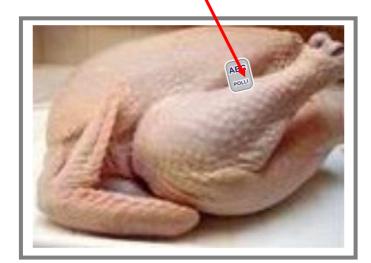
POULTRYSEAL STANDARD LHG 2





DESCRIPTION:

°Tinplate seal

Suitable for white meat such as chicken.

HOW TO USE:

°Lift an area of the skin and insert the point of the seal into the meat. Pinch it closed from the other side.

SIZES:

Label: 17x21 mm

SEQUENTIAL NUMBERING AND CUSTOMISATION:

°METALLIC ENGRAVED

°Sequenced numbering up to 6 digits. Customised up to 10 characters on one line Logos available upon request

MATERIAL:

°Aluminium

OTHER PRODUCT SIZES WITH THE SAME CHARACTERISTICS

° POULTRYSEAL LITHO LHG 1

°POULTRYSEAL STANDARD LHG 2

SUITABILITY FOR CONTACT WITH FOOD

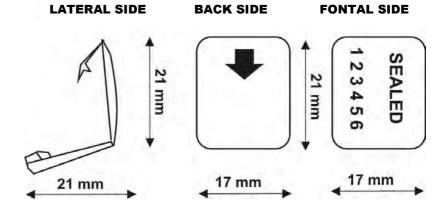
We confirm that the raw material (Aluminum) used in the production of the seals in question-article POULTRYSEAL STANDARD is declared fit for contact with food as outlined by the regulation D.M. 21.3.1973 and those subsequent.

PACKING:

Carton with 10.000 seals
Carton dimensions: 28x43x48 cm

Carton weight: 9,55 kgs

Minimum quantity: 50.000 pieces



SECURITY SEALS FOR ALL INDUSTRIES AND TRANSPORTS - TAMPERING PREVENTION SYSTEMS

