

MeatGuard

Particularly high absorption capacity, even under pressure



MeatGuard



Customized solutions

Significantly less food waste = more profit

A fresh, appetizing presentation of goods signals quality and has a significant influence on customers' positive purchasing decisions.

On their way from the producer to the consumer, McAirLaid's pads, which are individually tailored to the respective food, ensure high-quality and longerlasting freshness, hygiene and an attractive appearance on the shelf.

Regardless of whether beef, pork, chicken, lamb or even a whole fish is to be packaged - MeatGuard reliably absorbs escaping liquids. In this way, MeatGuard ensures more attractive looking goods, less germ formation and thus has a positive effect on the shelf life of the food.



MeatGuard promises high absorption performance - even under pressure

Due to its higher absorption performance, MeatGuard is suitable for products that release large quantities of meat juices. The liquid is bound in the core and kept there under pressure.

MeatGuard is the ideal product for attractive-looking packaging, especially for sliced meat and goulash, which lose more meat juices due to their increased surface area.



MeatGuard

Convincing reasons for MeatGuard:

- Very high absorption capacity thanks to SuperCore® cellulose and superabsorber (SAP)
- Ideal for products that release a lot of liquid
- Extension of the minimum shelf life by reducing microbial growth
- More attractive packaging without freefloating liquids

The 3D surface of MeatGuard:

Liquid is absorbed through the pores of the 3D surface system - as if in a one-way street - and securely bound inside at an early stage. Even with strong liquids, the liquid remains in the inner absorbent core, which forms a gel with the liquid that cannot soften.

MeatGuard variants:

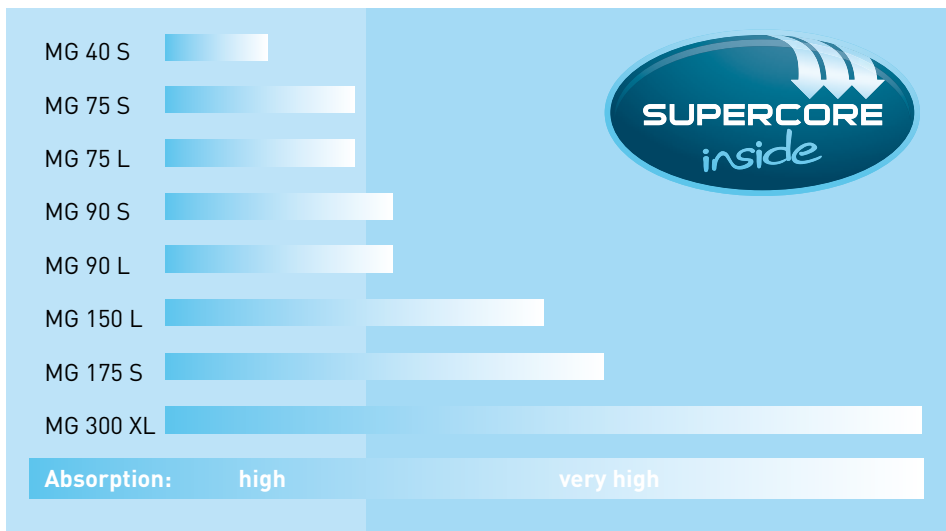
Meat Guard is available in standard formats and various colors on rolls or cut to size.

MeatGuard application areas:

- MAP trays
- Plastic and cardboard trays
- Vacuum bag
- Gastro trays

MeatGuard standard formats (W x L in mm):

