

BONESHIELD® WAXED ROLLS & SHEETS

Boneshield® wax impregnated polypropylene wrap offers exceptional protection against sharp bones penetrating the vacuum/shrink bag. Eliminating leakers to less than 1%, Boneshield® increases the shelf-life of bone-in meat products and ensures maximum freshness even when using lost-cost vacuum/shrink bags. Protect your products and brand reputation with Boneshield®.



- ✓ Food-Safe & HACCP Certified.
- Reduces bone-in-meat packaging costs by up to 45%.
- ✓ Reduces leakers to less than 1%.
- Increases shelf-life & maintains product freshness.
- ✓ Strong & flexible.
- Exceptional presentation with tight shrink & thinner bag.
- Easy to apply. Clings easily to meat product.
- ✓ Made in Australia.





1800 089 456 highgategroup.net.au sales@highgategroup.net.au

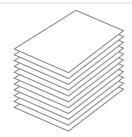


BONESHIELD® WAXED ROLLS & SHEETS

TECHNICAL DATA

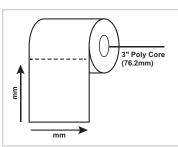
Product: Boneshield Waxed Rolls & Sheets

Configuration: Available in perforated rolls, continuous rolls and pre-cut sheets



PRE-CUT SHEETS

Width: Min 100mm, Max 1200mm
Length: Min 100mm, Max 1200mm



ROLLS (PERFORATED SHEETS)

Width: Min 100mm, Max 1200mm

Perforated Length: Min 100mm, Max 1200mm

Length: 90m (or as otherwise specified)

Colour: White

Material: High puncture-resistant waxed polypropylene material

Thickness: 300 µm

Suitability: Food-processing environment (normally between 0°C & 4°C)

Tensile Strength: MD, N/50mm WSP 110.4 09, 142.7

Elongation @ Break: MD, WSP 110.4 09, 100.9

PACKAGING & STORAGE:

Boneshield® waxed is supplied in food-grade outer bags and packed in sealed cardboard cartons on a pallet. For full functionality of Boneshield® waxed products, they must be stored in a cool/dry place, between 0°C – 35°C.

TRACEABILITY:

All Boneshield® waxed products are produced with product codes and batch numbers for traceability purposes as part of Highgate Group's HACCP standard practices.

FOOD CONTACT:

Boneshield® waxed is a food-safe, food-contact packaging product manufactured in Australia. Boneshield® waxed is HACCP certified.





