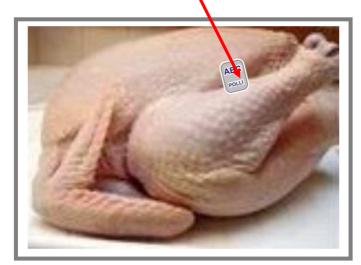
### POULTRYSEAL STANDARD LHG 2





### **DESCRIPTION:**

°Tinplate seal

Suitable for white meat such as chicken.

### **HOW TO USE:**

°Lift an area of the skin and insert the point of the seal into the meat. Pinch it closed from the other side.

### SIZES:

Label : 17x21 mm

## SEQUENTIAL NUMBERING AND CUSTOMISATION:

°METALLIC ENGRAVED

°Sequenced numbering up to 6 digits.

Customised up to 10 characters on one line Logos available upon request

### **MATERIAL:**

°Aluminium

# OTHER PRODUCT SIZES WITH THE SAME CHARACTERISTICS

° POULTRYSEAL LITHO LHG 1

°POULTRYSEAL STANDARD LHG 2

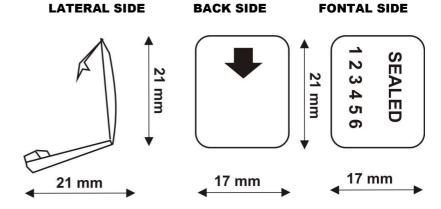
### SUITABILITY FOR CONTACT WITH FOOD

We confirm that the raw material (Aluminum) used in the production of the seals in question-article POULTRYSEAL STANDARD is declared fit for contact with food as outlined by the regulation D.M. 21.3.1973 and those subsequent.

### PACKING:

Carton with 10.000 seals
Carton dimensions: 28x43x48 cm
Carton weight: 9,55 kgs

Minimum quantity: 50.000 pieces



SECURITY SEALS FOR ALL INDUSTRIES AND TRANSPORTS - TAMPERING PREVENTION SYSTEMS



