

Flavour & Colour Transfer Casing

Single Step 'Fill & Cook' Steam Processing

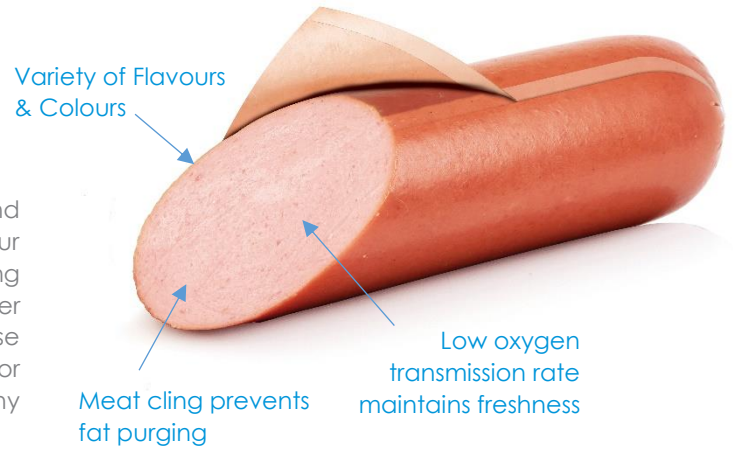




Flavours include: Juniper, Scandinavian Beechwood, Hickory & Mesquite

Flavour & Colour Transfer Casing

Add flavour & colour to your meat products quickly and consistently with our flexible laminate that transfers colour and / or flavour onto your meat products during processing. Our Flavour Transfer Casing Film is a multi-layer flavour coated, flexible laminate that transfers intense flavour or colour on to meat products. Perfect for processed protein products such as turkey, ham, polony or mortadella.



Time Savings



Reduction in processing time – No additional smoke process required

Cost Savings



Reduce packaging costs with cost-effective roll stock films

Consistent Product Quality



Even coatings of flavour and or colour

Improved Food Safety



Reduced contamination, single wrap to slicing meat

Key Benefits

- ✓ Changeover time 10 minutes or less for trained operator – no wash downs
- ✓ Reduced packaging costs with cost-effective roll stock films
- ✓ Quick response to your customer demands – just change the roll for a new flavour
- ✓ High speed packing for Casings
- ✓ Consistent product – even coatings of flavour & colour

Features

- ✓ Material is calibre stable
- ✓ Material has Meat Cling which prevents fat purging – no weight loss
- ✓ Low oxygen transmission rate which maintains freshness
- ✓ 750 metre roll, high efficiency roll stock keeps your production at maximum output
- ✓ No loss of film from contact roll change through film joining
- ✓ Works with horizontal form fill and seal machines such as TIPPER TIE and Poly-clip



Pre-barcode Track & Trace Film available as an additional feature

Get in touch

Alert Packaging LTD
+353 (0) 1 286 0300
Sales@alertpackaging.ie

