



Detectamet have contamination problems wrapped up

The New Detectable Stretch Wrap offers the food industries a less risky means of tertiary packaging for bulk handling in food warehouse storage and shipping.

From recent internal industry reports on sources of physical contamination of food it was found that at least 34% of incidents involved process and product packaging. A number of these incidents occur when bits of stretch wrap, perhaps from incoming ingredients or from pallets, get into the process flow.



Several companies have asked Detectamet to supply them with detectable stretch wrap, and this has been of particular interest to ingredient suppliers wishing to help to protect their customers from accidental contamination. This has been a significant challenge for the meat and fish industries where block frozen supplies have been susceptible to polythene entrapment.

To help reduce the risk of food contamination Detectamet's Detectable Stretch Wrap is detectable by metal detector systems. A distinctive blue colouring distinguishes the detectable from the non-detectable film, and is an additional visual identification for contamination after use.

The new wrap has been affirmed as satisfying the US and EU requirements for safe contact with food.

SUPPLIED ON A ROLL AND AVAILABLE IN TWO SIZES

Hand Wrap 400 mm (15 3/4") x 200 metres (655 ft) x 30 micron
Core Diameter: Internal 75mm (3"), External 97mm (3 3/4")

Machine Wrap 500 mm (19 1/2") x 800 metres (2625 ft) x 30 micron
Core Diameter: Internal 75mm (3"), External 85mm (3 1/3").

DESCRIPTION	CODE
Detectable Hand Wrap 400 mm	DTMPW400
Detectable Machine Wrap 500 mm	DTMPW500