



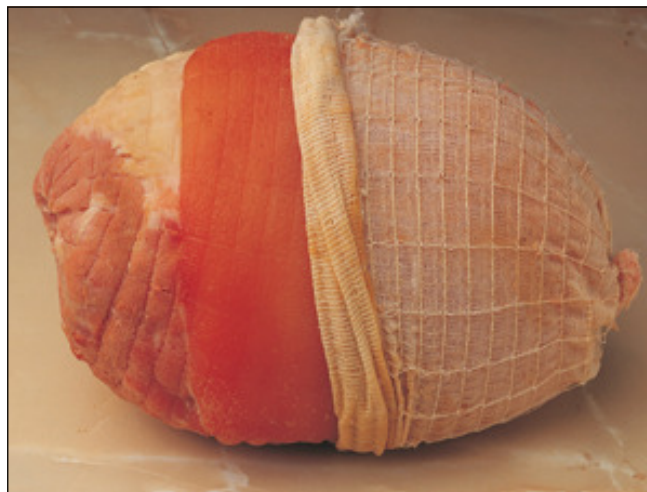
Meat Packaging
Specialists

TM PATENTED

Bubble-Net Square

BENEFITS

Ennio Bubble-Net Square	vs	Elastic Netting
Reduces drip and cook loss	vs	Drip and cook loss
Little surface damage when peeled	vs	Embeds in meat and strips meat away when peeled
High horizontal pressure improves binding	vs	Minimal horizontal pressure allows holes to form in ham
Better sliceability	vs	If pressure is not high, slices can break up
Greater consistency of shape	vs	Netting strength can vary, resulting in varying shapes



Half-peeled