

Nutrafilm™

FINALLY A TENDER BITE

NUTRAFILM™ IS AN EDIBLE FILM MADE FROM WATER-SOLUBLE POLYSACCHARIDES. THIS UNIQUE NEW MATERIAL HAS A VARIETY OF PROPERTIES AND ADVANTAGES...

- ◆ A more tender bite
- ◆ No artificial colouring
- ◆ User friendly
- ◆ Excellent machine-ability gives improved stuffing yields
- ◆ Improved processing yields
- ◆ No cross contamination of species
- ◆ Non-animal based
- ◆ Does not effect nutritional profile
- ◆ Available in all standard sizes



APPLICATION FOR MEAT PRODUCT

Drying of product

Suggested drying time is 90 – 120 minutes at 60°C or 140°F and 0% humidity. Drying may vary according to different types of smokehouses. Drying is very important in order to achieve good results. Nutrafilm™ must be completely dried-on to the product and must be dry to touch. Then, and only then, can you proceed with smoking and/or cooking using steam.

Note: Do not overlap Nutrafilm™ or cover product with plastic bags or other materials. Dry heat must be applied directly to the product.

SUGGESTED PROCESSING CYCLE

NUTRAFILM™ 623C – Clear

The ham is wrapped in Nutrafilm™ and processed as usual. Nutrafilm™ cooking cycle:

Process	Temperature		Humidity	Time
	Celsius	Fahrenheit		
Dry heat	60°C	140°F	0%	90 – 120 minutes
Smoke	70°C	160°F	20%	45 – 60 minutes
Cook/Steam	75°C	167°F	80%	To core temperature of 68°C or 154°F