



Meat Packaging
Specialists

Ennio Merc-Net™ – The Choice is Yours!

Merc-Net imparts a high elastic pressure, eliminating air pockets and improving yields. The final product peels and slices well and gives a great traditional-looking product.

If you are currently using elastic netting on your boneless leg ham and shoulder products, you may be interested in the results of Ennio's recent ham cook comparison trials between Merc-Net and elastic netting which offer an improved yield of around 2% and cost savings of over \$1.00 per ham. A quick calculation on how many hams you produce would lead you to see the benefit of Merc-Net. *(Note: these are figures from trials undertaken by Ennio International, results may vary with individual manufacturer tests).*

In addition, Ennio offers a variety of choices, available in a range of sizes and your selection of finishes; cut, cut and clipped, cut and sewn or in roll stock to achieve the visual result you are after.

One customer has been purchasing Merc-Net cut and clipped for their prosciutto which gave a rounded end that had to be discarded after production to achieve a 'square-look'. Upon learning of the cut and sewn alternative, they are now trialling to be able to produce the exact end product they are looking for and eliminate wastage.

The only question is: Merc-Net to go: Cut, Clip or Sew?

Ennio, gives you choices to make your life easier.



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