



Vegetable Parchment



■ BRANOfood

Separation and shaped papers for the food industry

■ Characteristics

Bleached parchment, ca. 50 g/m² and 60 g/m²

Blank paper.
Customised printing available.

■ Application

As a **base or dividing paper and for covering greasy foods** - can be used for meat, cold meats, cheese, sandwiches and all kinds of snacks.

Vegetable Parchment also makes taking individual slices of cheese, meat and cold meats incredibly easy.

Vegetable Parchment is used in the fast-food, catering, restaurant, cheese and meat industries.

The parchment can also be customized to carry preparation instructions, product information or cross-selling information.

■ Advantages

- Environmentally friendly material
- Excellent release effects
- For greasy food
- Clean and efficient working
- Complies with current recommendation XXXVI of the Federal Institute for Risk Assessment (BfR).
- Represents no health hazards
- ISEGA certified
- Easily disposed off
- BRANOpac is certified according to ISO 9001 and ISO 14001.
- HACCP approved



Vegetable Parchment Product Information



■ Delivery Forms

Rolls and sheets.

■ Physiology

The odourless and tasteless paper complies with current recommendation XXXVI / 2 of the Federal Institute for Risk Assessment (BfR).

■ Disposal

Vegetable Parchment can be recycled.

The information given is in line with our current state of knowledge. It is non-committal and might have to be adjusted to meet regional requirements. No liability is accepted for this information. Please contact us in case of doubt.



Branopac

Solutions with System

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