

Applications:

- cooked products
- cooked hams and cooked ham products
- poultry products
- also in combination with solid or elastic netting

Use/process:

- with manual stuffing horn
- with semi-automatic ham stuffer
for example Garos GHS
- with automatic collagen film applier
for example TCM 2250 from Tipper Tie

Availability:

- flat film on reels
- 200 meters per reel on 2 inch core
- smaller reels available upon request
- sheets cut to customers' specifications
- FW 200 mm up to FW 1000 mm
in 10 mm increments
- different presticking sizes(L,XL,XXL)

Structure/technical data:

- smokeable fibrous film with easy-peel coating
- prestuck

Special features:

- PRESTICKING (L, XL, XXL)!
- SMOKEABLE!
- HIGH TEAR STRENGTH!
- NO REFRIGERATION REQUIRED!

Processing advantages:

- easy to handle and work with
- smokeable the traditional way
or with liquid smoke
- excellent peeling
- very high tear strength, even when wet
- due to presticking no sticking needed after stuffing,
no air bubbles
- storage of flat film without refrigeration
- saves money - less damaged production
- higher productivity
- less expensive than collagen

Advantages of the finished product:

- always uniform product = quality assurance
- tender bite, no collagen bite
- shiny appearance
- no cross species issues due to use of non edible film
- natural bubbles in combination with
elastic or solid net