Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

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Beck
Gewürze und Additive



For perfectly shaped,
juicy results
Nets & Foils

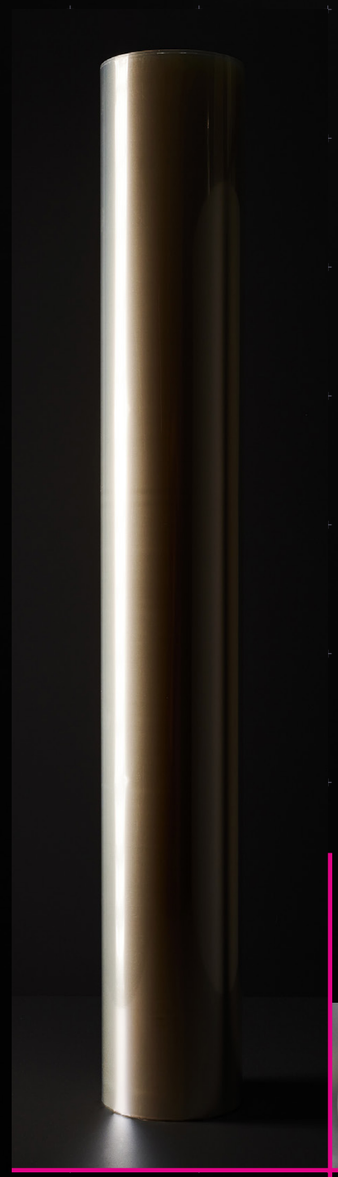
Easy handling
of smoked products
Papers



With these
helpers you create

Masterpieces

Foils & Cuts

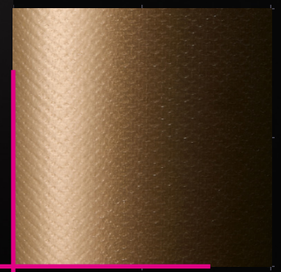


Cellophane short rolls P 325

For all food applications that do not require a water vapor barrier. The ideal solution for wrapping cooked ham in combination with a suitable ham net. Also suitable for smoking. The ham retains its full juiciness. The film is compostable and fully biodegradable.

Art. No. 70.2120000





The delicate, stable and edible protein foil wraps like a second skin around hot smoked cooked cured pork products. In combination with a ham net ideal for wrapping injected and tumbling ham pieces. After heating, the film is no longer noticeable. Finished products remain juicy, have a longer shelf life and retain their weight.

Collagen foil transparent 48 cm

Art. No. 70.9871120



Cellophane short rolls P 400

For all food applications where high water vapor permeability is required. The antistatic and anti-fogging foil ensures that the final product retains its full flavor and remains juicy.

Art. No. 70.9870521



Cellophane cuts P 600 540 x 1,230 mm blue

Designed as wrapping for food products in the temperature range 0 - 40 °C. The high-gloss, transparent foil is characterized by its high water vapor permeability. The final product remains juicy and convinces by its fine taste.

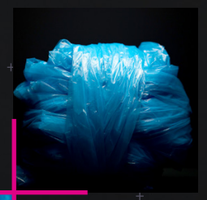
Art. No. 70.9877202

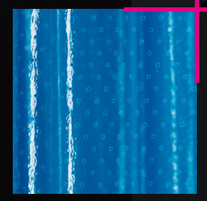


Perforated PE foil 600 mm wide

Especially developed for laying out in ham molds. The foil is extremely tear-resistant under tension. Thanks to perforation, the excess air escapes while the product remains juicy. Not suitable for smoking.

Art. No. 70.9877406





Perforated PE cuts 600 x 1,200 mm blue 17 µ

The tear-resistant foil is even easier to use for ham production in this format. Excess air escapes, the full-bodied taste remains! With the blue color it is especially easy to recognize remnants when removing the foil.

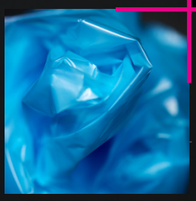
Art. No. 70.9877457

MDPE foil 1,250 x 700 mm x 20 µ

By wrapping the cooked ham after tumbling, the strong and tear-resistant foil ensures a smooth surface and good shaping of the final product and facilitates the application of decorative spices. Can also be used to cover fresh meat and sausages in cold storage. Not suitable for smoking.

