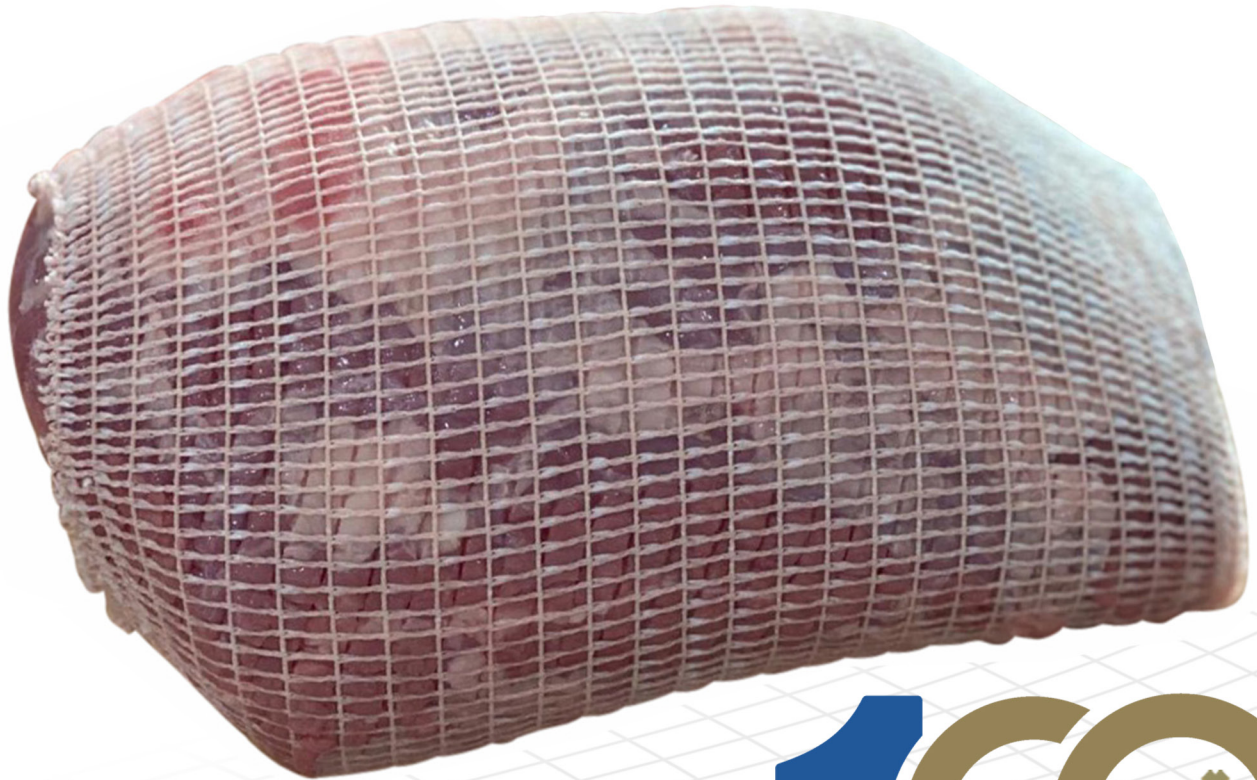


NanoNet



The TruNet Group

www.TruNet-Group.com



100 
SQUARES

Nano Netting Range

The world's first range of nettings with up to 100 squares.

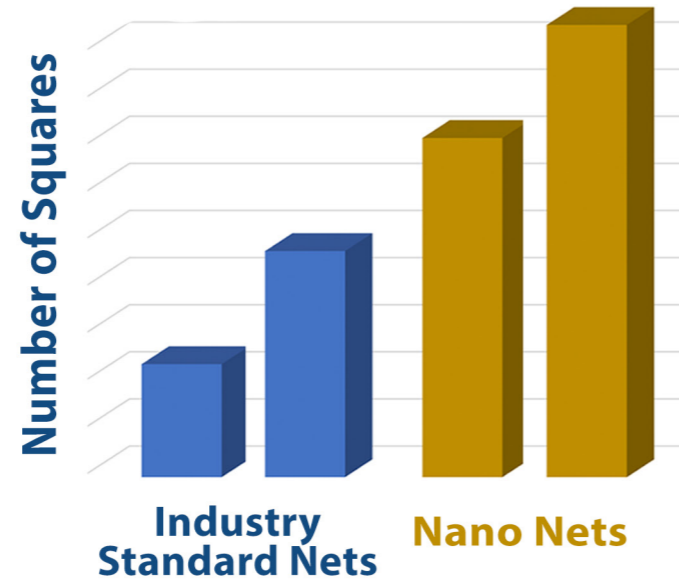
Setting new standards in peelability

NANO NETTING RANGE

The world's first commercially available range of netting with up to 100 squares, designed for ultimate easy peel and flavour retention.

Our Nano Nets are **the easiest to peel nettings** available on the market.

This is because the structure of our Nano Net range has an **increased netting surface area**, resulting in less penetration of meat through the netting structure.



The **increased surface area** of our Nano Net also creates a more uniform surface area and even netting compression through the increased crossing points, providing **increased flavour retention**.



Reduced meat adhesion during cooking, as our Nano Net holds a greater amount of liquid proteins near to the surface of the meat instead of allowing liquid to overlap the netting structure.



We have a full range of Nano Net available, suitable for multiple applications. Our Nano Net is also available with our innovative Shrink Net Technology and also as our Queen's Award-Winning Total Control Net.

Speak to our Technical Sales Team or your Distributor to find out more.



Easier peelability from the increased number of squares in our Nano Nets means less waste and ultimately more profit!



The TruNet Group



Tel: +44 (0) 1530 411275 info@trunet-group.com

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Leaders in the manufacture of elastic netting, trussing loop and twines for the food industry

