within this rigorous environment that Xiamen Xiefa Vacuum Forming Packaging Co., Ltd. has established itself. As a [China Leading Custom Plastic Meat Trays Producer](#), XIEFA has transitioned beyond traditional manufacturing by integrating the Global Standard for Packaging Materials into its core operations, ensuring that every custom tray meets the stringent safety requirements of international retailers.

### Raising the Bar: From Food-Grade to BRC Compliance

For many years, the baseline for plastic packaging was simply "food-grade" compliance, often limited to basic FDA or local regulatory approvals for material safety. However, as global supply chains become more integrated, these basic standards are frequently insufficient. A common challenge in the industry

involves the lack of systematic control over migration risks—the potential for chemicals from plastic, inks, or adhesives to transfer into the food product. Many facilities operate without a comprehensive Hazard Analysis and Risk Assessment (HARA) specifically tailored to packaging materials.

XIEFA addresses these vulnerabilities by maintaining a BRCGS Packaging (Grade A) certification issued by SGS. This distinction represents a fundamental shift in production philosophy. While standard factories might focus solely on the final product, Xiamen Xiefa Vacuum Forming Packaging Co., Ltd. implements a holistic control chain. This includes monitoring the chemical composition of raw materials, ensuring that printing inks are low-migration, and maintaining a production environment that prevents cross-contamination. By aligning with BRC standards, the company ensures that "food safety" is an inherent property of the tray, starting long before the product ever reaches the processing plant.

## **The Customized Production Loop Under BRC Systems**

The complexity of modern meat processing requires specialized shapes, depths, and structural integrity. Whether it is a shallow tray for sliced deli meats or a deep-drawn container for large poultry portions, the transition from a concept to a physical product involves significant technical variables. XIEFA utilizes a "Change Management" principle rooted in its BRC framework to handle these custom requests. When a client requests a specific custom plastic meat trays design, the technical team performs a rigorous risk assessment. This process ensures that the new geometry does not create "dead zones" where bacteria could thrive and that the tray remains compatible with high-speed automated sealing lines without introducing physical hazards like micro-fractures.<sup>[?]</sup>

The selection of materials and the precision of the manufacturing process are equally critical. XIEFA specializes in processing a wide range of materials, including PP, PET, and various biodegradable options like PLA and PBAT. For meat applications, the focus remains on high-performance PP and CPET. By strictly adhering to HACCP (Hazard Analysis and Critical Control Points), the facility monitors critical variables such as thermoforming temperatures and vacuum pressure. This technical oversight prevents the use of recycled materials that could compromise safety and ensures that the trays remain structurally sound at temperatures as low as -20°C. This thermal stability is essential for maintaining the airtight seal necessary for frozen logistics, preventing the oxidation that leads to freezer burn.

Furthermore, the physical production site is designed to mitigate foreign body risks. The clean-room workshops at XIEFA are equipped with sophisticated prevention systems, including metal detection and X-ray inspection capabilities. This level of oversight ensures that the plastic meat trays producer can guarantee a product that is free from physical contaminants, providing peace of mind for meat packers who must meet the audit requirements of major global supermarket chains.

## **A Comprehensive Approach to Meat Packaging Solutions**

Beyond the manufacturing of individual components, the efficiency of a supply chain often depends on the compatibility of various packaging elements. A recurring difficulty for meat processors is coordinating between different vendors for trays, absorbent pads, and sealing films. Incompatibilities between the tray rim and the sealing film can lead to "leakers," which compromise the MAP environment and lead to premature spoilage.

To resolve these logistical and technical hurdles, XIEFA offers an integrated suite of products. This includes the combination of PP meat trays, high-capacity absorbent pads, and specialized heat-sealing films. By providing a complete "tray + pad + film" solution, Xiamen Xiefa Vacuum Forming Packaging Co., Ltd. allows clients to source their entire primary packaging from a single point of accountability.

This integration ensures that the film's barrier properties and the tray's sealing surface are perfectly matched for optimal performance on the production line.

The service model is further bolstered by technical agility. Recognizing that market trends can change rapidly, XIEFA supports low minimum order quantities, starting from 5,000 pieces for certain specifications. This allows smaller processors or those testing new product lines to access professional-grade packaging without excessive inventory risk. From the initial mold development to equipment debugging and operator training, the company provides end-to-end technical support, ensuring that the transition to new custom plastic meat trays is seamless for the end-user.

## Realizing Value Through Traceability and Standards

The true value of a packaging partner is measured during an audit. In the modern food industry, transparency is not optional. [XIEFA](#) has built a scientific and complete quality management system that allows for full batch traceability. Every shipment can be traced back to the specific batch of raw material and the specific production window, a requirement that is becoming standard for suppliers to the European and North American markets.

The company's certifications, including ISO9001, BSCI, and GRS, complement the BRC framework to create a robust oversight environment. This multi-layered approach ensures that the trays are not only safe but are also produced under ethical and sustainable conditions. For meat processors, partnering with a plastic meat trays producer that understands these global expectations reduces the risk of supply chain disruptions and enhances the brand's reputation for quality.

By focusing on the technical nuances of material science and the rigorous demands of international safety standards, XIEFA provides a reliable foundation for the fresh food industry. The integration of high-performance materials like PP with the disciplined protocols of BRC certification ensures that custom plastic meat trays are more than just containers—they are a critical component of food safety and shelf-life management.

For more information on customized food packaging solutions and BRC-compliant production, please visit: <https://www.xfoodpackaging.com/>



Product size: 244\*155\*40mm      Material: 244\*155\*40mm

Quantity: 450pcs/ctn      Carton size: 42\*26\*48cm

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