Art. No. 70.9870556



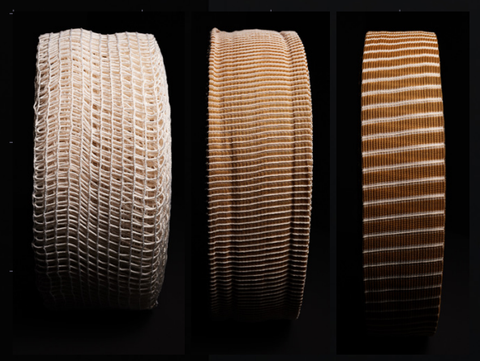


MDPE foil 700 × 800 mm x 17 µ blue

For wrapping the cooked ham after tumbling for a smooth surface and good shaping of the final product. Not suitable for smoking. When the foil is removed after cooking, remains are immediately visible thanks to the color.

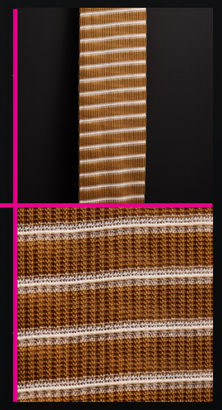
Art. No. 70.9877013

Nets



Sock net EE 140/036 Brown stretchable

Art. No. 70.7510000



The elastic net fits over the product like a second skin and meets the highest quality standards according to Oeko-Tex, HACCP and BRC criteria. It is smoke-permeable and supports shaping and structure. The netting can be processed both by hand and in electronic or pneumatic equipment. Ideal for raw and cooked cured meats, as well as for roasts and smoked meats.

Sock net EE 180/034 Brown

Extremely high-quality, elastic and smoke-permeable net according to Oeko-Tex, HACCP and BRC standards. Fits over the product like a second skin and contributes to the successful shaping and structure. The net can be processed both by hand and in electronic or pneumatic equipment.

Art. No. 70.7500000



Sock net EE 200/033 Brown

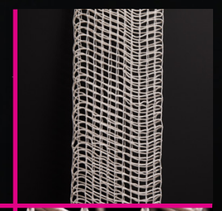
Butcher's net for highest quality demands for use with raw, cooked, roasted and smoked meat products. The nets are available in different types and sizes.

Art. No. 70.7520000

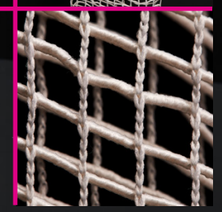


Ham net 28/3/G-2 G-28 white, cal. 200 mm

Art. No. 70.9877420



Classic ham net that gives the perfect shape to cooked butcher's ham as well as to raw coppa. The net is characterized by its special elasticity and tear resistance. Also suitable as a roasting net.

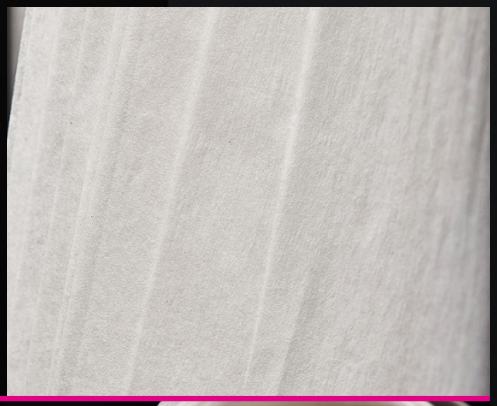


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WhatsApp: +49-172-100 58 00 **or via e-mail:** info@beck-gewuerze.de



Papers

These extremely tear-resistant special papers have been developed for laying out molds of smoked products. They are siliconized on both sides and heat-resistant up to 220 °C. Ideal for the production of bacon as well as other raw and cooked cured products. Tip: also suitable as baking paper.



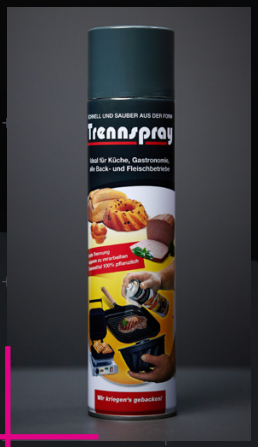
Bacon paper special
500 x 1,200 mm
Art. No. 70.9877054

Bacon Paper Special
600 x 1,200 mm
Art. No. 70.9877119





Helpers



Spraying meatloaf molds, trays & co. effectively prevents the meat from sticking to the mold or burning. This not only makes it easier to shape the meatloaf, but also ensures optimum browning thanks to the good heat exchange. The release wax is easy to use and is also suitable for cake molds.

Release wax, 600 ml can
Art. No. 70.9870201



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