



# **NutraFilm™**

***For Smoked, Roasted, and Steam cooked Netted Meat Products***



4161 SLADEVIEW CRESCENT, #21 • MISSISSAUGA, ONTARIO • L5L 5R3  
PHONE: 905-569-6833 • FAX: 905-569-6844



# NutraFilm™

**NUTRAFILM™ IS AN EDIBLE FILM MADE FROM WATER-SOLUBLE POLYSACCHARIDES. THIS UNIQUE NEW MATERIAL HAS A VARIETY OF PROPERTIES AND ADVANTAGES...**

- + no artificial colouring
- + user friendly
- + excellent machine-ability gives improved stuffing yields
- + improved processing yields
- + no cross contamination of species
- + non-animal based
- + available in all standard sizes



## **APPLICATION FOR MEAT PRODUCT**

Used on smoked or roasted, netted meat product. Film is melted off the product in the first stage of cooking giving a more old fashion appearance.

## **SUGGESTED PROCESSING CYCLE**

NUTRAFILM™ 621 – Clear

The ham is wrapped in Nutrafilm™ and processed as usual. Nutrafilm™ 621 suggested cooking cycles:

- 1) Wrap meat in NutraFilm and stuff into netting. Note: Try not to have too much overlap or bunching of the NutraFilm on the meat, as this will give an uneven color on the finished product.
- 2) OPEN STEAM COOK 80-85C @100% RH TO INTERNAL TEMP.  
This cycle will permit the surface protein to set before the film melts off and be able to take the netting off with ease after cook and chill.
- 3) Cook in bag process same as above except you will have better yields, and the film will be melted and collect in the bag
- 4) OPEN STEAM COOK WITH BROWNING . Steam cook like process 1, after internal temperature is attained evacuate steam, run a dry cycle for 10min 80c 0% RH . Atomise with maillöse and let dwell and dry again for 30min @ 75c
- 5) Step up smoke cycle.
  - 1 drying stage 65c 0% RH 60-90minutes
  - 2 smoke stage 65c 35% RH 60-90 minutes natural smoke
  - 3 cook stage 76c 78% RH to internal temp
 No shower, only air chill  
 This cycle will give you a nice golden brown smoke color with the Nutrafilm still on to the meat



## SPECIFICATION SHEET

# NutraFilm

### PRODUCT INFORMATION

|                              |                                                                                                                                           |
|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PRODUCT NAME:</b>         | NutraFilm                                                                                                                                 |
| <b>DESCRIPTION:</b>          | Edible film composed of natural polysaccharides and water.                                                                                |
| <b>INGREDIENTS:</b>          | Carrageenan, starch, glycerin. All components meet Food Chemical Codex requirements and are considered GRAS.                              |
| <b>ALLERGENS:</b>            | Free from all known allergens                                                                                                             |
| <b>GMO STATUS:</b>           | Non- GMO                                                                                                                                  |
| <b>PACKAGING:</b>            | Rolls or sheets available in a variety of widths and sizes.                                                                               |
| <b>STORAGE INSTRUCTIONS:</b> | Product should be stored in sealed bags under dry storage conditions and not refrigerated or frozen. Recommended shelf life is 18 months. |

### MECHANICAL DATA:

|             | <b>SPECIFICATION RANGE</b> | <b>UNITS</b> | <b>METHOD</b> |
|-------------|----------------------------|--------------|---------------|
| THICKNESS   | 1.3 – 1.6                  | Mils         | (WKI-143)     |
| SHEETWEIGHT | 3.5 – 5.0                  | gm/sqft      | (WKI-144)     |
| MOISTURE    | 13.0 – 17.0                | %            | (WKI-144)     |

### BACTERIOLOGICAL DATA:

|                   |                |                |
|-------------------|----------------|----------------|
| TOTAL PLATE COUNT | < 3000 /gram   | (CMMEF 4.15)   |
| COLIFORM, VRB     | < 20 col/gram  | (AOAC 991.14)  |
| YEAST             | < 200 col/gram | (AOAC 997.02)  |
| STAPH. AUREUS     | < 20 /gram     | (SMEWW 9213B5) |
| SALMONELLA        | neg /gram      | (AOAC 998.09)  |
| LISTERIA          | neg /gram      | (AOAC 995.22)  |
| MOLD              | <200 col       |                |



For more information regarding NutraFilm and processing, please contact:

**Richard Warten**  
**Technical Development & Sales**

*Email: [Richard@asconafoods.com](mailto:Richard@asconafoods.com)*

*Phone: (905) 569-6833*

*Phone: (450) 464-2174*

*Fax: (905) 569-6844*



4161 SLADEVIEW CRESCENT, #21 • MISSISSAUGA, ONTARIO • L5L 5R3

PHONE: 905-569-6833 • FAX: 905-569-6844