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WELCOME TO THE 2024 DUNNINGHAMS CATALOGUE!

As a business we value our customers, suppliers and staff the most! Thank you to our loyal customers for your business, we see you as business partners! Thank you suppliers for standing by us over the decades and supplying us quality products which add value to our range and offering! Lastly, but not least, thank you to all our dedicated and loyal staff who make it all happen, without you we would not exist as a business.



We are proud to release our 22nd annual Dunninghams Catalogue!

Dunninghams, now trading for 103 years and still proud to be 100% New Zealand owned and operated, fourth generation, family business.

Every year Dunninghams has evolved to better meet the needs of our customers. Our product range continues to grow with over 10,000 SKUs.

With four warehouses nationwide, two in Auckland on the same site, one in Wellington and one in Christchurch allowing us to service all customers nationwide and hold stock for when our customers need it.

While flagship products such as Spice-O-Mix are still going strong, new value-added ingredient products have been developed including the launch of a new trademark the 'Butcher's Banquet' range of retail marinades and rubs, stand-up pouches and specialist films. We have also continued to expand our agency lines e.g. Harvest B products, to ensure customers enjoy a wide variety of options and choices, they can in turn offer to their end customers.

Our catalogue and website plays a large part in assisting you to run your business efficiently and profitably. We continue to improve our catalogue and website and have made it even easier to use with more pictures and detailed descriptions to help identify products and part numbers with informative advertorials. Remember to take advantage of the carton and multi-buy rates that exist for some products. As always, we're here to help, via our customer service team, your local Dunninghams sales representative or the online customer portal. We are only a phone call away 0800 363 1921.

Once again, customers, suppliers & staff - thank you for your continued support!

Scott Reynolds, CEO



The Dunninghams Senior Management Team

*Back row L to R: Chris King (National Sales Manager),
Andrew Higgins (Logistics & Supply Manager),
Stuart Badland (Manufacturing Manager),
John Dunningham (Machinery Sales Manager/Director),
Stephen Nicoll (Chief Financial Officer)*

*Front row L to R: Mike Wilkins (Operations Manager),
Scott Reynolds (Chief Executive Officer),
Kathryn Fletcher (Customer Services/Director),
David Lowe (Procurement & Planning Manager).*

Food Service Packaging

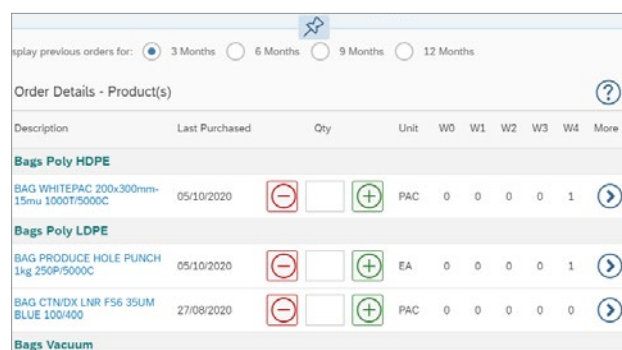
Our food service packaging sales team is growing, with the required technical knowledge and know how to find the appropriate item to package your products and meet all your food service needs. We now stock environmentally friendly and home compostable product options, with an ever-expanding range of new products arriving monthly. Please contact your Dunninghams sales representative, customer services or email salesteam@dunninghams.co.nz for more information.

Online portal

Account customers can browse and purchase Dunninghams products 24/7 with our online customer portal, which has a fresh new look with more features. Account customers can browse from their PC, tablet or smart phone. To register for access to the portal, you will simply need to complete an online portal access request form. For a copy, please ask your Dunninghams sales representative, customer services or send an email to salesteams@dunninghams.co.nz

Portal features include:

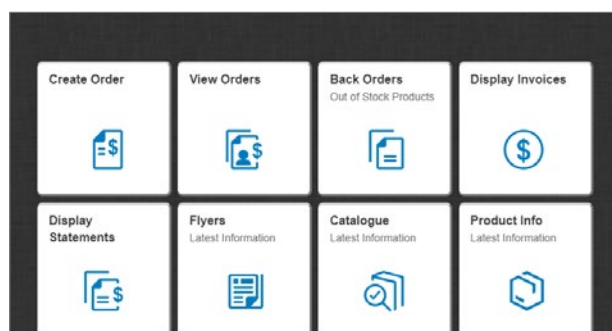
- Order history
- Back orders (if any)
- Copies of invoices and statements
- New products and products on promotion
- Product flyers & newsletters (Butcher's Hook)
- How to guides
- Machinery brochures and other product information



Display previous orders for: <input checked="" type="radio"/> 3 Months <input type="radio"/> 6 Months <input type="radio"/> 9 Months <input type="radio"/> 12 Months									
Order Details - Product(s) ?									
Description	Last Purchased	Qty	Unit	W0	W1	W2	W3	W4	More
Bags Poly HDPE									
BAG WHITEPAC 200x300mm-15mu 1000T/5000C	05/10/2020		PAC	0	0	0	0	1	
Bags Poly LDPE									
BAG PRODUCE HOLE PUNCH 1kg 250P/5000C	05/10/2020		EA	0	0	0	0	1	
BAG CTN/DX LNR F56 35UM BLUE 100/400	27/08/2020		PAC	0	0	0	0	0	
Bags Vacuum									

Direct debit facilities

Making it easier for you to do business with us, monthly and weekly now available. Direct debit facilities are available for all account customers. Please contact your sales rep, customer services or email salesteam@dunninghams.co.nz for a copy of the direct debit form. This is also available on our customer online portal.



DUNNINGHAMS

Continuing to evolve

We continue to evolve as a company that meets a wide variety of needs across many segments of the food industry, both within and beyond New Zealand's shores. While still catering to our loyal butchery customers, Dunninghams also provides quality solutions to meat and fish processors, distributors and food service networks.

ENVIRONMENTAL, HEALTH & SAFETY

TOITŪ



At Dunninghams we are proud to have achieved Gold certification with Enviro-Mark to demonstrate we do care about the environment for

our children and our children's children and beyond. We have a solar farm on our Auckland site roof, LED lighting, our vehicle fleet has been changed over to Toyota Rav4 Hybrids, we are recycling multiple waste streams. We have recently added electric vehicle charging stations to our Auckland site and are working on many other initiatives for 2024.

Health & safety and staff wellbeing is taken seriously with constant reviews and improvements being made company-wide to make our workplace safe, with this in mind, we installed air conditioning in our manufacturing/raw materials area.

Please see our Corporate, Environmental & Social Responsibility section for more info.



At our Penrose branch we can batch blend a customised, special blend or unique recipe for you.

BATCH BLENDING

At Dunninghams' Auckland manufacturing site in Penrose, we offer batch blending of ingredient products like sausage meals, glazes, pattie mixes, sous vide mixes, concentrates, brine mixes, cures, and coatings. We can create customized blends and unique recipes, with a minimum order quantity of 40kg. We can even modify your favorite recipes to ensure consistency and quality. To inquire about batch blending, customers can contact Dunninghams sales representatives, customer service, or send an email to salesteam@dunninghams.co.nz. Our team members will be in touch.

Our Sales Team



(Back row L-R) Neil Larsen, Mark D'Audney, John Dunningham, Andre Holloway, Evan Buchan, Hamish Gunn & Chris King.
(Front row L-R) Ralf Kuester, Gary Watt, Lee Urquhart, Paul Brechin, Steffan Pedersen, Fabian Quevit, Ash Joyce & Phillip Cook.

Sales Representatives

Our sales fellas work up and down the country, all are ex butchers, they have in depth knowledge on what you need and are able to help with any problem solving along the way. Or even chucking on an apron and getting their hands dirty.

The Customer Service Team



(Back row L-R) Hayley Williams, Nicky Jenks, Kathryn Fletcher, Angelina Mose, Jocelyn Aisher,
(Front row L-R) Kelly Matthews & Sandy Johnson,

Customer Service

With a combined experience working in customer services of over 100 years, you're orders are in safe hands.

Quality Assurance & New Product Development Teams



L-R: Rose Martinez, Gargi Adhvaryu, Philippa Avis, Stuart Badland, Joanna Matheson, Sarah Jane Caudwell & Meggie Fang

QA & NPD

Product development is a key area of expertise for Dunninghams. Now with a stronger team than ever. Our NPD department helps bring new ideas into marketable new products or improve existing products to meet new or evolving customer needs.

Marketing & Design

We take care of everything from our social media presence to designing this catalogue and taking product photos in-house in our photography studio, as well as maintaining an up to date website and customer portal making it as straight forward as possible for you, the customer.

Finance

Supporting the Dunninghams team by ensuring the back office admin runs smoothly for our customers, suppliers and other external parties.

Purchasing

The Procurement & Planning teams' focus is to ensure we have the right products, in the right place, at the right time, to meet our customers' varied needs.

We work with our strategic supply partners all over the globe to guarantee we're always delivering the highest quality products to the NZ and global market.

Marketing



L-R: Paola Bucu & Jade Jones

The Finance Team



L-R: Srinivas Radhakrishna , Ameer Bhavsar, Aileen Tablada, Shirley Raymond, Stephen Nicoll & Alfriz Sahib

The Purchasing Team



L-R: Kiran Singh, Lydia Lin, Ansley Pu'a & David Lowe

The Warehouse Teams



Auckland Warehouse Team

Aaron Abraham, Aaron Done, Jacky Cai, Suva Naomi, Jack Carter, Lata Siositeni, Feta Tanoai, Onolua Muliava, Matt Fiu, Belinda Lelea, Stephen Chan, Gong Wattanapradit, Mike Wilkins & Hayden Hamilton



Wellington Warehouse Team

Rakesh Chand, Dean Rohloff, Stefanie Lintern



Christchurch Warehouse Team

Allan Brown, Matt Hurley, Ben Rakaupai & Craig Fitiao.

Warehouse

Our warehouse team is spread across three centres and are responsible for receipting, storing of the stock and then for dispatching of the order to our customers to meet their requirements.

Manufacturing

Our department is made up of NPD (New Product Development) QA (Quality Assurance) and the manufacturing team who are a dedicated group of people assembling ingredients, blending ingredients and packing off to customer requirements. Our team are committed to ensuring we meet our customers' expectations for innovation, and production of the highest quality products. Our processes ensure our customers can rely on us for product produced to international food safety standards.

The Manufacturing Team



L to R: Tua Havea, Dhru Sheth, Tia Letaulau, Tony Valeli, Levi Fuasa, Shaaman George, Gordon Naidoo (Team Leader), Avendra Prasad, Fale Tanuvasa, Tommy Decha, Peter Uhila, Philippa Avis (Quality Assurance Manager), Jimmy Walters, Sarah Jane Caudwell (Production Planner), Richie Moaho, Meggie Fang(NPD), Joanna Matheson (QA), Stuart Badland (Operations Manager MFG), Sang Jun Choi, Gargi Adhvaryu (QA), Rose Martinez (Research and Development Manager)

Commercial contracts, shareholder agreements, property and company advice - we can package a complete range of solutions for any business. We can seal any deal - and make sure it's airtight.

Ulrich Milne Lawyers offer clients the highest standard of legal advice on all aspects of business. We combine legal expertise with a problem-solving approach that aims to deliver results.

Please contact Andrew Skinner on +64 9 242 3125 or andrew.skinner@uml.co.nz

Our complete range of services are fully aged and reusable. We plan on being here tomorrow to help whenever you need our legal experience and services.

- Buying and selling commercial, residential, and industrial property
- Leases
- Property financing
- Subdivisions
- Estate Planning
- Relationship Property
- Trust formation and administration
- Enduring Powers of Attorney



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Epsom, Auckland 1023
T: +64 9 630 2727 • uml.co.nz



WHERE TO FIND US...

Freephone:
0800 363 1921

We have three branches in handy locations in Auckland, Wellington and Christchurch.

Come in and check out our product displays in our Auckland branch or feel free to book an appointment with our reps in Christchurch & Wellington.

Auckland

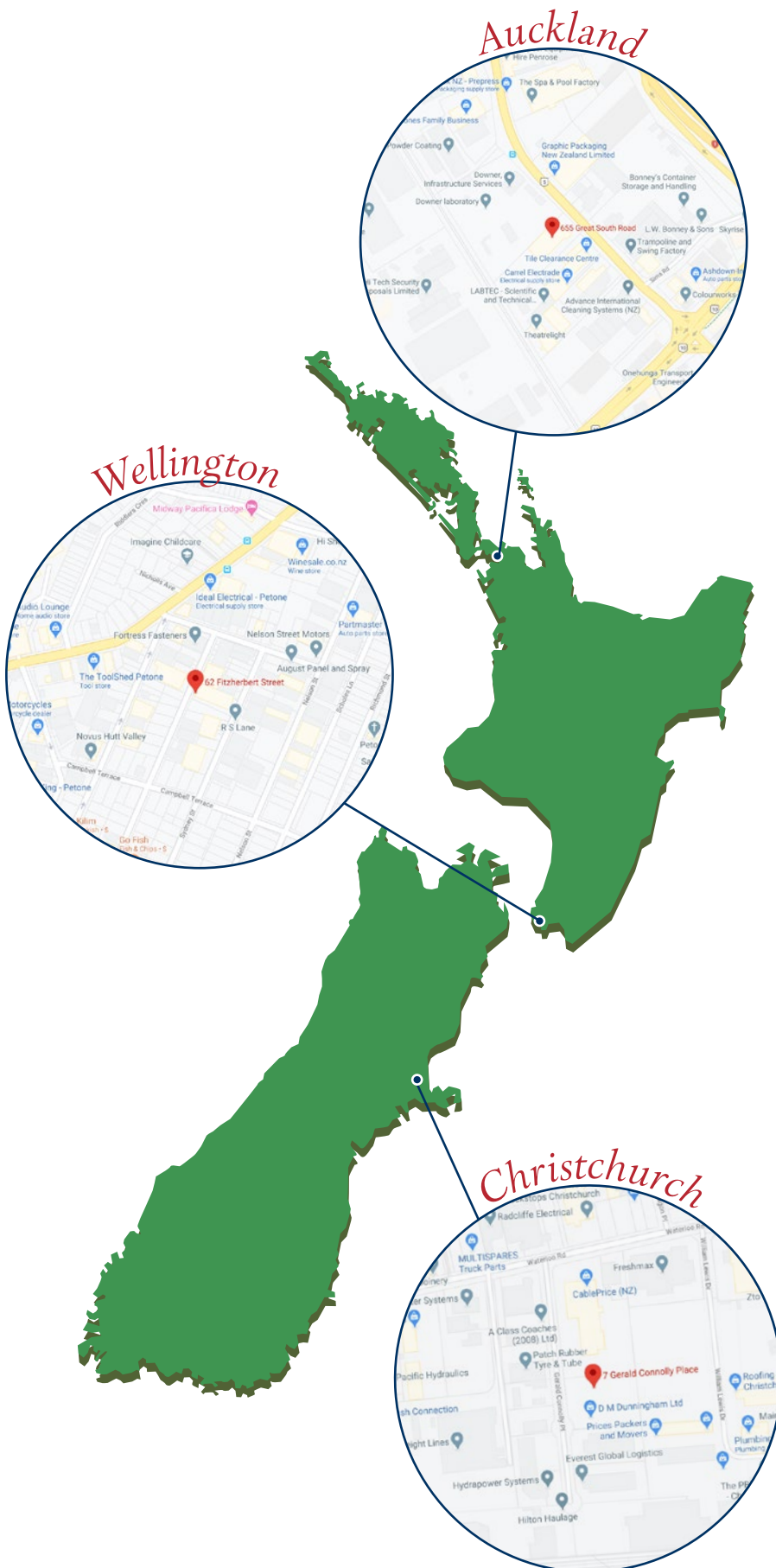
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P0 Box 12 572, Penrose
T: +64 9 525 8188
E: salesteam@dunninghams.co.nz

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Petone 5012 P0 Box 38 359, WMC
T: +64 4 568 8012
E: wellington@dunninghams.co.nz

Christchurch

7 Gerald Connelly Place, Hornby,
Christchurch
T: 03 379 3842
E: salesteam@dunninghams.co.nz



FOR MORE THAN 5 DECADES, DUNNINGHAMS SPICE-O-MIX HAS BEEN FLAVOURING AWARD WINNING SAUSAGES THROUGHOUT NEW ZEALAND.

