



Consumables

Meat saver paper



Meat saver paper is mainly used as an interleaving paper between meat or other fresh food products or as a mat in trays.

Meat saver paper has a unique moisture-resistant character as well as tear- and adhesive-free properties.

Characteristics

- ✓ Guarantees maximum freshness
- ✓ Resistant to freezing temperatures, moisture-resistant, tearproof and non-adhesive

Applications

-  Cooling
-  Freezing

Benefits



Resistant to tearing

Withstands challenges during packaging and handling without tearing, ensuring package integrity.



Resistant to freezing temperatures

Remains flexible and durable even when used for packing and storing meat in freezing conditions.



Freshness

Resists pressure created during vacuum sealing. Also helps prevent meat dehydration by acting as a barrier against moisture loss.



Duurzaamheid

Made from natural materials, this sustainable packaging is biodegradable, meaning it will degrade naturally over time.