

MEAT NETTING

All products assigned to this sector are:

- Meshes for packing sausages and similar meat products.
- Tubular fabrics for packing cured ham and similar.
- Tubular fabrics for mixing meat products in elaboration.

Meshes for packing sausages and similar meat products

Polyester meshes / polyamide / cotton with covered elastic weft insertion, producing a compressive effect, manufactured on warping circular machines. Meshes used as subsection of the product during the cooking process in the oven, and also to improve its presentation at the final sales point.



Meshes for packing sausages and similar meat products

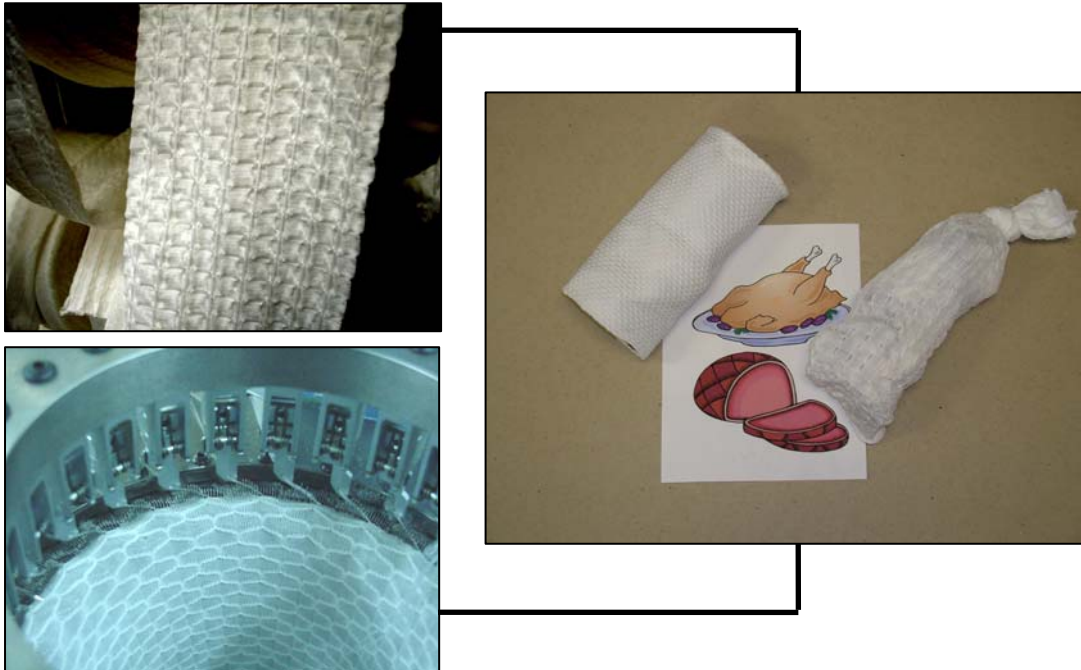
Tubular fabrics in cotton, produced on weft circular machines with thick gauge, as it is cotton in thick numbers. Fabrics used in the drying process of the product during its maturing process, giving absorption to the humidity and also a better presentation at the final sales point, with the possibility of printing the trade mark of the manufacturer.



Tubular fabrics for mixing meat products in elaboration

Polyester tubular fabrics / polyamide with insertion of format with external relief, produced on weft circular machines.

Using during the process of elaboration and mixing of meat products and also for the packing and presentation at the final sales point.



Circular and flat meshes in polyester and polypropylene, produced in warping electronic machines, with double needle bed and circulars, permitting the regulation of the size of the squares and rhombs of the fabric.

Used also during the process of elaboration and mixing of the meat products and also for the packing and presentation at the final sales point.