*What's the secret to
making New Zealand's
best sausages?*

Spice-O-Mix is a sausage meal seasoning/binder used in fresh sausages. It uses the highest quality traditional seasonings, specially selected by experienced taste panels to produce the most delicious sausages with the widest customer appeal and maximum shelf life. All the ingredients are GM free.

Exclusive to Dunninghams, Spice-O-Mix is available as a full ready-to-use pre-mix, or as a 4% concentrate, and has been developed to give maximum water retention and emulsification, which allows the use of lower cost meats with higher fat levels to produce good quality sausages.

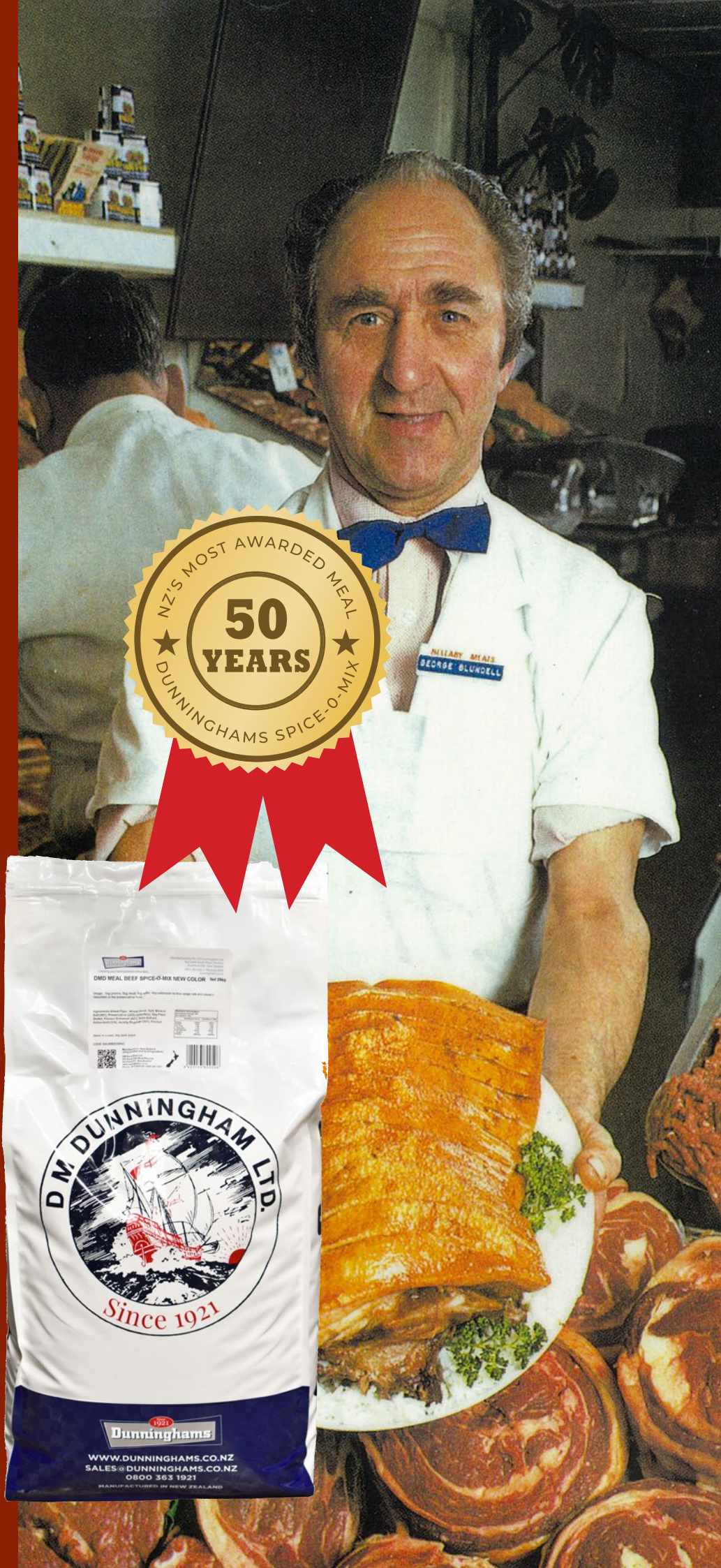
*Spice-O-Mix is available in
a wide range of varieties,
including:*

- Beef
- Pork
- Chicken
- Lamb
- Venison

Full product specifications are available on request.

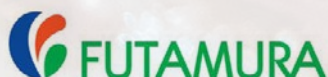
To order, or for more information on Dunninghams Spice-O-Mix, call 0800 363 1921.

Product listing on page 14.



AS THE PRIMARY SUPPLIER OF A VAST RANGE OF BUTCHERY SUPPLIES TO THE NEW ZEALAND MEAT INDUSTRY

*Dunninghams is proud to be the exclusive agent for
the following quality brands:*



*Dunninghams is also a
New Zealand distributor
for:*

- Victorinox
- Dick
- Swibo
- Victory
- Cambrian
- Multivac
- Vemag
- Bradley
- ITI
- Adelman
- Scharfen
- FRA
- Ennio
- Devro
- Lico
- Zico
- Norton
- Starrett
- Freshfields
- Casing Boutique
- Bata
- Vikan
- & Others

GIESSER MAX

Code: SHAGMAX9990



NEIL'S PROFESSIONAL OPINION

This is the best self stoning system I have seen in 20+ years in the industry. I have never seen something so well made that does such an amazing job in a fraction of time compared to other systems.

This is the future of knife sharpening made by a knife manufacture to do nothing other than make your life with your knife easier and faster to maintain with the added benefit of giving your knife a longer life!

Giesser is leading the charge in innovation with their products and the Max is proof of this.

With its SAF (self-adjusting function) it ensures you are getting the perfect angle with every movement, optimising the sharpness and time spent to get that cutting edge ready to go faster and last longer.

With the option of 30 or 40 degree angles, this quality German made precision sharpener has most knives covered. Using nothing but the best materials for sharpening the Diamond and Ceramic rods will make short work of any dull cutting edges.

Small and compact, it is a very space efficient tool without compromising on performance.

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SAUSAGE MEAL

DMD

Sausage meal enhances the flavour of the sausage and adds value to your final product. Dunninghams stocks an extensive range of flavours, across various well loved brands.



Code	Description	Weight (kg)
SAUMBCC	DMD Beef Country Classic	25
SAUMBFHAL25	DMD Beef Halal Suitable	25
SAUMBPCMM25	DMD Beef PC Multi-Mix	25
SAUMBSOM05	DMD Beef Spice-O-Mix	5
SAUMBSOM16	DMD Beef Spice-O-Mix	16
SAUMBSOM	DMD Beef Spice-O-Mix	25
SAUMBSOMNC	DMD Beef Spice-O-Mix New Colour*	25
SAUMWPSOM05	DMD Black Pudding (No Blood)	5
SAUCBOESP05	DMD Boerewors Spice 4%	5
SAUMCHSOM05	DMD Chicken Spice-O-Mix *	5
SAUMHCSOM5KG	DMD Ham & Chicken Spice-O-Mix	5
SAUMLASOM04	DMD Lamb Spice-O-Mix	4
SAUMLASOM		25

Code	Description	Weight (kg)
SAUMLSOM05	DMD Luncheon Spice-O-Mix	5
SAUMLSOM		25
SAUMPAHG125	DMD Paragon Herb & Garlic	1.25
SAUMPARBOE1.25	DMD Paragon Old English Beef	1.25
SAUMPEB25	DMD Penrose Beef Premix	25
SAUMPSOM5KG	DMD Poloney/Saveloy Spice-O-Mix	5
SAUMPSOM		25
SAUMPCPK25	DMD Pork PC Multi-Mix	25
SAUMPKSOM05	DMD Pork Spice-O-Mix	5
SAUMPKSOM		25
SAUMPCSOM	DMD Precooked Spice-O-Mix	25
SAUMSSSOM05	DMD Smokey Saveloy Spice-O-Mix *	5
SAUMSSSOM		25
SAUMVSOM5	DMD Venison	5
SAUMVSOM		25

* Winner of The Great New Zealand Sausage Competition



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMGFB02 SAUMGFB25	DMD Beef GF (Preservative)	2 25
SAUMGFBMSG05	DMD Beef GF (Preservative & MSG)*	5
SAUMGFBNOPRES05 SAUMGFBNOPRES25	DMD Beef GF (No Preservative)	5 25
SAUMGFBM05 SAUMGFBM	DMD Beef Spice-O-Mix GF	5 25
SAUMGFB01	DMD Blue Cheese GF	1
SAUMDMDCAB01	DMD Cabanossi GF	1
SAUMCHSOMNG	DMD Chicken Spice-O-Mix GF	25
SAUMCHSOMNGPRES05	DMD Chicken Spice-O-Mix GF (No Preservative)	5
SAUMGFC01	DMD Chipotle (Smokey Chilli) GF	1
SAUMDGFHM01	DMD Extra Hot Mexican GF	1
SAUMFSOM	DMD Frankfurter Spice-O-Mix GF	25
SAUMDMGT01	DMD Green Thai GF *	1
SAUMGFHCSOM05	DMD Ham & Chicken Spice-O-Mix GF	5
SAUMDMITAL	DMD Italian GF	1
SAUMDMDIS01	DMD Italian Safari GF	1
SAUMPCLAB01	DMD Lamb NW GF	1

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMPASGF02	DMD Paragon Saveloy GF *	2
SAUMGLASOM05 SAUMGLASOM25	DMD Lamb Spice-O-Mix GF	5 25
SAUMGFPW01	DMD Pepper & Worcester Sauce GF *	1
SAUMGFPK02 SAUMGFPK25	DMD Pork GF (Preservative)	2 25
SAUMGFPKNOPRES05	DMD Pork GF (No Preservative)*	5
SAUMGFPKSOM05 SAUMGFPKSOM	DMD Pork Spice-O-Mix GF *	5 25
SAUMDMDRBMUST01	DMD Roast Beef Mustard GF	1
SAUMPCSB01	DMD Smokey Bacon GF	1
SAUMDMDSBM01	DMD Smokey Bacon & Maple GF	1
SAUMDMDSPG01	DMD Smokey Paprika & Garlic GF	1
SAUMDMDSPC01 SAUMDMDSPC25	DMD Spanish Chorizo (Fresh) GF	1 25
SAUMPCSPCHEV01	DMD Spicy Cevapcici GF	1
SAUMDMDSCH01 SAUMDMDSCH15	DMD Spicy Chorizo (Cooked/Smoked) GF	1 15
SAUMSSSP01	DMD Super Savoury GF	1
SAUMDMDTB01	DMD Tomato & Basil GF	1
SAUMGFV05	DMD Venison GF	5

3-IN-1 SAUSAGE MEALS

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3BCT01	DMD Bacon, Cheese & Tomato GF	1
SAUM3BS001 SAUMPCBSOP25	DMD Beef Steak & Onion GF	1 25
SAUM3HG01 SAUMPCHG25	DMD Herb & Garlic GF	1 25
SAUM3LM01 SAUMPCLM20	DMD Lamb Mint GF *	1 20



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3NS01	DMD Nicy Spicy GF	1
SAUM3OE01	DMD Old English Sausage GF	1
SAUM3PF01	DMD Pork & Fennel GF *	1
SAUM3TO01	DMD Tomato & Onion GF	1



SAUSAGE MEAL

Corona

Proudly Australian made and family owned since 1898. Today with over 115 years of food industry knowledge and experience.

Corona develop, manufacture and supply innovative flavours and ingredients to the food industry. Their product capabilities include wet and dry products in the form of marinades, food coatings, spices/seasonings, essences, premixes, stuffing mixes, sausage meals and more! They provide both sweet or savoury flavour solutions.



Code	Description	Weight (kg)
SAUMCCCP	Corona Cheese & Cracked Pepper	1
SAUMCCCF01	Corona Meal Chicken & Chives Flavour	1
SAUMCCH	Corona Meal Chorizo Hot	1
SAUMCGF0G01	Corona Greek Feta & Olive	1
SAUMCPAS01	Corona Pork Apple Sultana	1
SAUMCPFS01	Corona Pumpkin Feta & Chives *	1
SAUMCSF01	Corona Meal Spinach & Fetta	1
GLUTEN FREE (GF)		
SAUMCETT01	Corona El Toro Taco GF	1
SAUMCJCS01	Corona Jalapeño Chilli Sour cream GF	1
SAUMCLB01	Corona Leek & Bacon GF	1
SAUMCTP01	Corona Truffle & Parmesan GF *	1

Crown National

As one of the major food ingredient suppliers in South Africa, Crown take great pride in delivering the finest level of quality available to customers.

