

***DelStar Technologies** manufactures a variety of food-safe mesh products for use in the food service industry. These thermoplastic products, made from FDA-Grade and USDA-accepted resins, can be supplied by the roll, in cut-sheets or as bags for specific application requirements.*

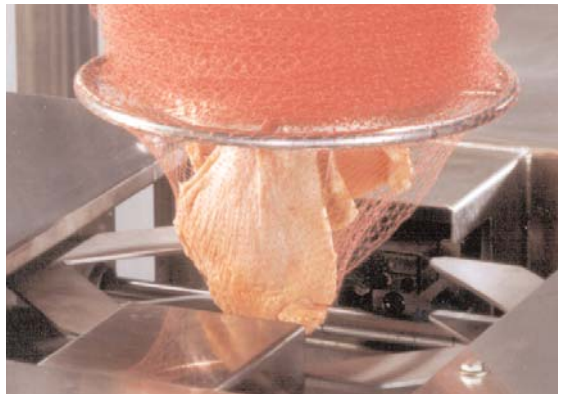


Naltex



Delnet

Plastic Netting & Bags for Food Processing



DelStar's collection of mesh products are available in a wide range of configurations, including different thicknesses and hole geometries, that allow for unique food processing advantages.

Naltex[®] extruded netting is stocked in many styles, ranging from heavy-duty to lightweight, oriented mesh. Our Marinet[®] bag net, shown above, is designed for poultry marination and packaging. This mesh can be supplied as roll-stock, or heat-sealed at one end to form high-strength bags that can also be wicketed.

Delnet[®] apertured film is an extremely thin, porous mesh with clean and consistent geometric openings. The mesh can easily be heat-sealed or sewn into bags.

Applications

Naltex food-safe nets are utilized for the production of a variety of foods. The FDA-Grade, USDA-Accepted resins can withstand a wide range of processes and temperatures.

- Marinated Poultry
- Packaged Citrus
- Boil-in-Bag Pasta Dishes
- Cheese
- Smoked Seafood
- Ready-to-use Spice Bags
- Dried Cereal Fruits
- Sun-Dried Tomatoes
- Crackers
- Beef Jerky

Rigid Mesh for Smoking & Drying Foods

Naltex Smokehouse™ Netting is designed to replace costly metal screens traditionally used for smoking and drying meats, fruits and vegetables. The biplanar mesh allows for air circulation around food products and promotes even and thorough processing.

Our rigid thermoplastic netting, manufactured from FDA-Grade and USDA-Accepted resins, facilitates use and reduces processing expense. The smooth surface of our Smokehouse netting reduces sticking and is easier to clean than metal products. Plus, it is safer to handle and completely reusable.

For smoking meats, such as beef, venison and buffalo, the heavy diamond mesh pattern gives meat a desired grilled appearance. Designed for more delicate meats and seafoods, our new Premium Smokehouse Netting has a smooth, flat surface that minimizes the grilled impression and further reduces sticking.

Lightweight versions of our Smokehouse products are designed specifically for drying fruits, vegetables, flowers and bread products, such as crackers. The smaller mesh openings protect delicate food surfaces.

Flexibility to Meet Varied Customer Needs

Although many of our Food-Safe nets are stocked and available for immediate purchase, all DelStar products can be customized to meet your processing needs. We can slit and sheet rolls to size, and can heat-seal or sew these products to form a variety of bags.

Product Specifications

Part Number	Mesh Size	Roll Size	Color	Style
14575	1/4" 6mm	48" x 50' 1.2m x 15m	Brown	Smokehouse Net
14558	1/2" 12mm	48" x 50' 1.2m x 15m	Brown	Smokehouse Net
14583	3/4" 19mm	48" x 50' 1.2m x 15m	Brown	Smokehouse Net
14974	1/2" 6mm	48" x 50' 1.2m x 15m	Brown	Premium Smokehouse Net
N08006_60	3/8" 10mm	42" x 170' 1m x 52m	Natural	Food Drying Net



Our Premium Smokehouse Netting has a flatter, smoother surface than our original product. The new design reduces sticking and is perfect for smoking delicate seafood products.



Our original Smokehouse Netting is frequently used for lining trays to smoke beef jerky. The open mesh allows for even air circulation and the diamond pattern enhances the grilled appearance on meats.



Natural net is ideal for drying fruits, vegetables and flowers. It will not discolor the delicate vegetation.

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www.delstarinc.com

Ordering Naltex food-safe products online is a great way to take advantage of discounts and avoid our regular minimum order requirements. Plus, most orders ship the same day they are received.

Visit our website at www.delstarinc.com and click on the E-Commerce link to access our full online catalog. Or click directly on a part number to reach the exact product you need.

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Delnet apertured films provide unique alternatives for the food processing industry. These extremely thin films are embossed and “cracked” open, producing very clean nets with a variety of geometric patterns. Controlled porosity or permeability can be achieved with open areas ranging from 15% to 60%.

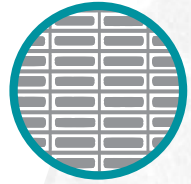


Delnet apertured films are perfect to replace traditional woven cheesecloth materials. For cheese or tofu processing, Delnet's consistent and clean structure will not shed particles or fibers like woven or perforated products.

Delnet products are available by the roll or can be sheeted, heat-sealed or sewn into bags. As a roll-good product, it performs well in form-fill-seal equipment. Delnet films can also be co-extruded with multiple polymer layers to assist with self-sealing processes.



Delnet heat-sealed bags are perfect for packaging a range of boil-in-bag products. The tight, yet open mesh allows for water permeability without loss of the contained product. These bags are ideal for spices used for steaming - they can be exposed to high temperatures without breaking down.



Delnet
Apertured Films & Bags