





Netting and Twine

The netting and twine are food grade materials compliance and conformed to the relevant regulatory requirements as follows:

- Adherence to FSANZ Food Standards Code
- HACCP
- AQIS Approval for use in Meat establishments
- Adherence to USFDA and EU Commission

Code	Product	Quantity
 <p>A0022PR</p>	<p>Non Elastic Red White Twine - A fine polyester twine made with a combination of white and red coloured twine. Suitable for tying meat cuts, value added products and meat portions for portioning meat, roasting, dry-aging and steaming.</p>	<p>500 m / roll</p>
 <p>24/7/160/R/50</p>	<p>Red White Tube Meat Netting - This industry standard netting for lamb, beef, duck, pork and poultry roasts. Recommended for roasting and steaming at temperatures < 225°C.</p>	<p>50 m / roll 5 m / pack</p>
 <p>24/7/160/W/50</p>	<p>White Tube Netting - This type of netting offers extra compression to meat products needed to hold shape and eliminate air pockets. It is recommended for use on boneless or bone-in meat products, ham and other cooked products. The small square pattern spreads the compression of the netting more evenly over the surface of the meat eliminating air pockets and makes the net easier to peel. Suitable for steam / smoke application 100°C and roasting < 225°C.</p>	<p>50 m / roll 5 m / pack</p>
 <p>A055CRR/Bag</p>	<p>Red Elastic Loops - 5.5 cm for holding together smaller value-added portion meat products and for trussing poultry and ducks. The loops are made with 2 ply rubber and are suitable for roasting applications @ 225°C.</p>	<p>100 pcs / pack 500 pcs / pack 2000 pcs / pack</p>