

FLAVORSEAL™

Elastic netting

**Eye-catching patterns. Superior performance.
Flavorseal is the single source for your meat netting needs.**



**HIGH PERFORMANCE.
HIGH IMPACT.
HIGH QUALITY.**

Flavorseal's complete line of elastic netting gives meat and cheese processors the visual appeal of an "old-world" look and the performance of today's advanced netting materials.

FEATURES

- Available in a wide range of diameters, colors, and materials, including cotton, cotton/poly and poly.
- Provides superior forming and shaping.
- Available in sewn, cut or clipped pieces, or on continuous roll.
- Optional release agents in a variety of formulation for easy peeling no matter what type of product.
- A range of pattern sizes from small to large to fit any aesthetic goals.
- Made in the USA.

BENEFITS

- **Easily adaptable:** Works well with a variety of products on almost any production equipment or process.
- **Optimum yields:** Reduced meat tears plus consistent size and shape ensure maximum output from each product.
- **Increased efficiency:** Consistent size and shape and easy net removal increases efficiency on the production line.
- **Product availability:** A reliable supply chain and stocking programs provide quick turnaround on items so customers don't have to worry about lengthy lead times.
- **Unparalleled technical support:** Flavorseal's Field Technical Support Team ensures products run effortlessly and seamlessly from the start.

ELASTIC NETTING TYPICAL SIZING

Size	EN-12P3	EN-14P3	EN-10P5	EN-16P3	EN-12P5	EN-18P3	EN-20P3	EN-22P3	EN-14P5	EN-16P5	EN-18P5	EN-20P5	EN-22P5	EN-16P7	EN-18P7	EN-20P7
RSD*	3.5	3.9	3.6	4.4	4.1	4.9	5.4	5.9	4.5	4.9	5.4	5.9	6.3	5.4	5.9	6.3
Boneless Pork Loin																
Salami																
Nugget Ham																
Nugget Turkey																
Stuffed Chicken Breasts																
Two Pork Loins																
Pork Butts																
Rolled Picnics																
Boneless Turkey Breast																
Beef/Pork Roast (5-10lb)																
Lamb Shoulder																
Leg of Veal																
Leg of Lamb																
Boneless Rump Roast																
Boneless Boston																
Boneless Chuck Roast																
Sirloin Tip																
Brisket																
Sausage																
Canadian Style Bacon																

*Recommended Stretch Diameter



For more information, contact us at 886.769.1500.
www.flavorseal.com | 1.866.769.1500 | info@flavorseal.com
 Flavorseal—an SQF 8.0 food safety and quality certified supplier