

New Flavour Transfer Casing Film

A flavour [Smoke] coated 4 layer laminate flexible film used to transfer flavour and colour onto your meat product [e.g. Ham or Poultry], through form, fill and cooking process. We designed the material to run on Casing Fill Form Machines. Flavour and Colour is transferred during steam or retort cooking to impart an intense Flavour and Colour to the meat.

Form Fill Seal Casing – 750m per Reel

No Additional Smoke or Colour Process Required

Low Purge for High Yields – Low Moisture Loss

High Barrier Film for Guaranteed Product Protection

Pre-coded Track and Trace film

