

ABSORBENT PAD FOR RED MEAT PACKAGING

Axorbia Meat Pad is an absorbent pad developed for red meat through packing, transport and retail display. Its advanced core absorbs the purge from the surface quickly and stops the cut sitting in its own liquid, so it reaches the shelf looking cleaner and fresher.



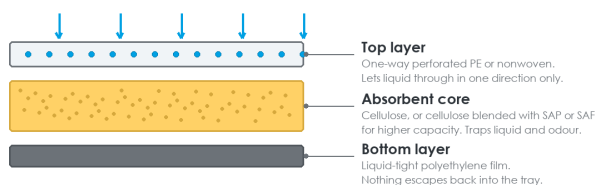
KEY FEATURES

- High absorbency
- Advanced absorbent core technology
- Designed for red meat and poultry
- Keeps the cut out of its own liquid
- Clean, presentable pack
- Helps extend shelf life

HOW THE PAD IS BUILT, AND HOW IT WORKS

PAD STRUCTURE

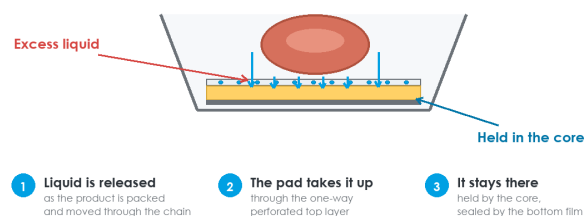
Three layers, each with one job



Available four-sides-open or four-sides-sealed, from 40 ml per pad up to 10,000 ml/m².
Produced under ISO 9001 and BRCGS food safety systems.

HOW IT WORKS

Excess liquid never sits against the product



TECHNICAL SPECIFICATIONS

ABSORBENCY	800, 2,000, 5,000 and 10,000 ml/m ²
STANDARD SIZES	80×120, 80×150, 100×120, 100×150, 120×120, 120×190, 300×400 mm
CONSTRUCTION	Open on four sides
CORE	Pure cellulose, or cellulose with SAF
ODOUR	Neutralising
COLOURS	White, black, red
SUPPLY FORM	Individually cut and packed, or on the roll
CERTIFICATION	ISO 9001 and BRCGS food safety systems
APPLICATIONS	Red meat packaging, in foam and MAP trays

MADE TO ORDER

Sizes, absorbency capacities and print are produced to specification.

Contact us at info@axorbia.com or (681) 283-2401 to discuss your line.