The roots of Crown National can be traced back to 1912 when a company called Newtown Tin Works was founded in the bustling village of Newtown to serve the exploding gold mining community in Johannesburg. Newtown Tin became a company called Crown Mills which, by the late 1980s was a sizeable company serving predominantly the meat industry with spices, seasonings and butchery equipment. At this stage, across town in Doornfontein, there was a competitor by the name of National Spice Works. The dynamic Bidcorp Group, then in its infancy, acquired both companies and amalgamated them – hence the name Crown National.



Code	Description	Weight (kg)
SAUMCRCCC0.6	Crown Meal Cabanossi Gold	0.6
SAUMCRGBANZ01	Crown Meal Goudveld Boerewors Anz	1.1
SAUMCRNCB01	Crown Meal Classic Boerewors	1
SAUMCROBANZ01	Crown Meal Oumas Boerewors Anz	1.1
SAUMCRPB01	Crown Meal Pioneer Boerewors	1
SAUMCRSSB.5	Crown Sizzler Sosatie Braaiwors	0.5
SAUMCRTB01	Crown Meal Traditional Boerewors	1
SAUMCRWB01	Crown Meal Wapad Boerewors	1

* Winner of The Great New Zealand Sausage Competition

Code	Description	Weight (kg)
SAUMFLMB	FLM Beer Sausage	1
SAUMFLMERMN	FLM English Roast Mustard	1
SAUMFLMHSN	FLM Honey Soy	1
GLUTEN FREE (GF)		
SAUMFLMASR	FLM Apple Sage & Rosemary GF	1
SAUMFLMBRN	FLM Bratwurst GF *	1
SAUMFLMCFHN	FLM Chardonnay & French Herbs GF	1
SAUMFLMCKSN	FLM Chicken Sausage GF	1
SAUMFLMCCN	FLM Cranberry Chestnut GF	1
SAUMFLMHMN	FLM Honey Macadamia GF	1
SAUMFLHMRN	FLM Honey Mint & Rosemary GF *	1
SAUMFLMIPN SAUMFLMIP10KGN	FLM Irish Pork GF *	1 10
SAUMFLMISN	FLM Italian Salsiccia GF	1
SAUMFLMLO	FLM Lemon Oregano GF	1
SAUMFLMMCN	FLM Madras Curry GF	1
SAUMFLMMSN	FLM Malay Satay GF	1
SAUMFLMMHH	FLM Manuka Honey and Hickory GF	1
SAUMFLMMERCPN SAUMFLMMERCP10N	FLM Merlot & Cracked Pepper GF	1 10
SAUMFLMMEXN	FLM Mexican Jalapeno GF *	1
SAUMFLMMON	FLM Moroccan Sausage GF	1
SAUMFLMMCO	FLM Mushroom & Caramelised Onion GF	1
SAUMFLMRBH	FLM Roast Beef & Horseradish GF	1
SAUMFLMRTCON	FLM Roma Tomato & Caramelised Onion GF	1
SAUMFLMSCN	FLM Spanish Chorizo GF *	1
SAUMFLMSS	FLM Spicy Sicilian GF	1
SAUMFLMSPN	FLM Spinach & Pine Nut GF	1
SAUMFLMSDTN	FLM Sundried Tomato Sausage GF	1
SAUMFLMSCMN	FLM Sweet Chilli Mango GF	1
SAUMFLMSCP	FLM Sweet Chilli Plum GF	1
SAUMFLMTAC	FLM Tasmanian Apple Cider GF *	1
SAUMFLMTCN SAUMFLMTC10N	FLM Texan Chilli GF	1 10
SAUMFLMTBCCN	FLM Thai Basil Chilli & Coriander GF	1
SAUMFLMTFWW	FLM Tuscan Fennel & White Wine GF	1

SAUSAGE MEAL

Flavour Makers

For over two decades, Flavour Makers has been inspiring palates around the nation to discover the true enjoyment of culinary experiences that taste amazing. But it's how we consistently deliver, time that after time that will really amaze.

We add our own, unique flavour to every project we undertake, be it large or small, and it begins with our "passion to plate" philosophy.

We're passionate about flavour, after all, we're chefs - inspired chefs. Backed by a wealth of food science and technical know-how. And the results speak for themselves, amazing flavours, always.

SAUSAGE MEAL

Metra

In August 2010 Dunninghams purchased Metra Ltd and its stock. While now under the Dunninghams umbrella brand, several sausage meals and a baked crumb still carry the Metra brand name.

Newly Weds - QI

Newly Weds Foods has evolved over the last 80 years, to be a truly international business, with 29 manufacturing facilities globally and customers in over 80 countries around the world. To reflect this truly global presence, the original names of the various business units in Asia Pacific were changed in 2012 to Newly Weds Foods Asia Pacific.

Code	Description	Weight (kg)
METSMB25	Metra Beef	25
METSMBB1.25	Metra Beef & Bacon	1.25
METSMOEB25	Metra Old English Beef	25
METSMOEP25	Metra Old English Pork	25
METSMP25	Metra Pork	25
METSMSL125	Metra Saveloy/Luncheon Meal	25
METSMSB25	Metra Supreme Beef	25
METSMTB25	Metra Tasty Beef *	25

Code	Description	Weight (kg)
SAUMQICFKEP	QI Continental Fresh Kransky Easy Pack	1
GLUTEN FREE (GF)		
SAUMQIBEP	QI Boerwoers Easy Pack GF	1
SAUMQIBBEP	QI Burgundy Beef Easy Pack GF	1
SAUMQIGFCEP	QI Chipotle Easy Pack GF *	1
SAUMQICBEP	QI Continental Bratwurst Easy Pack GF	1
SAUMQICA	QI Cooked Cabana Easy Pack GF	1
SAUMQIKREP	QI Cooked Kransky Russian Easy Pack GF	1
SAUMQICMEP	QI Cooked Mettwurst Easy Pack GF	1
SAUMQIPEP	QI Cooked Pepperoni Easy Pack GF	1
SAUMQISC	QI Cooked Salami Cotto Premix GF	1
SAUMQICSCEP	QI Cooked Spanish Chorizo GF	1
SAUMQIWEP	QI Cooked Weisswurst Easy Pack GF	1
SAUMQICEP	QI Cumberland Easy Pack GF	1
SAUMQIGFCEP	QI Curry Coconut Easy Pack GF	1
SAUMQIF1KG	QI Frankfurter Easy Pack GF	1
SAUMQIFGKLCEP	QI Meal Ginger Kafir Lime Chilli GF	1
SAUMQIGLEP	QI Greek Lamb Easy Pack GF	1
SAUMQIICEP	QI Italian Casalinga Easy Pack GF *	1
SAUMQILKEP	QI Lamb Kofta Easy Pack GF	1
SAUMQILEP	QI Loukaniko Easy Pack GF	1
SAUMQIMEP	QI Merguez Easy Pack GF	1
SAUMQISCEP	QI Spanish Chorizo Easy Pack GF	1
SAUMQITEP	QI Toulouse Easy Pack GF	1

SAUSAGE CONCENTRATES

DMD

The concentrate binds the fat and meat for a smoother consistency and minimises shrinkage in the smokehouse by increasing moisture retention.

Please Note: Concentrates must be combined with a binder.



Code	Description	Weight (kg)
SAUMBCC	DMD Beef Country Classic	25
SAUMBFHAL25	DMD Beef Halal Suitable	25
SAUMBPCMM25	DMD Beef PC Multi-Mix	25
SAUCB3P25	DMD Beef 3% with Paprika	25
SAUCB405 SAUCB424	DMD Beef 4%	5 24
SAUCB6LS25	DMD Beef 6%	25
SAUCBCC	DMD Beef Country Classic 4%	25
SAUCHC325	DMD Ham & Chicken 3%	25
SAUCHC405	DMD Ham & Chicken 4%	5
SAUCP405 SAUCP424	DMD Pork 4%	5 24
SAUCPRC	DMD Precooked 4%	25

Code	Description	Weight (kg)
SAUMDPBMIX25	DMD Premium Beef Mix No. 3 *	25
SAUMDPPKMIX25	DMD Premium Pork Mix No. 3	25
SAUCS405 SAUCS425	DMD Saveloy 4%	5 25
SAUCSSS425	DMD Super Smokey Saveloy 4% *	25
SAUCV5KG	DMD Venison 4%	5
GLUTEN FREE (GF)		
SAUCGFB425	DMD Beef 4% GF	25
SAUCGFPK425	DMD Pork 4% GF	25
SAUCGFSVMSG25	DMD Saveloy 4% GF (With Soy)	25

Code	Description	Weight (kg)
METBC7117	Metra Beef	25

* Winner of The Great New Zealand Sausage Competition



BATTERS/DIPS

DMD

Versatile batter for fish, meats and more. Dunninghams range of batters elevates traditional recipes to new heights. These batters infuse your favourite meats with a tantalising crunch and a burst of delectable seasonings. Whether you're making crispy fried chicken or even vegetable fritters.



Code	Description	Weight (kg)
BATPCPCD03	DMD Pre-Coat Dip	3
BATD6310	DMD Butchers D63 Batter	10
BATPCB10	DMD PC Butchers Batter	10
BATDPA10	DMD Premium Adhesion Batter	10
BATT10	DMD Tempura Batter	10
BATFX5050B10	DMD Fish Batter	10
FLAVBATB	Flavourite Beer Batter	20
GLUTEN FREE (GF)		
BATDGF10	DMD Batter Butchers GF	10

BREADCRUMBS

DMD

Premium breadcrumbs, exclusively crafted for butchers. Our breadcrumbs are meticulously prepared to provide the perfect texture and flavour enhancement for your cuts of meat. Our specially formulated breadcrumbs adhere flawlessly, ensuring a crispy and mouthwatering finish every time.

Code	Description	Weight (kg)
BREDMDGB10	DMD Gold Bright	10
BREDMDGF10	DMD Golden Fine	10
BREDMDBGC10	DMD Blended Gold Chives	10
BRENWWF10	DMD Baked Fine White	10
BRENWWC10	DMD Baked Med Coarse White	10
BREDMDWM15	DMD White Med	15
BREDMDGP10	DMD Gold Panko	10
BREDMDWP2 BREDMDWP10A	DMD White Panko	2 10
BREDMDWG10	DMD Whole Grain	10

Code	Description	Weight (kg)
BREFLAAP	DMD Apricot Flavacrumb	5
BREFLADS	DMD Double Smoke Flavacrumb	4
BREFLAHG	DMD Herb & Garlic Flavacrumb	5
BREFLALH	DMD Lemon & Herb Flavacrumb	5

Code	Description	Weight (kg)
STABXGUM25	Xanthan Gum	25
SEADMDBP	DMD Moisture Binder Plus	20
FLOWHFB01 FLOWHFB10	Wheat Fibre	1 10
GLUT25	Gluten	25
SAUMP20	Sausage Meal - Plain (DMD)	20
FLOSMP20C	Sausage Meal - Plain (Champion)	20
FLOEP20	Sunfield Flour	20
FLOOATM20KG	Oat Meal Flour	20
SEM20F	Semolina - Fine	20
SEM20M	Semolina - Medium	20
FLOSPRO20	Soy Protein Concentrate	20
FLOSPROI20	Soy Protein Isolate	20
SAUMSTB20	Sterimeal B (Wheat-based)	20
TVP20	TVP (Tex Veg Protein)	20
PEATVP07	Pea TVP	7
PEAFIBRE20	Pea Fibre	20

GLUTEN FREE (GF)

FLOPS25	Potato Starch GF	25
FLOR25	Rice Flour GF	25
STERIBIND	Summerbind Steribind (Sorghum) GF	25
FLOTS25	Tapioca Starch GF	25

FLAVACRUMB

DMD

Value added product, Flavacrumb is a blend of selected ingredients designed to increase flavour and visual appeal to meat & poultry.

FILLERS/ BINDERS/ STABILISERS

These provide structural and textural integrity, and water binding in meat products, as well as provide effective fat emulsification in emulsified meat products.

COATINGS & SPRINKLES

DMD

Coatings and sprinkles not only enhance the aesthetics of the dish but also contribute to the overall sensory experience, making each bite a harmonious blend of taste, aroma, and mouthfeel.



Code	Description	Weight (kg)
COADAMMED	DMD All Meats Mediterranean	5
COADBBQ02	DMD BBQ Carnival	2
COADPCM10	DMD Chicken Maryland	10
SEAGS2 SEAGS6	DMD Garlic Steak Deluxe	2 6
COAPCGSS02.5 COAPCGSS6.5	DMD Garlic Steak Sprinkle	2.5 6.5
COADHA1.5	DMD Hawaiian Carnival	1.5
COAPCPSS02.5 COAPCPSS6.5	DMD Pepper Steak Sprinkle	2.5 6.5
COADPSFCM10 COADPSFCM25	DMD Southern Fried Chicken	10 25
COAPCSB10	DMD Spicy Bacon	10
COAPCTB003	DMD Tomato, Bacon & Onion	3
GLUTEN FREE (GF)		
COADGFG	DMD Garlic Steak Sprinkle GF	2
COAPCLM03	DMD Lamb & Mint Sprinkle GF	3
COADMHS02	DMD Lamb, Mint & Sesame Rub GF	2
COADGFP	DMD Pepper Steak Sprinkle GF	2

Code	Description	Weight (kg)
MORCC	Mort's Chicken Coating	20

Morts

Great for coating chicken, fish, schnitzel, roast potatoes and other foods. Strong fragrant flavours of garlic with rich herbs.



