

Less work - great result!



In five steps to success



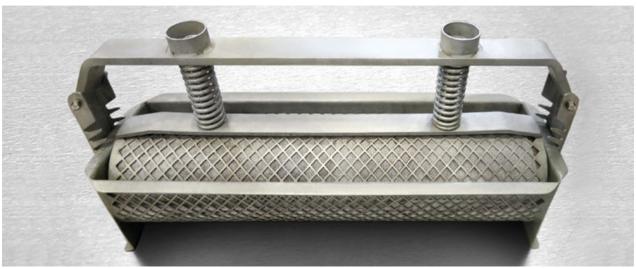


2. Lay sheets into the form



1. Put material in place

3. Fill in the meat

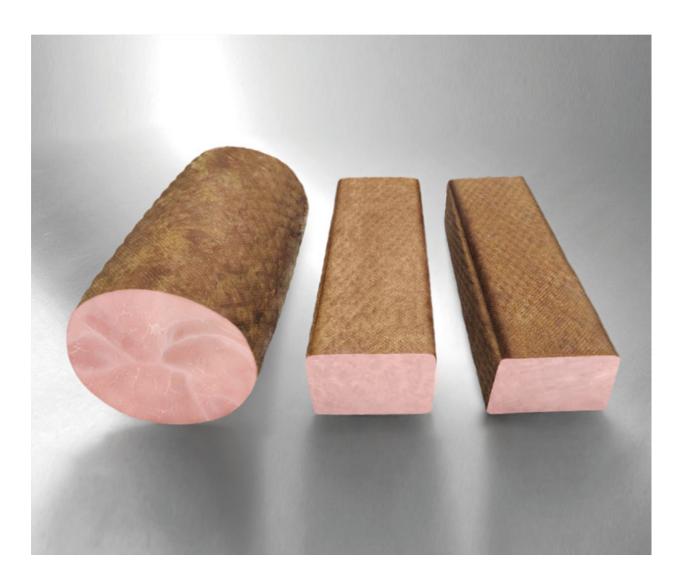


4. Close + cook



So useful - so good!





TexdaColor – so useful – so good!

Articlenumber	Material	Taste / Color	Measurements	<u></u>
750-185-95	TexdaColor	Eel-smoke (only Color)	500 mm x 420 mm	%
750-185-96	TexdaColor	Smoke Seasoning	500 mm x 420 mm	€
750-125-94	TexdaColor	Smoke Seasoning	800mm x 800mm	€

Manufacture | Minimum Order: 250 sheets

These articles show a small assortment only – of course we can produce custom-made products!

Productinformation

Product description

Sausage casing/sheet with taste and color transfer

Application

Cooked sausage

Technical Data

Raw material: Material of vibers of 100 % polypropylene

Converting

Casings or sheets

Taste- and Colortransfer

smoke seasoning

Colortransfer

Eel-smoke

Declaration

TexdaColor Smoke Seasoning F0030: burnt sugar syrup (when used as color: E150a)

TexdaColor Eel Smoke: plant extracts, vegetable carbon (E 153)

Print

Not printable

Storage

Store cool and dry in the original box. Detailed information regarding this issue you can find in the product specification.

Shelf live

Maximal six months

Filling instructions

- Dry usage and tight filling
- · Cook/Brew in steam chamber/steam oven





Only color-transfer

These general information are based on our current state of knowledge and are intended to inform about our products and their applications. They should not be interpreted as guaranteeing specific properties of the product or its suitability for any specific purpose. For instance, industrial property rights should be taken into consideration. We guarantee unobjectable quality within the scope of our general terms and conditions. Unauthorized duplication is a violation of applicable laws.



Osterheide 3 49124 Georgsmarienhütte

