



January 2007

ennio, transferring your logo to your meat product

Ennio International remains unique in providing specialist netting and casing solutions to the meat, poultry and smallgoods industry, with over two decades of experience, their wide range of products for every application and their conduit to world class technology enabling their customers to produce quality products which set them apart from their competitors.

Ennio's Nutrafilm™ is one of the most recent exciting technological advances, the new direction of edible casings for the future. Touted as the smarter alternative to collagen film, it is an edible carageenan film made from water soluble polysaccharides (seaweed based). Extremely user friendly, this film provides great product yields, minimal wastage, good indentation and is plant not animal based so eliminates consumer concerns of cross-contamination of species.

Now Nutrafilm comes with NEW Logo Transfer, an added advantage for customers to differentiate themselves and brand their products.

Ennio is well known in the industry for their quality elastic netting products and innovative casings. Ennio Spring Net™ PATENTED, the easiest to peel of all elastic nettings due to the patented web stitch design is ideally suited for use with new Nutrafilm Logo Transfer and would provide you with a quality packaged product branded with your logo. Nutrafilm is used on smoked netted meat products and Ennio Spring-Net provides a two way stretch exerting maximum pressure in both directions, ensuring no digging in, tearing or sticking, better binding and overall shape.

ennio, your competitive edge.

Pictures Supplied (2):



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