Code	Description	Weight (kg)
COACTPS02	Corona Tasmanian Pepperleaf Sprinkle	2
GLUTEN FREE (GF)		
COACCMCR02	Corona Coal Master Charcoal Rub GF	2



Code	Description	Weight (kg)
COAFLMRGR2.5	FLM Roast Garlic & Rosemary Crust Mix	2.5
GLUTEN FREE (GF)		
COAFLMHPN2.5	FLM Hickory Peppercorn Sprinkle GF	2.5
COAFLMMHRN2.5	FLM Manuka Honey & Rosemary GF	2.5
COAFLMMSN2.5	FLM Macadamia Satay Sprinkle GF	2.5
COAFLMBBQ2.5	FLM Memphis BBQ GF	2.5
COAFLMPCPN2.5	FLM Parmesan & Cracked Pepper GF	2.5
COAFLMRWGN2.5	FLM Red Wine & Garlic GF	2.5
COAFLMSSS2.5	FLM Shanghai Sesame Sprinkle GF	2.5
COAFLMSON2.5	FLM Souvlaki Sprinkle Natural GF	2.5
COAFLMTLGCN2.5	FLM Thai, Lemongrass & Coconut GF	2.5
COAFLMTHGN2.5	FLM Tuscan Herb & Garlic Sprinkle GF	2.5

COATINGS & SPRINKLES

Corona

Tasmanian pepperberry is a native Australian shrub. When dried, the leaves and fruit of the pepperberry bush produce a fresh, sweet crisp flavour.

Charcoal Rub: (gluten and MSG free) and is designed to enhance your dishes with the eye-catching colour: black. A perfect blend of herbs, spices and smoke makes the product taste as if you've spent hours cooking over coals. The colour comes from activated charcoal – 100% natural and of food grade (from vegetables).

Flavour Makers

A natural blend of ingredients which when sprinkled onto meat portions begins to adhere and rehydrate by drawing some of the natural juices from the meat, in only a short period of time. The sprinkle forms a coarse, colourful coating pleasing to the eye.

CULTURES & CURES

Dunninghams curing agents are carefully formulated to ensure the best possible quality characteristics of taste, colour, succulence and shelf life are achieved without compromising on yield.

With over 80 years' experience and a world wide network of suppliers, Dunninghams has developed a range of products specially formulated for the New Zealand meat industry.

Dunninghams' formulations are continually being reviewed to ensure they encompass the most advanced food science, comply with New Zealand's food laws and optimise our customers' profitability.



Code	Description	Weight (kg)
BIODAKUL	QI Biobak Ultra Plus (For Raw Salami)	50
CUR01	DMD Colorquik Salinite (Cure #1)**	1
CURCQ12.5		12.5
CURCQ25		25
CURCB05	DMD Corned Beef**	5
CURCB25		25
CURDD01	DMD Dry Cure**	1
CURDD05		5
CURDHD05	DMD Honeydew**	5
CURDHD25		25
CURD10925KG	DMD Cure D109	25
CURMD358	DMD Maple Cure D358**	4 x 6kg
CURP44PP5KG	DMD Paragon 4x4 Ham**	5
CURPU05	DMD Paragon Universal**	5
CURPA5KG	DMD Pastrami	5
CURDP500G	DMD Pineapple**	0.5
CURDPBH20	DMD Premium Bacon & Ham**	20
CURDPB10	DMD Premium Brine Mix**	10
CURDPB25		25
CURDPIN25	DMD Premium Injectamix**	25
CURDPMAS20	DMD Premium Massage**	20
CURDSB12.5	DMD Soaking Brine**	12.5
CURDSB25		25
CURPC258025	DMD 2580 Special Cure**	25
CURKWIKPCBC	QI Durant Pineapple	0.5
MAPLQI	QI Maple Crystals (Suitable For Flavouring Cures)	1
CURN92261	Corona Natural Cure	1
CUR201	Cure Fermenting Salt No 2	1

GLAZES

DMD

Whether you're grilling, roasting, or pan-searing, glazes infuse your meat with depth, complexity, and a glossy sheen that tantalises both the eyes and the palate.

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGGFA03	DMD Apricot GF	3
FLAGGFA08		8
FLAGGFBBQ03	DMD Barbecue GF	3
FLAGGFBBQ08		8
FLAGGFBBQP08	DMD BBQ Plum GF	8
FLAGGFBUFO3	DMD Buffalo GF	3
FLAGGFBUFO8		8
FLAGPCC03	DMD Chinese GF	3
FLAGPCC08		8
FLAGPCC25		25
FLAGGFC03	DMD Chipotle Smokey Chilli GF	3
FLAGGFDS03	DMD Double Smoke GF	3
FLAGGFDS08		8
FLAGDMDHERBCG	DMD Herb Chilli Garlic GF	3
FLAGGFHCG03	DMD Honey Chilli Garlic GF	3
FLAGDMDHP	DMD Glaze Honey Pineapple GF	8
FLAGGFHO08	DMD Glaze Honey Orange GF	8
FLAGDMDHSS08	DMD Honey Soy Sesame GF	8
FLAGDMDHSN03	DMD Honey Soy Spice NI GF	3
FLAGDMDHSN08		8
FLAGDMDHSN15		15
FLAGDMDHSS03	DMD Honey Soy Spice SI GF	3
FLAGDMDHSS08		8
FLAGDMDHSS15		15
FLAGPCLH03	DMD Lemon & Herb GF	3
FLAGPCLH08		8
FLAGDMDLC03	DMD Lime & Chilli GF	3
FLAGGFNS03	DMD Nicy Spicy GF	3
FLAGGFNS08		8
FLAGGFNS25		25

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGGFOM03	DMD Oriental Mint GF	3
FLAGGFOM08		8
FLAGGFOM25		25
FLAGGFPP03	DMD Peri Peri GF	3
FLAGGFPP08		8
FLAGDMDRM03	DMD Rosemary & Mint GF	3
FLAGDMDRM08		8
FLAGGFS03	DMD Satay Peanut Free GF	3
FLAGGFS08		8
FLAGGFS25		25
FLAGPCSC03	DMD Spicy Cajun GF	3
FLAGPCSC08		8
FLAGPCST03	DMD Spicy Thai GF	3
FLAGPCST08		8
FLAGPCST25		25
FLAGGFSWC03	DMD Sweet Chilli GF	3
FLAGGFSWC08		8
FLAGGFSWC25		25
FLAGGFSCLO3	DMD Sweet Chilli Lime GF	3
FLAGGFSCLO8		8
FLAGGFSCS08	DMD Glaze Sweet Curry (Sosatie) GF	8
FLAGGFTAN03	DMD Tandoori GF	3
FLAGGFT03	DMD Teriyaki GF	3
FLAGGFTC03	DMD Thai Coconut GF	3
FLAGGFTC08		8
FLAGGFTB03	DMD Tomato & Basil GF	3
FLAGIKONHS08	iKON Honey Soy GF	8

GLAZES

Corona

Corona dry marinade 'glazes' are formulated to be applied to meat where the flavours hydrate from the meat's moisture content, resulting in an appealing glaze.



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
BBQRCMCJ02	Corona Glaze Rub BBQ Mexican Citrus Jalapeno GF	2
FLAGCCFS02	Corona Glaze Citrus Five Spice GF	2
FLAGCSM02	Corona Sticky Maple GF	2

Newly Weds - QI

Warm, rich-looking glazes and rubs not only enhance visual appeal, but also seal in flavour, stabilise colour and retain moisture in meats, seafood and vegetables. We'll formulate a delectable glaze or rub that covers evenly and delivers an appetite-appealing look, flavour and texture.



Code	Description	Weight (kg)
FLAGQISM	QI Glaze Spicy Mediterranean	2

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGFLMAFONN2.5	FLM Apricot/French Onion GF	2.5
FLAGFLMABCN2.5	FLM Argentinian BBQ GF	2.5
FLAGFLMALS2.5	FLM Asian Lime Sticky GF	2.5
FLAGFLMBPN2.5	FLM Basil Pesto (Peanut) GF	2.5
FLAGFLMBBQPN2.5	FLM BBQ Plum GF	2.5
FLAGFLMBBQSRN2.5	FLM BBQ Sparerib (MSG Free) GF	2.5
FLAGFLMBBQSR2.5	FLM BBQ Sparerib Spice (Contains MSG) GF	2.5
FLAGFLMBBN2.5	FLM Black Bean GF	2.5
FLAGFLMBSP2.5	FLM Brazilian Smoked Paprika GF	2.5
FLAGFLMBN2.5	FLM Buffalo GF	2.5
FLAGFLMBCN2.5	FLM iKON Butter Chicken GF	2.5
FLAGFLMCSN2.5	FLM Char Siu Spice GF	2.5
FLAGFLMCRB2.5	FLM Chinese Roast BBQ GF	2.5
FLAGFLMGBP2.5	FLM Garlic & Black Pepper GF	2.5
FLAGFLMGBN2.5	FLM Garlic Butter GF	2.5
FLAGFLMGLGYN2.5	FLM Greek Lemon Garlic Yoghurt GF	2.5
FLAGFLMHN2.5	FLM Hoisin GF	2.5
FLAGFLMHLN2.5	FLM Honey Lemon GF	2.5
FLAGFLMITN2.5	FLM Italiano GF	2.5
FLAGFLMKBBQ2.5	FLM Korean BBQ (Bulgogi) GF	2.5
FLAGFLMLDSN2.5	FLM Lemon & Dill Seafood GF	2.5
FLAGFLMLON2.5	FLM Lemon Oregano GF	2.5
FLAGFLMLPN2.5	FLM Lemon Pepper GF	2.5
FLAGFLMMC2.5	FLM Mango Curry GF	2.5
FLAGFLMMN2.5	FLM Moroccan GF	2.5
FLAGFLMNOCN2.5	FLM New Orleans Cajun GF	2.5
FLAGFLMPKN2.5	FLM Peking Spice GF	2.5
FLAGFLMPPN2.5	FLM Peri Peri Spice GF	2.5
FLAGFLMPYGN2.5	FLM Persian Yoghurt Garlic GF	2.5
FLAGFLMPWN2.5	FLM Port Wine & Garlic GF	2.5
FLAGFLMRPSN2.5	FLM Roast Peanut Satay GF	2.5
FLAGFLMRM2.5	FLM Rosemary & Mint GF	2.5
FLAGFLMSB2.5	FLM Smokey BBQ GF	2.5
FLAGFLMSRN2.5	FLM Sriracha Spice GF	2.5
FLAGFLMSN2.5	FLM Stroganoff Spice GF	2.5
FLAGFLMSDTBS2.5	FLM Sundried Tomato & Basil GF	2.5
FLAGFLMSSN2.5	FLM Sweet & Sour GF	2.5
FLAGFLMSCN2.5	FLM Sweet Thai Chilli GF	2.5
FLAGFLMTLCN2.5	FLM Tamarind Lime & Chilli GF	2.5
FLAGFLMTYN2.5	FLM Tandoori Yoghurt Spice GF	2.5
FLAGFLMYKN2.5	FLM Yakitori Pepper GF	2.5

GLAZES

Flavour Makers

With access to hundreds of raw materials, Flavour Makers can develop your dry blended product with culinary flare.

We tailor packaging solutions according to customer requirements while ensuring maximum freshness and shelf life.

MARINADES

Corona

Corona specialises in marinades with excellent flavour and coating ability for a variety of meats and cuts. A focus on taste, quality and presentation is achieved in our marinade range.

At Corona we are constantly developing new flavour profiles, whilst continuing to offer our more traditional and popular flavours.

Code	Description	Weight (l)
GLUTEN FREE (GF)		
MARLCBR04	Corona Big Red BBQ GF	4
MARLCBCRWG04	Corona Red Wine Garlic GF	4
MARLCHBBQ04	Corona Hickory BBQ GF	4
MARLCS04	Corona Stroganoff GF	4
MARLCA04	Corona Apricot GF	4
MARLCBBQP04	Corona BBQ Plum GF	4
MARLCCSS04	Corona Chinese Sweet & Sour GF	4
MARLCCGC04	Corona Coconut Green Curry GF	4
MARLCHM04	Corona Honey & Mint GF	4
MARLCMC04	Corona Mango Chilli GF	4
MARLCP04	Corona Parmigiana GF	4
MARLCPSM04	Corona Peanut Satay Mild GF	4
MARLCB04	Corona Smokey Bourbon GF	4
MARLCSC04	Corona Sweet Chilli GF	4
MARLCT04	Corona Tandoori GF	4
MARLCTCC04	Corona Thai Coconut & Coriander GF	4
MARLCTK04	Corona Thai King GF	4



AT MAURI, WE HAVE A LONG TRADITION OF PROVIDING BOTH DOMESTIC CUSTOMERS AND TRADE WITH QUALITY FLOUR PRODUCTS.

As a company dedicated to building and maintaining high standards, it has always been our goal to align ourselves with other businesses that share the same ethic to produce products of exceptional quality.

www.mauri.co.nz



HERBS & SPICES

Spice up your culinary journey with the enchanting world of herbs and spices! From the aromatic allure of basil to the fiery kick of chilli peppers, these flavourful treasures have been a cornerstone of cooking traditions around the globe for centuries. Elevate your dishes to new heights as you explore the myriad uses of these natural wonders.

Herbs, like rosemary and thyme, infuse dishes with a garden-fresh essence, while mint and oregano lend a refreshing burst of coolness. Spices such as cumin and coriander add depth and complexity, transporting your taste buds to distant lands. Delve into the rich warmth of cinnamon and nutmeg for soul-soothing desserts or embrace the heat of paprika and turmeric to awaken your senses.

