



Meat Saver Paper



Introduction

Smartpak's Meat Saver Paper, also known as Butcher Paper, is a cost effective product of superior quality.

Covering and displaying meat with this paper ensures that your product stays fresher for longer. Not only does its non-absorbent qualities mean juices are preserved within the meat but the cut weight of the meat is retained, enabling you to pre-cut at a convenient time ahead of busier periods.

Smartpak's Meat Saver Paper Specifications and Applications



- Preserves freshness and saves money and time
- Ideal for meat, cold meats, poultry and fish
- Completely effective until meat is removed for cooking, showing off its fullest potential
- Can be peeled straight from the meat when wet or dry without tearing or leaving paper attached
- Standard or bespoke sizes available
- Colours available are black, peach and green

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