



Meat Packaging
Specialists

TM PATENTED

Bubble-Net Square

BENEFITS

Ennio Bubble-Net Square	vs	Collagen Foil and Netting
Saves on cook and drip loss	vs	Some cook loss
The two components of Bubble-Net apply enormous horizontal pressure resulting in better binding	vs	Collagen applies virtually no pressure on the ham
Bubble-Net's strength forces the meat into fixed diameter	vs	Collagen and netting are not strong enough to hold a fixed diameter
Can withstand enormous filling pressures without tearing	vs	Collagen often tears under filling pressure causing loss of packaging and labor
Remains unaffected by these conditions or rough handling when the product is being pushed into the smokehouse	vs	Collagen sometimes tears and leaks during the smoking process causing juices to come out of the tear and leak down the side of the ham which affects presentation
Not affected by water	vs	Collagen is permanently damaged by water
Can be applied on a variety of automatic filling and clipping machines	vs	Collagen is difficult to apply on fully automatic high output filling and clipping machinery
Can be supplied in clipped bags for short production runs	vs	Collagen is not supplied in clipped bags
Is a single packaging material	vs	Collagen and netting are two packaging materials, applied in two separate processes, therefore raising costs
Economical per yard	vs	Price per yard is relatively high



Smoke-dipped