Code	Description	Weight (kg)
HERBASG01	Basil Ground	1
HERBASW.5	Basil Whole Rubbed	0.5
HERBAYG.3	Bay Leaves Ground	0.3
HERBPR01	Bell Pepper Red (3mm Flakes)	1
HERCARAG.5	Caraway Seed Ground	0.5
HERCARAW.5	Caraway Seed Whole	0.5
HERCARDG01	Cardamom Ground	1
HERCHFK01	Chilli Flakes	1
HERCHIBG01	Chillies Birdseye Xtra Hot Ground	1
HERCHIG01	Chillies Ground	1
HERCHIVF.5	Chives Fine Cut	0.5
HERCRCORG01	Crown Ground Roasted Coriander	1
HERCING.5	Cinnamon Ground	0.5
HERCLOG.5	Cloves Ground	0.5
HERCORC01	Coriander Cracked	1
HERCORG01	Coriander Seed Ground	1
HERCORW01	Coriander Seed Whole	1
HERCUMG01	Cumin Seed Ground	1
HERCUMW.5	Cumin Seed Whole	0.5
HERCURDM01	Curry Powder	1

Code	Description	Weight (kg)
HERFENNG01	Fennel Seed Ground	1
HERFENNW01	Fennel Seed Whole	1
HERGAR.5	Garam Masala	0.5
HERGARCS	Garlic Crushed Sunspice	1
HERGARG01	Garlic Ground Powder	1
HERGARM01	Garlic Minced	1
HERGING.5	Ginger Ground	0.5
HERJUNW01	Juniper Berries Whole	1
HERMACG01	Mace Ground	1
HERMARG01	Marjoram Ground Powder	1
HERMARW.5	Marjoram Whole Rubbed	0.5
HERMINW01	Mint Whole Rubbed	1
HERMIXG.5	Mixed Herbs Ground	0.5
HERMIXR.5	Mixed Herbs Whole Rubbed	0.5
HERMUSYG01	Mustard Powder Yellow (Flour)	1
HERMUSYW01	Mustard Seed Yellow Whole	1
HERNUTG01	Nutmeg Ground	1
HERNUTG25	Nutmeg Ground	25
HERONIF01	Onion Dried Flakes	1
HERONIF08	Onion Dried Flakes	8

Code	Description	Weight (kg)
HERONIG01	Onion Ground	1
HERONIM01	Onion Minced	1
HEROREG.5	Oregano Ground	0.5
HEROREW.5	Oregano Whole Rubbed	0.5
HERPAPSG01	Paprika Smokey Ground	1
HERPAPG01	Paprika Ground	1
HERPARW01	Parsley Whole Rubbed	1
HERPEPBC01	Pepper Black Cracked	1
HERPEPBCN01	Pepper Black New York Cracked	1
HERPEPBG01	Pepper Black Ground	1
HERPEPBW.5	Pepper Black Whole	0.5
HERPEPWG01	Pepper White Ground	1
HERPING.5	Pimento (Allspice) Ground	0.5
HERROSG.5	Rosemary Ground	0.5
HERROSW01	Rosemary Whole Rubbed	1
HERSAGG.5	Sage Ground	0.5
HERSAGW.5	Sage Whole Rubbed	0.5
HERTHYG.5	Thyme Ground	0.5
HERTHYW01	Thyme Whole Rubbed	1
HERTUMG.5	Turmeric Ground	0.5

How to use them

GARLIC. The reputation of French and Italian cooking rests largely on the use of garlic seasoning. Used in many meat dishes, soups, pasta dishes and sauces.



CINNAMON. The spicy bark of oriental trees. Use whole for pickling, preserving and in stewing fruits. Ground, use for baked goods and desserts, also blood sausage and boiled ham.



CUMIN SEED. Available whole and ground, used in Mexican cooking, Indian curries, meatloaf, soups and to flavour rice.



CHILLI. Little peppers used fresh or ground in meat dishes, sauces, soups, hot dishes, seafood, eggs, meats and stews.



DILL SEED. Used in pickles, cheese spreads and salad dressings. Adds zest to sauerkraut, cabbage, turnips, cauliflower and potato salad, also liverwurst and frankfurters.



FENNEL. Commonly used with fish dishes, bread and soups, and salads. All plant parts can be used.



CLOVES. Nail-shaped flower bud of the clove tree. Whole, used for pickling fruits, spicing syrups, studding pork and ham roasts. Ground, used in tomato sauces, polony and boerewors.



FENUGREEK. Somewhat sweet, somewhat bitter. Used as a basic ingredient in most curries, and to flavour certain cheeses.



CARDAMOM SEED. Often used in curries. Use whole for pickling, or ground for a spicy flavour in many recipes, including polony, knackwurst, liverwurst and frankfurter.



BASIL. Tasty in soups, excellent for flavouring tomato dishes, canned sauces and meatballs.



BAY LEAVES. The leaves from a laurel tree - use for pickling, in stews, soups, fish, sauces and gravies, vegetables, tomato recipes and corned beef.



CARAWAY SEED. Used in bread, loaves, cakes, cheese spreads and casseroles. Sprinkle on rolls, sauerkraut and vegetables, as well as delicatessen meats.



ALLSPICE. Fragrant spice, tastes like a blend of cinnamon, nutmeg and cloves. Whole - use in pickles, meats, boiled fish and in gravies. Ground - use in puddings, relishes, cakes, pies, biscuits, in vegetables and sauces.

CORIANDER. Used fresh, seeds or ground, in pickling and curries. Add to soups, poultry stuffing, rub on pork before roasting. Used to season meat products such as boerewors and Polish sausage.



MACE. Fragrant dried covering of the nutmeg seed, with a similar flavour. Use whole for pickling, fish and stewed fruit. Use ground in baked foods, pastries, polony, bratwurst and pork sausage.



HERBS & SPICES

GINGER. An aromatic spice, used fresh for pickling in chutneys, preserves, baked and stewed fruits. Ground, used in cakes, gingerbread, fruits, pot roasts, polony, frankfurters, salami and pork sausage.



MIXED SPICE. A blend of cinnamon, nutmeg and allspice. Used in cakes, puddings, apple dishes and preserves.



MINT. Fresh or in flakes. A sweet, aromatic herb with a distinct spearmint flavour. Adds colour and taste to many dishes, delicious in salads, with veal and lamb roasts, also fruit salads and custards.



MARJORAM. Herb from the mint family. Delicious in stews, soups, poultry and fish sauces. Sprinkle on lamb while roasting.

MIXED HERBS. A blend of seven herbs with a variety of uses. Adds zest to most meals, especially stews, roasts, tomatoes and fish.



ONION. Fresh, salt, flakes, or powder. One of the most versatile seasonings, used in any savoury dish where a distinctive onion flavour is required.



OREGANO. Fresh or ground, good for chilli con carne, vegetables, meats, stuffings, sauces, gravies and eggs. Used in Italian cookery and pizzas.

NUTMEG. Freshly grated or ground. Used in polony, frankfurters, Viennas, boerewors, pork sausage and salami, also in baking and custards.



MUSTARD SEED. Whole - used in making pickles, relishes and chutneys. Ground - to flavour meats, sauces, gravies, mayonnaise, frankfurters, salami, liverwurst.



PAPRIKA. A mild member of the red pepper family. Adds appetising colour and flavour to eggs, cheese dishes, seafood, potatoes and vegetables.



SAGE. Fresh or ground, a favourite flavour for poultry and meat stuffings. A great addition for pork dishes, tasty in stews, meatloaf, hamburger, pickles & meatballs.

PARSLEY. Fresh or flaked. Used as a seasoning and garnish for soups, salads, meats, fish, sauces and vegetables.



PEPPER, WHITE. Mild-flavoured centre of the pepper berry. Whole or ground, used the same as black pepper.



STAR ANISE (ANISEED). Licorice flavour, excellent in seasonings for polony, frankfurters and pepperoni.



PEPPER, BLACK. A universal spice, used extensively in cooking. Whole - used for home grinders in pickles, soups and meats. Ground - adds flavour to most foods.



ROSEMARY. Fresh or ground, a delectable herb for flavouring lamb, soups, stews, fish, meat stocks and potatoes. Sprinkle on beef before roasting.

THYME. A wide variety of uses, great in stews, soups, meats, eggs and tomato dishes. Sprinkle on sliced tomatoes, stuffings, boerewors and liver spreads.



TURMERIC. A root of the ginger family with bright yellow colouring and appetising aroma. Used for pickling and in making piccalilli, relishes, mustard and curry dishes.



SAVOURY. A herb of the mint family, adds a delightful flavouring for meats, poultry, dressings and sauces. Try a pinch in pastry.



SALT

In the culinary realm, salt reigns as the undisputed king of flavour enhancement. A mere pinch can transform bland ingredients into savory masterpieces, accentuating natural tastes and balancing flavours. Whether it's sprinkled on a juicy steak, mixed into a batch of chocolate chip cookies, or used to preserve pickles, salt is a culinary essential.

DMD

Celery salt is a seasoning made by grinding dried celery seeds and mixing them with salt. It has a savory, slightly earthy flavour with a hint of celery. Here are some common uses:

- Bloody Marys
- Salad dressings
- Soups and stews
- Potato dishes
- Grilled meats or steak


Morts

Great with chicken, fish, chips, or any food where salt is required.


Pacific Salt


Details opposite



Code	Description	Weight (kg)	Product Image
SALC05	DMD Celery Salt	5	

SALCS	DMD Chip Salt	4.5	
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Code	Description	Weight (kg)	Product Image
MORCS	Mort's Chicken Salt	2	

Code	Description	Weight (kg)	Product Image
SALG2225	G22 Coarse	25	
SALG2325	G23 Medium	25	
SALHPF	G27 High Purity Solar Fine (HP)	25	
SALSF15	Standard Fine (PDV)	15	
SALSF25	Standard Fine (PDV)	25	

SALNSF25	Natural Sea Salt Organic Fine	25	
SALNSC25	Natural Sea Salt Organic Coarse	25	

SALACF	Pacific Anticake-Free PDV Salt 48/P	25	
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CELEBRATING

75
YEARS

Dominion Salt has been manufacturing salt for over 70 years, supplying Pure Dried Vacuum Salt and Solar Salt for use in the food industry. Many of salts' applications have changed little down through the millennia, including its use as a preservative, in the drying and pickling of foods, especially fish and meat.



Products



Grade 27 (Fine)

25kg & 15kg

Fine Solar salt kiln dried (stoved) suitable for general use. Also available Iodised in a 15kg bag only.



Standard Salt

25kg & 15kg

High purity certified vacuum salt for use in processing foodstuffs.



Grade 22 (Coarse)

25kg

Coarse solar grade salt kiln dried (stoved) suitable for brine making.



Grade 23 (Medium)

25kg

Medium solar grade salt kiln dried (stoved).



Natural Salt Fine or Coarse 25kg

Harvested using the natural process of solar evaporation. No additives. Certified organic input.

Standards

- Food Standards Australia New Zealand (FSANZ)
- British Standard 998: Vacuum Salt for food use
- CODEX ALIMENTARIUS
- DFCP I HACCP
- FSSC 22000

- Halal
- Kosher
- Bio Gro

Refer to the product specifications listed on our website for Standards, compliance and food grade status.

For our full range of products and specifications visit **www.domsalt.co.nz**

ACIDITY REGULATORS

Used to alter and control the acidity or alkalinity of food on a specific level that is important for processing, taste and food safety.

ANTIOXIDANT

Substances used to preserve food by slowing deterioration, rancidity or discolouration due to oxidation.

PHOSPHATES

Used to increase moisture retention, reduce cook loss/shrinkage, improve protein functionality and flavour stability.

DYES & COLOURANTS

Dyes and colourants are used in butchery to enhance the appearance of fresh and processed meats. They can affect the consumer's perception of the quality, freshness, and taste of the meat products.

EMULSION

Fat stabilisation - preventing any fat separation during cooking and coalescence of the fat on the surface of the product.


MARINADE PUMPS


Meat can get dry when cooking, using a meat marinade pump to infuse flavour and liquid from the inside will make for tastier more moist meat.

Code	Description	Weight (kg)
GDL1	GDL Glucono Delta Lactone	1
SODCIT01	Sodium Citrate	1

Code	Description	Weight (kg)
CURC04	DMD Colourbrite	4
SODE01	Sodium Erythorbate	1

Code	Description	Weight (kg)
PHOS04	DMD Phosplus 'S' Sosaphos	4
PHOS25	(Cutter Phosphate)	25

Code	Description	Weight (kg)	Product Image
ORESIN40PAP01	Paprika Oleoresin 40,000**	1	
DYEBRA7089	Ravicol Brown (85%)	1	
DYEPRRA3070KG	Ravicol Poloney Red	1	
DYEPRRA3074	Ravicol Red (85%)	1	



Code	Description	Weight (kg)	Product Image
EMUG	Garlic**	5	
EMUP5LTR	Paprika**	5	
EMUS5	Smoke**	5	



Code	Description	Weight (kg)
SEADCT03	DMD Chicken Tenderiser	3 (7 bags)
SEADME10	DMD Moisture Enhancer	10
SEADMDBP	DMD Moisture Binder Plus	20
MARPFM	DMD Fresh Meat	5
MARPPCSP4.5	DMD Teriyaki Steak Pump	4.5

Code	Description	Weight (kg)	Product Image
BAR01 BAR25	Barley Whole Pearl	1 25	
CHEHMC05	Cheese High Melt Cubed	5	
GEL01	Gelatine	1	
MSG01KG MSG25	Monosodium Glutamate (MSG)	1 25	
MAPDCR MAPDCR10	DMD Maple Crystals (Suitable For Flavouring Cures)**	1 10	

Code	Description	Weight	Product Image
SAUSFFA500	Freshfields Apple Sauce	12 x 500g	
SAUSVINM15 SAUSVINW15	Malt Vinegar White Vinegar	15l 15l	
SAUS11.8	Soy Sauce	11.8l	
SAUSLPW02	Worcestershire Sauce Lee & Perrins	2l	

Code	Description	Weight	Product Image
PREL05	*DMD Preservative Liquid	5	
PREP05 PREP25	*Preservative Powder (Sodium Sulphite)	5 25	

MISCELLANEOUS

SAUCES

PRESERVATIVES

*To meet Food Standards Code compliance this product is to be used for the manufacture of fresh sausage or hamburger patties made from sausage meat or meat with herbs and seasonings. There are NO permissions to use sulphite on raw mince meat, whole cuts of meat, marinated meat, cured meat or 100% meat burger patties. Please refer to the Food Standards Code for more information.

SMOKING WOOD CHIPS

Bisquettes, Alder

Most commonly used with fish and seafood because of its milder flavour, Alder bisquettes can also be used when smoking pork and poultry.

Bisquettes, Apple

Apple wood bisquettes produce a lighter, fruity and slightly sweet smoke aroma. Traditionally used when smoking pork and poultry and can produce some of the best smoked ribs!

Bisquettes, Hickory

Considered by many to be the best wood for pork. Hickory's full rich flavour is excellent for any meat. Recommended with pork, beef, venison, and wild game.

Bisquettes, Oak









Oak flavoured bisquettes is made from rich flavoured wood and is excellent with wild game, beef, pork, and wild turkey.

Special Blend


Bradley's specially formed blend has a distinct flavour that is mild enough for any dish.

Manuka Woodchips

Perfect all rounder, add that smokey flavour for extra depth to your meat and fish.