S = 87 x 132 L = 112 x 167 XL = 180 x 212



MeatGuard

Plus +

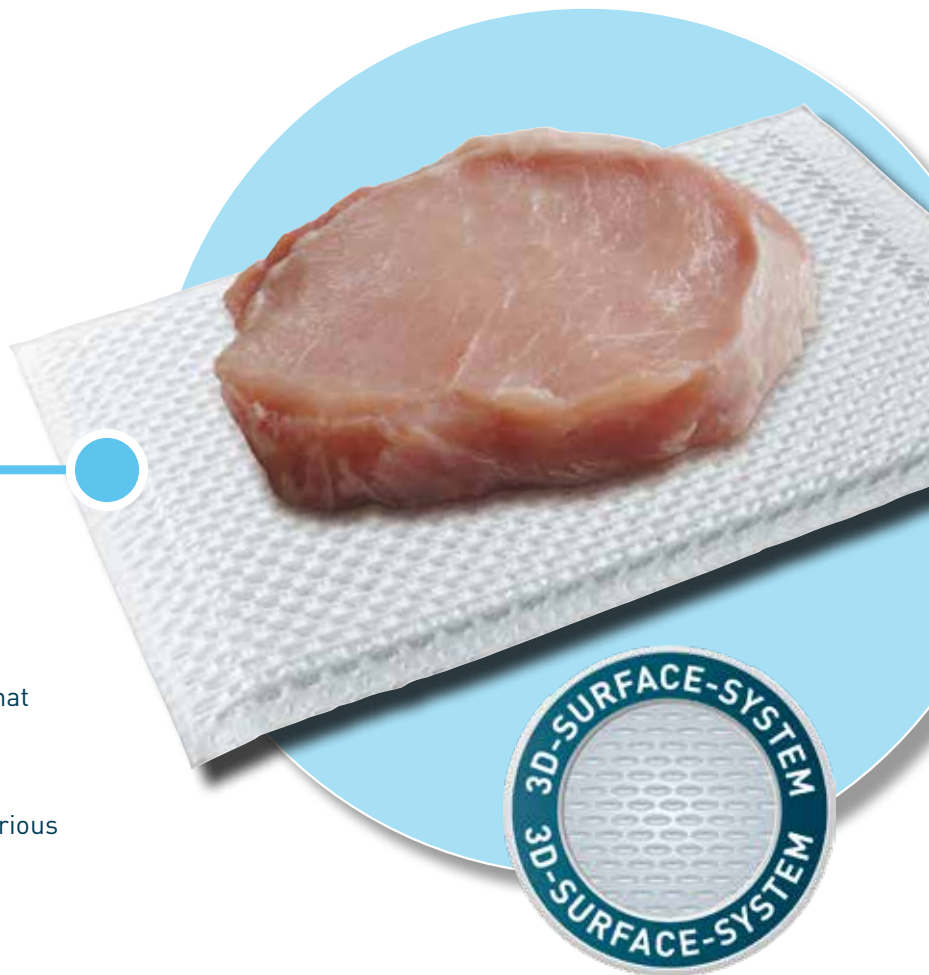
MeatGuard Plus is the high-performance version without superabsorber.

MeatGuard

NF

MeatGuard NF is a completely biodegradable product with a plant fiber-based coating.

less food waste | lower CO₂ emissions | more value





A strong partner for powerful ideas

We offer you:

- Development expertise for every technical product requirement.
- A wide range of cellulose-based materials and airlaid specifications with an excellent price/performance ratio.
- Integration of additives such as superabsorbents (SAP/SAF), if required.
- Biodegradability in accordance with EN 13432 and production with low CO2 emissions.
- Flexible product configurations to optimally support your production processes.
- More than 25 years of experience in the production of high-quality components for the food, hygiene and medical industries.
- Reliable delivery thanks to four high-capacity production facilities.



SuperCore: clean, barrier-free absorption power

Our **SuperCore®** consists of pure cellulose with excellent absorption properties. The special manufacturing technology stands for an **airlaid without synthetic additives or binders**, which leads to significantly better absorption and liquid distribution.

At the same time, our **production takes place without water and without fossil fuels**, thus ensuring a **unrivaled low CO2 footprint** of our products.

McAirlaid's Vliesstoffe GmbH



Corporate Head Office

Münsterstr. 61-65
D-48565 Steinfurt
+49 2552 93340



Plant 1

Zum Eichberg 2
D-37339 Berlingerode
+49 36071 90090



Plant 2

Rudolf-Diesel-Str. 6
D-37308 Heilbad Heiligenstadt
+49 3606 59090



Plant 3

Steigerstr. 10
D-59379 Selm
+49 2592 914150



USA | McAirlaid's Inc.

180 Corporate Drive
Rocky Mount VA 24151
+1 540 352 5050