

Zeus

PRODUCT SPECIFICATION



PRODUCT	CODE	DESCRIPTION
	D415	MEAT SAVER PAPER

Dimensions : 250 x 300 mm (± 5)
Substance g/m² : 60 (± 2)
Colour : White
Pack Quantity : 2,000 sheets (1,000 X 2)

Meat saver is a paper grade designed for use by butchers and meat cutting plants as an interleave between fresh cuts of meat. The purpose this paper is to reduce colour loss and blackening (spoilage) of meat for a reasonable length of time during refrigerated display or short term packaging.

Food Contact Conformity:

Complies with Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and

Commission Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.