Code	Description	Capacity (per pack)	Product Image
SAWBISAL	Bisquettes, Alder*	48	
SAWBISA	Bisquettes, Apple*	48	
SAWBISH	Bisquettes, Hickory*	48	
SAWBISO	Bisquettes, Oak*	48	
SAWBISB	Bisquettes Special Blend	48	
SAWDT15Y	Manuka Wood Chips Fine (0.5-3mm)	50l	
SAWDT15R	Manuka Wood Chips Fine/Medium (0.5-5mm)	50l	
SAWDTWC15	Manuka Wood Chips Medium (3-6mm)	50l	
SAWDTWC12	Manuka Wood Chips Coarse (12mm)	50l	

*For Bradley Smokers

Code	Description	Weight (kg)	Product Image
SAUCPE25	DMD Pet Food 4%	25	
SAUMPF12.5	DMD Pet Food Spice-0-Mix	12.5	

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMDFCP01	DMD Flexi Chicken Potato GF	1

Code	Description	Weight (kg)
SAUMVEG05	DMD Vegan Meal*	5
SAUMVEGPAT01	DMD Meal Vegan Pattie	1

Code	Description	Weight (kg)
SEABC	DMD Biltong Chilli	10
SEABT	DMD Biltong Traditional	10
SEADH605	DMD Hamburger 6%	5
SEADH625		25
SEADPRBG	DMD Pastrami Rub	5
SEADPNM25	DMD Pattie (No MSG)	25
SEADPBPM10	DMD Pineapple & Bacon Patti Mix	10
SEADPBR	DMD Premium Beef Rissole	0.65*
SEADPBRPRE	DMD Premium Beef Rissole (Preservative)	0.78*
SEADPHPM10	DMD Premium Hamburger	10
SEADPHPM25		25
SEADPHPRE08	DMD Premium Hamburger (Preservative)	8
SEADPLR	DMD Premium Lamb Rissole	0.65*
SEADPLRPRE	DMD Premium Lamb Rissole (Preservative)	0.78*
SEADPSP05	DMD Premium Pattie	5
SEADPSP25		25
SEADPSPPRE08	DMD Premium Pattie (Preservative)	8
GLUTEN FREE (GF)		
SEADH6GFNMSG25	Hamburger 6% GF (No MSG) White Meat	25
SEADH6GLUF05	DMD Hamburger 6% GF	5
SEADH6GLUF25		25
SEADH6GFPRE08	DMD Hamburger 6% GF (Preservative)	8
SEADPSPGF05	DMD Premium Patti GF (No MSG)	5

PET FOOD

Value-add product for adding flavour and texture to pet food.

FLEXITARIAN SAUSAGE MEALS

VEGAN OPTIONS

Indent item, Call or email our customer service team for details *Please shake bag before weighing out product. Add 5kg meal, 6.1kg water, add 1.1kg vegetables.

SEASONINGS/ BURGERS/ RISSOLES

DMD

will be transitioning to 1kg packets*

SEASONINGS/ BURGERS/ RISSOLES

Seasoning bases*

Corona

Add to meat to give an enhanced texture and smokey flavour.

Crown

The Crown National burger seasoning gives grilled burgers their mouthwatering chargrilled flavour. Mix with ground beef to make extra juicy hamburger patties.

Flavourmakers

Premix enhances the flavour of the burger and adds value to your final product.

Newly Weds - QI

Utilising advanced product knowledge, we deliver a variety of specialised, state-of-the-art seasonings and ingredients. Our meat scientists are foremost authorities at incorporating sophisticated ingredients to optimise taste, texture, flavour and functionality.



Code	Description	Weight (kg)
BURCSTR05	Corona Burger Smokey Texas Ranch	5

Code	Description	Weight (kg)
BURCRBSB01	Crown Burger Premix Stetson Beef	1
BURCRBSC01	Crown Burger Premix Stetson Chargrill	1
BURCRBSP01	Crown Burger Premix Stetson Pepper	1
SEACRBBQSGG01 SEACRBBQSGG05	Crown Seasoning BBQ Six Gun Grill	1 5kg (25 x 200G)
SEACRBSHS01	Crown Seasoning Chilli Biltong	1
SEACRCBS02	Crown Seasoning Chili Bite Safari	2
SEACRNDANZ01	Crown Seasoning Drywors National ANZ	1
SEACRSRC01	Crown Seasoning Salami Russian Cooked	1
SEACRSB01 SEACRSB02 SEACRSB05 SEACRSB25	Crown Seasoning Safari Biltong	1 2 5kg (25 x 200G) 25
SEACRSDANZ01	Crown Seasoning Drywors Safari ANZ	1
SEACRTSM01	Crown Seasoning Texan Steak Mix	1

Code	Description	Weight (kg)
BURFLMHC2.5	FLM Herb Chilli Garlic Burger Premix	2.5
BURFLMMB2.5	FLM Memphis Burger Premix	2.5

Code	Description	Weight (kg)
SAUMQICBTEP	QI Biltong Seasoning	1
SEAQICD	QI Durant Cornish Delight*	1.5
SEAQIWURTI	QI Wurzomat Taste Improver	1



STUFFING MIXES

High quality products and ingredients that add value and flavour. Tried and tested flavour packed that appeal to your customer's palate.

DMD

Crafted with care and bursting with flavour, our stuffing mixes are designed to turn ordinary meals into extraordinary feasts. Whether you're preparing a hearty Christmas dinner or adding a touch of flair to everyday dishes, our diverse collection has something for every palate.

Code	Description	Weight (kg)
STUDAB10	DMD Apricot & Bacon	10
STUDGH10	DMD Garden Herb	10
STUDLH10	DMD Lamb & Hogget	10
STUDOE10	DMD Old English	10
STUD010	DMD Onion	10
STUDS010	DMD Sage & Onion	10
METSTUM10	Metra Majic	10
STUFLMASRN	FLM Apple, Sage & Rosemary	5

Code	Description	Weight (kg)
STUFLMAMN	FLM Apricot & Macadamia	5
STUFLMCCS5KGN	FLM Cranberry Chestnut	5
STUFLMFPN	FLM Fig & Pistachio	5
STUFLMSP5KGN	FLM Spinach & Pine Nut	5
STUFLMSTP5KGN	FLM Sundried Tomato & Pistachio	5
GLUTEN FREE (GF)		
STUFLMCFAM	FLM Citrus, Fig, Apricot & Macadamia GF	5
STUFLMGP8	FLM Granny's Plain GF	8

Flavour Makers

Whether you're preparing a holiday feast or a weeknight dinner, these exotic combinations will add a burst of excitement to your dishes.

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SUGB25	Soft Brown	25
SUGW25	White 1A	25
DEX01	Dextrose	1
DEXM25		25
MAL25	Maltodextrin	25

SUGAR

A versatile sweetener, finds its way into a myriad of culinary creations and everyday products. From adding a touch of sweetness to your morning coffee and baking scrumptious desserts to preserving fruits and creating delectable candies, sugar plays a crucial role in the kitchen.

SALAMI MIXES

DMD

*Seasoning bases

Sausage meal enhances the flavour of the sausage and adds value to your final product.

CASINGS

G Type

G type is suitable for smoke & water cooking. Will shrink with fermented salami. Not easy peel.

C - Clipped

L - Looped

CNL - Clipped Not Looped

See
pages
82 & 83 for
further
details

V Type

V type is NOT suitable for water cooking. It is suitable for smoke cooking. It is easy peel.

Code	Description	Weight (kg)
SEADS05P	DMD Salami Original N0040	5
SEADS25		25
SEADSP01	DMD Salami Pepperoni	1
SEADSP05P		5
SEADSI01	DMD Salami Italian	1
SEADSP001	DMD Salami Polish	1

Code	Description	Weight (kg)
SEAQISC	QI Chorizo Spanish Hot* Salami	1
SEAQIDS	QI Wiberg Danish Salami*	1
SEAQIPS	QI Wiberg Pepperoni Salami*	1
GLUTEN FREE (GF)		
SAUMQISC	QI Salami Cotto Cooked GF	1

Code	Description	Binding	Unit Per Bundle
CASFCG059	G 59 x 750	C&L	25
CASFCG068	G 68 x 500	C&L	25
CASFCG1B	G1 74 x 700	C&L	25
CASFC55B	G1.5 78 x 500	C&L	25
CASFCG2DB	G2 85 x 500	CL/L	25
CASFCG2330B	G2 85 x 330	CL/L	25
CASFCG25700B	G2.5 98 x 700	CNL	25
CASFCG4B	G4 111 x 500	CL	25
CASFCG2ROLLPSX	G2 85 ZROLL 1000m PSX	-	-

Code	Description	Binding	Unit Per Bundle
CASFCV1B	V1 74 x 700	C&L	25
CASFCV112B	V1.5 78 x 500	C&L	25
CASFCV2B	V2 85 x 500	C&L	25
CASFCV4750B	V4 111 x 750	C&L	25
CASFCV2ROLL	V2 85 Clear Roll 1000m	-	-

Code	Description	Capacity	Product Image
FILITIV05LB	Filler ITI HD Manual Vertical	2.3	
FILHUSS5	Filler Huon Stainless Steel Horizontal	5l	
FILMAIEM20R	Mainca Filler (e.g. Filler Mainca FC20 3 Phase)	20l	
STAPMPS2	Stapler - Max Packner HR PS 2	-	
STAPMP11	Staples - Max Packner 11mm Alum	2000/box	
STAPP7	Stapler - Hog Ring Pliers Bostich G7	-	
STAPB616G50B	Staples - Bostich C-Ring 616G50B (Blunt)	-	
SMOSK1122CV	Smoker Oven - Smo-king Model 1122C	-	
SMOSK2350	Smoker Oven - Smo-king Model 2350	-	

MACHINERY

ITI HD Manual Vertical

Kitchener stainless steel sausage filler. 2.3kg capacity. Make your own sausages at home, comes with three stuffing tubes. Safe and sanitary structure, covering all steel gears with the gear box. Two steel bars create a more reliable and durable frame. Stainless steel base with holes for attachment to tabletop. Stainless steel cylinder is easily removed for filling and cleaning.

Accessories Included:

- 19mm tip diameter stuffing tube
- 22mm tip diameter stuffing tube
- 25.4mm tip diameter stuffing tube

Mainca Filler

Semi-automatic, commercial grade, knee operated filler.

Huon Stainless Steel Horizontal

The perfect choice when you want a larger manual filler with 5L capacity for filling sausages as a single operator. Stainless steel construction, set of our different sized straight nozzles. Two solid steel gears, one for filling and one for rapid retraction of the plunger for re-loading.

Smoker Ovens

All Smo-King oven smokehouses can be used for hot smoking and cooking small-goods, meat, poultry, fish and vegetables. Smokehouses with selected options can be used for cold smoking fish, meat and vegetables and for baking pastry products and food drying.

FOOD SERVICE INGREDIENTS

Soft Serve Ice Cream

Just add water for delicious thick shakes and ice creams.

Pancake Mix


DMD pancake mix produces classic and delicious pancakes, ready in minutes! Simply add water, mix and cook.


Potato & Gravy




Cut cost and save time with ready to mix gravy and mashed potatoes.

Pies & Casseroles

These seasonings enhance the flavour of your pies.

Code	Description	Weight (kg)	Product Image
FLAVSSB	Soft Serve Base	(10 x 1.5) 15	

Code	Description	Weight (kg)	Product Image
FLAVPM05 FLAVPM	Pancake Mix	5 20	

Code	Description	Weight (kg)	Product Image
FLAVMM04 FLAVMM12	Potato Mashee Mix	4 12	
FLAVBGM	Brown Gravy Mix	20	
FLAVBREADP10 FLAVBREADP	Potato Breeding Mix	10 20	

Code	Description	Weight (kg)	Product Image
SEADBC10	Butter Chicken Pie Mix	10	
SEADBB20	Beef Booster Seasoning	20	
SEADCB20	Chicken Booster Seasoning	20	

FOOD SERVICE INGREDIENTS



Code	Description	Weight (kg)	Product Image
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BATFX5050B10	DMD Fish Batter	10
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BATT10	DMD Tempura Batter	10
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FLAVBATB	DMD Beer Batter	20
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Code	Description	Weight (kg)	Product Image
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MORCC	Mort's Chicken Coating	20
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MORCS	Mort's Chicken Salt	2
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MORLP02	Mort's Lemon Pepper	2
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Batter

Versatile batter for seafood, meats and vegetables.

Mort's Chicken Coating

Like a popular southern fried chicken seasoning

Mort's Chicken Salt

Great with chicken, fish, chips, or any food where salt is required.

Mort's Lemon Pepper

A classic Kiwi favourite, spice up your cupboard with lemon and pepper seasoning.

BUTCHERS BANQUET MARINADES

As a guide use the full pouch of
marinade on meat (serving 5 people).

Smokey BBQ

Delicious with beef, ribs, burger patties & tofu.

Sweet Chinese Honey

Perfect for stir-fry chicken, fish & tofu.

Honey Mint Rosemary

Delicious with lamb, beef & roast potato.

Sweet Curry

Delicious with meat, seafood or use as a sauce for chips.

Smokey 'n' Hot

Delicious with steaks, ribs & chicken nibbles.



Code	Description	Weight
GLUTEN FREE (GF)		
MARLBBSBBQ250	Smokey BBQ Marinade GF	250g
MARLBCLSBQ04		4L
MARLBBSCH250	Sweet Chinese Honey Marinade GF	250g
MARLBCLKT250	Honey Mint Rosemary Marinade GF	250g
MARLBCLHMR04		4L
MARLBCLKT250	Smokey 'n' Hot Marinade GF	250g
MARLBCLKT04		4L
MARLBBSCT250	Sweet Curry Marinade GF	250g
MARLBCLSC04		4L

250g pouches sold as cartons of 10

BUTCHERS BANQUET RUBS

All Purpose Rub

An ideal partner and an easy to use rub to enhance any cut of meat as well as vegetables.

Chicken Rub

This combination of herbs and spices, with a hint of chilli, is the perfect accompaniment when cooking chicken.

Lamb Rub

A delicate but unmistakable blend of pepper and garlic and other herbs to enhance any lamb cut.

Chicken Salt

A perfect, tasty blend of salt & spices to bring out the flavour in your food.

Garlic & Herb Salt

A versatile combination of garlic, herbs & spices to liven up all meats.

