

NWSPCT™ Meat Tray Mat



Product Overview

This tray mat is a disposable food - contact mat specially designed for fresh meat, fish and poultry packaging. It can effectively absorb excess blood, tissue fluid and other moisture generated during the storage and transportation of fresh products, which can prevent moisture accumulation to cause contamination, and effectively maintain the freshness of products during storage and transportation, and maintain the cleanliness of packaging and display equipment. It is widely used in butcher shops, grocery stores, food distribution centers and other high - volume business scenarios.

Product Category

Code	Application	Absorption	Color
M200	For meat	>800%	White or tailor made
F100	For Fish	>600%	Sky blue
P100	For Poultry	>500%	White or tailor made

Features & Advantage:

- Easy Release: the slippery PE film skin imparts the excellent release property between meat and the mat;
- Permeability: the holes of the PE perforated film prevents the food spoilage caused by the stuffiness due to poor ventilation;
- Blood Invisible: the funnel hole design of PE skin imparts a quick penetration of the blood to the absorption core and red blood is not visible on the surface of the mat or tray;
- High Wet Strength: the absorption core is made of PP microfiber and fluff pulp, after absorbing the moisture from the food, the wet strength will not decline as the pure wood pulp tissue, which reduce the broken risk of the absorption core during the transportation;
- Flexible absorption capacity: the absorption capacity could be optimized through the design of the basis weight of different layer of material to meet the different food application.

Usage Method:

1. Take out one piece of mat;
2. Check if it is free of pollution;
3. Flatly lay the mat at the bottom of the tray, and then place fresh meat, fish or poultry on the mat;
4. Make sure the food is in full contact with the mat;
5. Complete the subsequent packaging operations such as wrapping with stretch film, and then store or transport.

Notes & Disposal:

- It is disposable and it shall not be reused;
- It is only used for food package moisture absorption, and shall not be eaten;
- this product is not compostable; it shall be disposed of the according to the general domestic waste;
- Store in a dry and ventilated environment, avoid dampness, and prevent the reduction of water absorption performance.

Certificates & Regularity:

- GB/T 4806.7-2023;
- BRC

How else can we help? Get in touch to talk about your business please contact us at sales@precisioncut.cn



NWSPCT™ 生鲜肉托盘垫



产品概述

本托盘衬垫是一款专为生鲜肉类、鱼类、禽类包装设计的一次性食品接触级衬垫。它能有效吸收生鲜产品在储存和运输过程中产生的多余血水、组织液等水分，防止因水分堆积造成污染，同时在储运期间有效保持生鲜产品的新鲜度，维持包装及展示器具的洁净。该产品广泛应用于肉铺、杂货店、食品配送中心等大流量商业场景。

产品类别

代码	应用	吸液能力	颜色
M200	肉类的包装	>800%	白色或定制
F100	鱼类的包装	>600%	天蓝色
P100	禽肉类包装	>500%	白色或定制

特点&优势:

- **易剥离性:** PE膜表层具有顺滑特性，使肉品与衬垫间具备优异的剥离性能，不粘连；
- **透气性:** 打孔膜的特殊设计，防止肉品放在衬垫上由于透气性差而造成闷腐，保持新鲜度；
- **血水隐形:** PE 表层采用漏斗型孔设计，可使血水快速渗透至吸收芯层，衬垫表层及托盘间无血水外显；
- **高湿强度:** 吸收芯层由聚丙烯超细纤维与绒毛浆采用特殊工艺复合而成，吸收食物中的水分后湿强度仍能保持或稍有提升，与传统的绒毛浆芯体相比，降低了运输过程中芯层断裂的风险；
- **灵活吸水容量:** 可通过优化不同层材料的克重设计调整吸水容量，适配不同食品的使用需求。

使用方法:

1. 取出1片衬垫；
2. 检查衬垫是否无污染；
3. 将衬垫平铺于托盘底部，再将生鲜肉类、鱼类或禽类放置在衬垫上；
4. 确保食物与衬垫完全接触；
5. 完成缠绕拉伸膜等后续包装操作后，即可进行储存或运输。

注意事项&处理方式:

- 本产品为一次性用品，不可重复使用；
- 仅用于食品包装防潮吸水，严禁食用；
- 本产品不可堆肥，需按一般生活垃圾规范处理；
- 存放于干燥通风环境，避免受潮，防止吸水性能下降。

认证&合规标准:

- GB/T 4806.7-2023;
- BRC

