## HYDON PAPER Co.Ltd.



**Description:** Meat interleaving paper is a non-opaque, high density, bleached, greaseproof paper, silicone coated on both sides, manufactured from virgin fibre.

**Typical End Use:** An environmentally friendly reusable baking paper, used as both a tray liner for hot baked products and to interleave between raw meats such as burgers. The release qualities of the paper ensure the products do not stick together.

## **Benefits:**

• Produced from natural raw materials

TECHNICAL DATA

- Very good wet strength
- Excellent non-stick qualities
- Suitable for oven use
- Reduces the need for washing up
- Can be deep frozen
- Assists in the handling of raw meats

• Reusable

Clean and hygienic

Property	Unit	Value	Tolerance	Test Method	Image
Grammage	gsm	39	+/- 5%	STM88	
Bulking thickness	μm	44	+/- 10%	STM44	
Tensile Strength	N/15mm	50	For info only	STM43	
Tear strength (Elmendorf) MD/CD	mN	160 180	For info only	STM42	
Burst Strength (Mullen)	kPa	125	For info only	STM41	
Cobb Value (60sec; water)	gsm	10-15	For info only	STM37	

## **QUALITY and ENVIRONMENT**

- Ability to bake at 210°C for 20 minutes
- Paper is delivered in sheets or reels
- Fully recyclable and biodegradable
- Good handling and wet strength properties
- Enables complete release
- Suitable for primary food packaging
- Paper can be packaged in polywrap, brown Kraft or cartons
- More technical information available on request
- All relevant certification available on request

Since the end use of the paper is beyond our direct control, we expect that the customer will satisfy themselves that the paper is suitable for that end use. Unless otherwise negotiated, we reserve the right to use raw materials from more than one source whilst still maintaining a commercial match within the terms of this specification.

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