Garlic Steak Sprinkle

Pepper & garlic flavour, adds a crusted texture to meats.

Oriental Mint Rub

An irresistible combination of spices & herbs with a vibrant mint finish.

Lemon & Herb Rub

A light combination of tangy lemon flavour & savoury herbal notes.

Texan Rub

A versatile combination of sweet, spicy & smokey flavours for all types of meat.

Nicy Spicy Rub

A lively, flavourful, savoury, sweet, spice blend.

Peanut Free Satay Rub

A delicious satay style rub that delivers on flavour without the nuts.



Code	Description	Weight (g)	Shakers Per Carton
GLUTEN FREE (GF)			
RUBBBAP110	BB All Purpose Rub GF	110	10
RUBBBC150	BB Chicken Rub GF	150	10
RUBBBL130	BB Lamb Rub GF	130	10
SALBBCHKGF	BB Chicken Salt GF	150	10
SALBBGARHRBGF	BB Garlic & Herb Salt GF	160	10
COABBGARSTKGF	BB Garlic Steak Sprinkle GF	90	10
RUBBBOMGF	BB Oriental Mint Rub GF	120	10
RUBBBLHGF	BB Lemon & Herb Rub GF	120	10
RUBBBTEXGF	BB Texan Rub GF	120	10
RUBBBNSGF	BB Nicy Spicy Rub GF	120	10
RUBBBPFSGF	BB Peanut Free Satay Rub GF	120	10

HARVEST B

Plant Based Protein

Harvest B formulates solutions for alternative meat systems. Our protein library provides the foundational building blocks for your plant based meat solutions.

Leveraging our deep understanding of novel proteins, process engineering and culinary creativity, Harvest B celebrates the plant to create superior products that enable you to do more, with less.



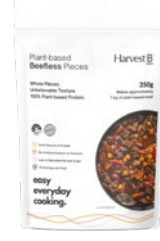



Starting with Australian Wheat as our protein base, Harvest B has started to expand into new proteins and blends to achieve nutritional and flavour requirements for a broad range of product applications.


Sold as cartons of 10

350g goes to 1kg when hydrated

DMD Seasoning

As a guide, add 440g seasoning to 13kg water and mix to dissolve. Add to 7kg protein, rehydrate for atleast 12 hours before draining the liquid.

Code	Description	Weight (g)	Product Image
PLBHPORKLESSC	Plant Based Porkless Pieces	350	
PLBHLAMBLESSC	Plant Based Lambless Pieces	350	
PLBHBEEFLESSC	Plant Based Beefless Pieces	350	
PLBHBCHICKLESSSHC	Plant Based Chickenless Shred	320	
PLBHBCHICKLESSC	Plant Based Chickenless Strips	350	
PLBHBCHICKLESSPC	Plant Based Chickenless Pieces	350	

Code	Description	Weight (g)	Product Image
SEADHBBF	DMD Seasoning Beefless	440	
SEADHBCHK	DMD Seasoning Chickenless	440	
SEADHBPRK	DMD Seasoning Porkless	440	

Code	Description	Weight (kg)	Product Image
PLBHBGRANULE7	Granule GM65N	7	
PLBHBPROTEIN7	Protein Strips	7	
PLBHBRED7	Red Meatless Pieces	7	
PLBHBSHRED6	Wheat B Shred M65N	6	
PLBHBWHITE7	White Meatless Pieces	7	

HARVEST B

Plant Based Protein

Over the past century, our global food system has experienced more change than agriculture did since it first began to be practiced nearly 13,000 years ago. Recent transformations produced incredible efficiencies, increased production and lowered the costs to feed a global population that grew by five billion people over this time.

As it scaled, this food system stopped being designed to feed humans. Through broadacre cropping and corporate farming, the food system became optimised to feed livestock and satisfy our insatiable demand for animal protein. Unfortunately, animals are an inefficient protein delivery system where only about one kilogram of meat results from 10 kilograms of feed.

This inefficient system means we now have a whopping 45% of all our planet's land devoted to supporting livestock production. This system is increasingly strangling all forms of life on our planet, from biodiversity loss to our overall climate. And by 2050, we will have another two billion mouths to feed with a rising middle class demanding more protein than ever before.

What got us here, won't get us there. It's time for us to pursue a Plan B with purpose and urgency to develop a more efficient, scalable and planet-friendly food system designed to feed humans-first. Whether at the field or the fork, our team at Harvest B looks forward to partnering with you to build a more sustainable food system.

Kristi Rjordan
Co-founder & CEO
Harvest B

Harvest B[®]

Plant-based
Proteins

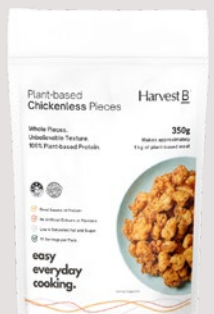
**High Protein.
Dietary Fibre.
No Saturated Fats.
Vegan.
Versatile.
Long Shelf Life.
Planet Friendly.**

easy. everyday. cooking.

Proudly distributed by



iKON  pack



1

Sausages

Simply continue to use Dunninghams' award-winning 1kg sausage meals as per your usual mix ratio to create delicious sausages for your customers.

2

Rissoles & Meatballs

By changing the ratio mix of meat, water and sausage meal and adding a breadcrumb component, you can make tasty rissoles and meatballs using any meals.

3

Patties

As with the 2 above, simply follow our easy ratio mix guide on the opposite page to give your customers a third option of delicious burger patties in a variety of appetising flavours.

Easy Use Guide

Dunninghams 3-in-1 mixes are incredibly versatile. Not only can they be used to make award-winning sausages, but also meatballs, rissoles and patties. As per below, simply change the ratio of mix ingredients and add breadcrumbs, allowing for more value-added product options.

Mix Ratios - Guidelines

	Sausages	Rissoles & Meatballs	Patties
MEAT (kg)	9 (75%)	8 (66.7%)	8 (66.7%)
MEAL (kg)	1 (8.3%)	1 (8.3%)	1 (8.3%)
WATER (kg)	2 (16.7%)	1.5 (12.5%)	1.5 (12.5%)
BREADCRUMB (kg)	-	1.5 (12.5%)	1.5 (12.5%)

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3BCT01	DMD Bacon, Cheese & Tomato GF	1
SAUM3BS001	DMD Beef Steak & Onion GF	1
SAUMPCBSOP25		25
SAUM3HG01	DMD Herb & Garlic GF	1
SAUMPCHG25		25
SAUM3LM01	DMD Lamb Mint GF *	1
SAUMPCLM20		20
SAUM3NS01	DMD Nicy Spicy GF	1
SAUM3OE01	DMD Old English Sausage GF	1
SAUM3PF01	DMD Pork & Fennel GF *	1
SAUM3TO01	DMD Tomato & Onion GF	1

3-IN-1 RANGE

"As easy as 1, 2, 3!"

Dunninghams' range of award-winning 1kg sausage meals can now be easily adapted for making rissoles, meatballs and patties.

We've made it simple with our 3-in-1 range of flavoursome meals. It's now easier than ever to create delicious value-added products for your customers.

Simply change the ratio of meat, water and meal, along with the addition of breadcrumbs* to widen the meal usage. Below, is an easy to follow guideline on mix ratios for these different applications. Put the chart on your wall for easy reference.

**If used in conjunction with gluten containing breadcrumbs, the end product is no longer gluten free.*

Flavours:

Herb & Garlic **GF**
 Lamb Mint **GF**
 Tomato & Onion **GF**
 Old English **GF**
 Bacon Cheese & Tomato (non **GF**)
 Beef Steak & Onion **GF**
 Pork & Fennel **GF**
 Nicy Spicy **GF**

Handy Hints

For ease of handling during processing, always keep all ingredients chilled and use iced water. This also helps with shelf life. Water quantity required will vary by meat type, e.g.. less for chicken versus beef.

Note: unless gluten free breadcrumbs are added, the addition of crumb will mean products are no longer gluten free.

DISCOVER OUR FULL RANGE



WWW.CORONA.COM.AU

0800 363 1921

sales@dunninghams.co.nz



BRCS

Food Safety

CERTIFICATED



Corona Manufacturing Pty. Ltd. is family owned Australian business since 1898. We research and develop, manufacture and supply flavours and ingredients to the food industry both locally and globally. We have over 1000 products in our retail range to choose from! We also specialise in developing and supplying customer specific products.



Gluten Free



Award Winning



Halal Certified

PARMIGIANA MARINADE



4
LTR

A sweet flavourful combination of carefully selected herbs, spices and a thick tomato base. Use it as a straight marinade or on top of your favourite style of schnitzel.



GF



HC



Meat



SPINACH & FETTA MEAL



1
KG

Spinach and feta are a perfect pair of classic flavors, with the sweetness of the spinach and the zest of the feta making for a great sausage.



GF



Meat

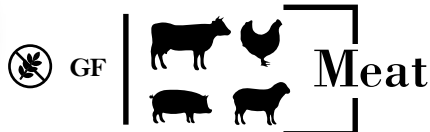




CITRUS FIVE SPICE GLAZE

**2
KG**

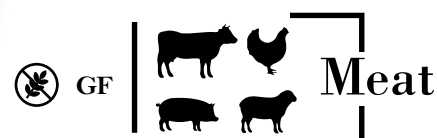
An amazing combination of thick ingredients that creates a sweet herb flavour with a subtle citrus note. Apply it to any meat to enhance its flavour and appearance.



BC RED WINE GARLIC MARINADE

**4
LTR**

With a rich and indulgent flavour, this marinade will lift any cut of meat. Designed to be perfectly suited for any protein.



CHICKEN & CHIVE MEAL

**1
KG**

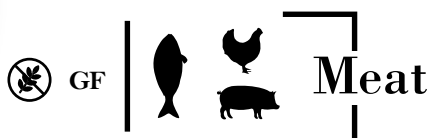
Developed specifically to form the perfect sausage. With savoury flavour and chive flakes resulting in a mouth watering flavour profile.



MANGO CHILLI MARINADE

**4
LTR**

A wonderful mixture of sweet juicy mango with a hint of spicy chilli creates a decadent and flavourful marinade. Pair with chicken, pork or even fish.



CONTACT YOUR LOCAL DUNNINGHAMS REP OR CALL CUSTOMER SERVICES ON
0800 363 1921 OR EMAIL SALES@DUNNINGHAMS.CO.NZ

GLAZES - REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
DMD Apricot GF													
DMD Barbecue GF													
DMD BBQ Plum GF													
DMD Buffalo GF													
DMD Chinese GF													
DMD Chipotle Smokey Chilli GF													
DMD Double Smoke GF													
DMD Herb Chilli Garlic GF													
DMD Honey Chilli Garlic GF													
DMD Honey Soy Sesame GF													
DMD Honey Soy Spice NI GF													
DMD Honey Soy Spice SI GF													
DMD Lemon & Herb GF													
DMD Lime & Chilli GF													
DMD Nicy Spicy GF													
DMD Oriental Mint GF													
DMD Peri Peri GF													
DMD Rosemary & Mint GF													
DMD Satay Peanut GF													
DMD Spicy Cajun GF													
DMD Spicy Thai GF													
DMD Sweet Chilli GF													
DMD Sweet Chilli Lime GF													
DMD Tandoori GF													
DMD Teriyaki GF													
DMD Thai Coconut GF													
DMD Tomato & Basil GF													
iKON Honey Soy GF													

Corona	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Glaze Citrus Five Spice GF													
Corona Sticky Maple GF													

GLAZES – REFERENCE TABLE

Flavour Makers	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
FLM Apricot/French Onion GF													
FLM Argentinian BBQ GF													
FLM Asian Lime Sticky GF													
FLM Basil Pesto (Peanut) GF													
FLM BBQ Plum GF													
FLM BBQ Sparerib (MSG Free) GF													
FLM BBQ Sparerib Spice (Contains MSG) GF													
FLM Black Bean GF													
FLM Brazilian Smoked Paprika GF													
FLM Buffalo GF													
FLM iKON Butter Chicken													
FLM Char Siu Spice GF													
FLM Chinese Roast BBQ GF													
FLM Garlic & Black Pepper GF													
FLM Garlic Butter GF													
FLM Greek Lemon Garlic Yoghurt GF													
FLM Hoisin GF													
FLM Honey Lemon GF													
FLM Italiano GF													
FLM Korean BBQ (Bulgogi) GF													
FLM Lemon & Dill Seafood GF													
FLM Lemon Oregano GF													
FLM Lemon Pepper GF													
FLM Mango Curry GF													
FLM Moroccan GF													
FLM New Orleans Cajun GF													
FLM Peking Spice GF													
FLM Peri Peri Spice GF													
FLM Persian Yoghurt Garlic GF													
FLM Port Wine & Garlic GF													
FLM Roast Peanut Satay GF													
FLM Rosemary & Mint GF													
FLM Smokey BBQ GF													
FLM Sriracha Spice GF													
FLM Stroganoff Spice GF													
FLM Sundried Tomato & Basil GF													
FLM Sweet & Sour GF													
FLM Sweet Thai Chilli GF													
FLM Tamarind Lime & Chilli GF													
FLM Tandoori Yoghurt Spice GF													
FLM Yakitori Pepper GF													

MARINADES – REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Marinades	250g	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Butchers Banquet Honey Mint GF													
Butchers Banquet Smokey 'n' Hot GF													
Butchers Banquet Smokey BBQ GF													
Butchers Banquet Sweet Chinese Honey GF													
Butchers Banquet Sweet Curry Marinade GF													

Corona	Pack Sizes						Meat Suitability					Other	
Marinades	250g	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Apricot GF													
Corona BBQ Plum GF													
Corona Big Red BBQ GF													
Corona Chinese Sweet & Sour GF													
Corona Coconut Green Curry GF													
Corona Hickory BBQ GF													
Corona Honey & Mint GF													
Corona Mango Chilli GF													
Corona Parmigiana GF													
Corona Peanut Satay Mild GF													
Corona Red Wine Garlic GF													
Corona Smokey Bourbon GF													
Corona Stroganoff GF													
Corona Sweet Chilli GF													
Corona Tandoori GF													
Corona Thai Coconut & Coriander GF													
Corona Thai King GF													

