

Die Fleischerei

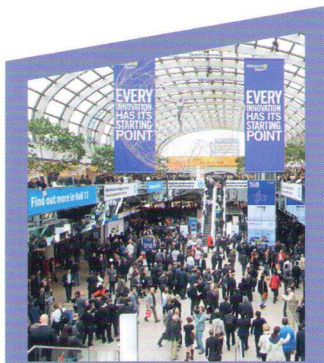
International magazine for meat processors in trade and industry

Danish pork:

Quality from the stall
to the counter

Labeling:

Information source and
important marketing tool



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suitable for inkjet, laser printers and copiers, depending on the material.

Labels are delivered in various packaging or roll sizes that can be individually adapted in size, diameter and roll core to the customer's printing system. In addition to unprinted (blank) labels, one- or multi-color pre-printed label variants are also available. These can be supplemented by customers with variable data such as product varieties, ingredients, weight and best-by dates. This gives small companies the capability to professionally label their products as needed, even when making only small quantities of diverse varieties.

Food-safe labels for thermal transfer printing

Felga Etiketten (Bad Zwischenahn, Germany) produces food-safe labels with the ISEGA certificate. The loop lock labels are used primarily for labeling meat and sausage products, attaching to transport crates and boxes (E2 containers) or labeling whole batches of boxes in the meat industry.

The meat labels and loop lock labels are made of HDPE, a special variant of polyethylene, which makes them particularly suitable for thermal transfer labeling. HDPE is resistant to blood, fats, oils, and many chemicals. The film can be easily printed with a thermal transfer printer or – if only a small batch has been made – by hand. Food-safe loop lock labels for transport crates and euro boxes are available from Felga as rolls with a strength of 110 μ or 150 μ . Their standard dimensions are 26 cm \times 5 cm and 30 cm \times 5 cm.

Regular maintenance helps save costs

Many butchers use hot glue technology. Regularly maintenance of such equipment can save high costs. H + L Klebetechnik (Neusäß, Germany) specializes in customer service and maintenance of hot glue applicators. "Regular customer service saves butcher shops a great deal of money by preventing the need for costly new equipment. It also ensures that production lines run stably, which also minimizes costs," says Armin Laubmeier, Head of Service and Application Technology.

Hot glue equipment is used for many procedures in butcher shops, including labeling, final packaging and as an alternative to the use of films for pallet protection. Regular maintenance replaces wear parts on time and eliminates carbonization before these situations lead to malfunctions. In addition, adhesive equipment can be optimized during maintenance, for example, with more effective application heads or the use of different glues.

In its spare parts warehouse in Neusäß (near Augsburg), H + L Klebetechnik has application heads, heating hoses and other accessories for the adhesive equipment of all manufacturers. This guarantees fast maintenance, which can often be performed on Sundays and public holidays to ensure interference-free production. **Conny Salzgeber**



Regular maintenance of hot glue applicators helps butcher shops save costs.

H+L Klebetechnik

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