

Fabric Casing which increases yield for bone-in and boneless hams while ensuring a consistent color and rich flavor.

Product Features and Benefits:

- Retains moisture for a superior yield and tender bite
- Excellent smoke penetration
- Produces better slicing
- No additional hanging requirements

Choose one or all of the following treatments:

- E-Z Peel[™], a quick release agent that ensures easy net release
- E-Z Smoke[®], a smoke color and flavor transfer in one product application

Typical Size Guide (Other sizes available upon request)				
	Flat Width Stretched		RSD*	
Size	(mm)	(in)	(mm)	(in)
6	220	8.65	140	5.50
8	340	13.35	215	8.45
10	390	15.35	245	9.65
12	490	19.30	310	12.20
16	640	25.00	405	16.00

*Recommended Stuffing Diameter (RSD)

VE Netting, LLC is a Joint Venture between Viskase Companies, Inc. and Ennio USA JV Pty. Ltd.

This complementary alliance ensures two progressive industry leaders can supply a solution for every netting and casing product requirement globally. Ve-net offers the meat & poultry industry a unique value proposition: quality, affordability, flexibility, convenience and 150 years of combined experience.

Ve-net[™] products are currently available in North and South America, including the Caribbean.

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