RUBS – REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Rubs	Grams	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Butchers Banquet All Purpose Rub GF	110g												
Butchers Banquet Chicken Rub GF	150g												
Butchers Banquet Lamb Rub GF	130g												
Butchers Banquet Lemon & Herb Rub GF	120g												
Butchers Banquet Nicy Spicy Rub GF	120g												
Butchers Banquet Oriental Mint Rub GF	120g												
Butchers Banquet Peanut Free Satay Rub GF	120g												
Butchers Banquet Texan Rub GF	120g												
Butchers Banquet Chicken Salt GF	150g												
Butchers Banquet Garlic Steak Sprinkle GF	90g												
Butchers Banquet Garlic & Herb Salt GF	160g												

SAUSAGE MEAL – REFERENCE TABLE

Dunninghams		Pack Sizes							Meat Suitability					Other	
Sausage Meal Variety		1kg	1.25kg	2kg	3kg	5kg	10kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
3-in-1 Range	DMD Bacon, Cheese and Tomato GF														
	DMD Beef Steak and Onion GF														
	DMD Herb and Garlic GF														
	DMD Lamb Mint GF							20kg							
	DMD Nicy Spicy GF														
	DMD Old English Sausage GF														
	DMD Pork & Fennel GF														
	DMD Tomato and Onion GF														
	DMD Beef Country Classic														
	DMD Beef GF (Preservative)														
	DMD Beef GF (Preservative & MSG)														
	DMD Beef GF (No Preservative)														
	DMD Beef PC Multi-Mix														
	DMD Beef Spice-O-Mix GF														
	DMD Beef Spice-O-Mix						16kg								
	DMD Beef Spice-O-Mix New Colour														
	DMD Blue Cheese GF														
	DMD Boerewors Spice 4%														
	DMD Cabanossi														
	DMD Chicken Spice-O-Mix														
	DMD Chicken Spice-O-Mix GF														
	DMD Chicken Spice-O-Mix GF (No Pres.)														
	DMD Chipotle (Smokey Chilli) GF														
	DMD Extra Hot Mexican GF														
	DMD Frankfurter Spice-O-Mix*														
	DMD Green Thai GF														
	DMD Ham and Chicken Spice-O-Mix*														
	DMD Ham and Chicken Spice-O-Mix GF *														
	DMD Italian GF														
	DMD Lamb (NW) GF														
	DMD Lamb Spice-O-Mix				4kg										
	DMD Lamb Spice-O-Mix GF														
	DMD Luncheon Spice-O-Mix*														
	DMD Paragon Herb and Garlic														
	DMD Paragon Old English Beef														
	DMD Paragon Saveloy GF *														
	DMD Penrose Beef Premix														
	DMD Pepper and Worcester Sauce GF														

*Cooked smoked product, may contain nitrite

SAUSAGE MEAL – REFERENCE TABLE

Dunninghams	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
DMD Poloney/Saveloy Spice-O-Mix*															
DMD Pork Country Classic															
DMD Pork GF (Preservative)															
DMD Pork GF (No Preservative)															
DMD Pork PC Multi-Mix															
DMD Pork Spice-O-Mix															
DMD Pork Spice-O-Mix GF															
DMD Precooked Spice-O-Mix															
DMD Roast Beef Mustard															
DMD Smokey Bacon GF															
DMD Smokey Bacon & Maple GF															
DMD Smokey Paprika and Garlic GF															
DMD Smokey Saveloy Spice-O-Mix*															
DMD Spanish Chorizo (Fresh) GF															
DMD Spicy Cevapcici GF															
DMD Spicy Chorizo (Cooked/Smoked)* GF															
DMD Super Savoury															
DMD Tomato and Basil GF															
DMD Venison															
DMD Venison GF															

Corona	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Apple Sultana															
Corona El Toro Taco GF															
Corona Cheese & Cracked Pepper															
Corona Greek Feta & Olive															
Corona Jalapeño Chilli Sour Cream GF															
Corona Leek & Bacon GF															
Corona Pumpkin Feta Chives															
Corona Truffle & Parmesan GF															

Metra	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Metra Beef															
Metra Beef and Bacon															
Metra Old English Beef															
Metra Old English Pork															
Metra Pork															
Metra Saveloy/Luncheon Meat*															
Metra Supreme Beef															
Metra Tasty Beef															

*Cooked smoked product, may contain nitrite

SAUSAGE MEAL – REFERENCE TABLE

Flavour Makers	Pack Sizes								Meat Suitability					Other
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free
FLM Apple Sage and Rosemary GF														
FLM Beer Sausage														
FLM Bratwurst GF														
FLM Chardonnay and French Herbs GF														
FLM Chicken Sausage GF														
FLM Cranberry Chestnut GF														
FLM English Roast Mustard														
FLM Honey Macadamia GF														
FLM Honey Mint and Rosemary GF														
FLM Honey Soy														
FLM Irish Pork GF														
FLM Italian Saisiccia GF														
FLM Lemon Oregano GF														
FLM Madras Curry GF														
FLM Malay Satay GF														
FLM Manuka Honey and Hickory GF														
FLM Merlot and Cracked Pepper GF														
FLM Mexican Jalapeño GF														
FLM Moroccan Sausage GF														
FLM Mushroom & Caramelised Onion GF														
FLM Roast Beef and Horseradish GF														
FLM Roma Tomato & Caramelised Onion GF														
FLM Spanish Chorizo GF														
FLM Spinach and Pine Nut GF														
FLM Spicy Sicilian GF														
FLM Sweet Chilli Mango GF														
FLM Sweet Chilli Plum GF														
FLM Sundried Tomato Sausage GF														
FLM Tasmanian Apple Cider GF														
FLM Thai Basil Chilli and Coriander GF														
FLM Texan Chilli GF														
FLM Tuscan Fennel & White Wine GF														

SAUSAGE MEAL – REFERENCE TABLE

Newly Weds - QI	Pack Sizes								Meat Suitability					Other
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free
QI Boerwoers Easy Pack GF														
QI Burgundy Beef Easy Pack GF														
QI Chipotle Easy Pack GF														
QI Continental Bratwurst Easy Pack GF														
QI Continental Fresh Kransky Easy Pack														
QI Cooked Cabana Easy Pack* GF														
QI Cooked Kransky Russian Easy Pack* GF														
QI Cooked Mettwurst Easy Pack* GF														
QI Cooked Pepperoni Easy Pack* GF														
QI Cooked Salami Cotto Premix* GF														
QI Cooked Spanish Chorizo* GF														
QI Cooked Weisswurst Easy Pack* GF														
QI Cumberland Easy Pack GF														
QI Curry Coconut Easy Pack GF														
QI Frankfurter Easy Pack* GF														
QI Ginger, Kaffir Lime & Chilli Easy Pack GF														
QI Greek Lamb Easy Pack GF														
QI Italian Casalinga Easy Pack GF														
QI Lamb Kofta Easy Pack GF														
QI Loukaniko Easy Pack GF														
QI Merguez Easy Pack GF														
QI Spanish Chorizo Easy Pack GF														
QI Toulouse Easy Pack GF														

*Cooked smoked product, may contain nitrite



Flavour Makers

Food Development & Manufacture



Flavour Makers
Food Development & Manufacture

Create amazing. Always.



Flavour Makers is a proudly Australian owned company that continues to amaze.

For over two decades, Flavour Makers has been inspiring palates around the nation to discover the true enjoyment of culinary experiences that taste amazing. But it's how we consistently deliver, time that after time that will really amaze.

That's how we're leading the food industry, how we've become the proud manufacturer behind some of Australia's biggest and most loved brands and why our Food and flavour creation continues to amaze.

We add our own, unique flavour to every project we undertake, be it large or small, and it begins with our "passion to plate" philosophy.

We're passionate about flavour, after all, we're chefs - inspired chefs. Backed by a wealth of food science and technical know-how. And the results speak for themselves, amazing flavours, always.



Natural & Gluten Free

Honey Soy Spice/ Glaze

Flavour Makers - Honey Soy Spice/ Glaze

Honey Soy Spice/Glaze combines the sweetness of honey with the rich saltiness of soy. The rich dark, yet translucent colour provides a glossy, tempting visual appeal to any display.

Code:

22896 - Honey Soy Spice/ Glaze



All Natural & Gluten Free

Spices/Glazes

Flavour Makers range of functional Spice/Glazes can be used as both a Spice Blend or as a Glaze depending on the result you want to achieve.

When applied as a Spice Blend, mixed with water (or oil, or wine as per instructions), the blend starts to thicken in a short period of time, becoming a glossy, visually appealing marinade for meat portions or vegetables.

When applied as a Glaze and rubbed or sprinkled onto meat portions, the functional ingredients begin to rehydrate by drawing some of the juices from the meat to form a glaze that covers the meat surface with a glossy visual appeal.

Code	Spice/Glazes
22630	Apricot French Onion Spice/Glaze
22668	Argentinian BBQ Spice/Glaze (Chimichurri)
22669	Basil Pesto Spice/Glaze
22615	BBQ Plum Spice/Glaze
22613	BBQ Spare Rib Spice/Glaze
22670	Black Bean Spice/Glaze
22663	Brazilian Smoked Paprika Spice/Glaze
22631	Buffalo Spice/Glaze
22671	Char Siu Spice/Glaze
22672	Chinese Roast BBQ Spice/Glaze
23004	Chipotle & Lime Spice/Glaze
22616	Double Smoke Spice/Glaze
23006	Garlic & Black Pepper Spice/Glaze
22673	Garlic Butter Spice/Glaze
23975	Greek Lemon Garlic Yoghurt Spice/Glaze NEW
22674	Golden Phoenix Satay Spice/Glaze
22614	Herb, Garlic & Chilli Spice/Glaze
22676	Hoisin Spice/Glaze
22677	Honey Lemon Spice/Glaze
22896	Honey Soy Spice/ Glaze
22681	Italiano Spice/Glaze
22662	Korean BBQ (Bulgogi) Spice/Glaze
22635	Lemon Oregano Spice/Glaze
22634	Lemon Pepper Spice/Glaze
22682	Malay Satay Spice/Glaze
23658	Mango & Chilli Spice/Glaze
22633	Mango Curry Spice/Glaze
20443	Moroccan Spice/Glaze
60043	New Orleans Cajun Spice/Glaze
22620	Peking Spice/Glaze

Code	Spice/Glazes (cont'd)
22628	Peri-Peri Spice/Glaze
23989	Persian Yoghurt & Garlic Spice/Glaze NEW
22687	Port Wine & Garlic Spice/Glaze
22629	Roast Peanut Satay Spice/Glaze
22612	Rosemary & Mint Spice/Glaze
22863	Satay Spice/Glaze (Peanut Free)
22619	Semi Dried Tomato Spice/Glaze
22632	Smoky BBQ Spice/Glaze
22610	Smokey Chipotle Spice/Glaze
23002	Sriracha Spice/Glaze
22688	Stroganoff Spice/Glaze
22627	Sun Dried Tomato & Basil Spice/Glaze
22689	Sweet & Sour Spice/Glaze
23181	Sweet Thai Chilli Spice/Glaze
23182	Tamarind Lime & Chilli Spice/Glaze
22740	Tandoori Yoghurt Spice/Glaze
22690	Teriyaki Spice/Glaze
22648	Yakitori Pepper Spice/Glaze
22693	Yiros Spice/Glaze

Code	Glazes
20514	BBQ Spare Rib Glaze CONTAINS MSG

Code	Sticky Glazes
21706	Asian Lime Sticky Glaze
22679	Honey Pepper Sticky Glaze



*Roll Roast with Rosemary
& Mint Spice/Glaze*



*Chicken Wings marinated in
Buffalo Spice/Glaze*



Golden Phoenix Satay Spice/Glaze



*Beef Medallions in Korean BBQ
(Bulgogi) Spice/Glaze*



*Beef Medallions in Yakitori & Pepper
Spice/Glaze*



*Beef medallions with Brazilian Smoked
Paprika Spice/Glaze*



Chicken wings with Asian Lime Sticky Glaze



*Beef medallions in Argentinian
BBQ Spice/Glaze*



*Pork Fillet coated in
Tandoori Yoghurt Spice*

NEW!



AMERICAN BBQ RUBS

Capitalise on the BBQ trend NOW with these amazing new BBQ spice rubs, from the team at The Secret Ingredient. They come packaged in easy to use shakers, within a counter ready display carton, and have no artificial colours or flavours.

Product Code	Sales Code	Product Description	Pack Size	CTN Size
25660	SEC1050	Secret Ingredient Kansas BBQ Rub	350 g	6
25661	SEC1060	Secret Ingredient Louisiana BBQ Rub	320 g	6
25665	SEC1070	Secret Ingredient South Carolina BBQ Rub	350 g	6
25650	SEC1090	Secret Ingredient Memphis BBQ Rub	330 g	6



All Natural & Gluten Free

BBQ Rubs

Straight from the Southern barbeque belt of the USA, Flavour Makers brings you our new range of BBQ rubs. Served up in big portions with plenty of sides, these smoky flavours are the perfect crowd-pleaser.

When **rubbed onto meat portions**, the functional ingredients begin to rehydrate by drawing some of the juices from the meat to form a glaze that covers the meat surface with a glossy visual appeal.

Code	Rubs
22998	Memphis BBQ Rub
23107	South Carolina BBQ Rub
23128	Louisiana BBQ Rub



Louisiana BBQ Rub Pork Chop



Memphis BBQ Rub Pork Chop



South Carolina BBQ Rub Pork Chop

All Natural & Gluten Free

Sprinkles

A natural blend of functional ingredients which **when sprinkled onto meat portions**, over a short period of time begins to adhere and re-hydrate by drawing some of the natural juices from the meat. The sprinkle forms a coarse, colourful coating pleasing to the eye.

Sprinkles can also be added to plain or coarse breadcrumbs at a ratio of 1 part sprinkle to 5 parts crumb to create an interesting coating for schnitzels or rissoles.

Code	Product
22665	Hickory Peppercorn Sprinkle
22820	Macadamia Satay Sprinkle
22822	Manuka Honey & Rosemary Sprinkle
22823	Parmesan & Cracked Pepper Sprinkle
22813	Red Wine & Garlic Sprinkle
22814	Roast Tomato & Garlic Sprinkle
22824	Shanghai Sesame Sprinkle
22826	Souvlaki Sprinkle
22819	Thai Lemongrass & Coconut Sprinkle
22816	Tuscan Herb & Garlic Sprinkle



Sprinkled Souvlaki Lamb



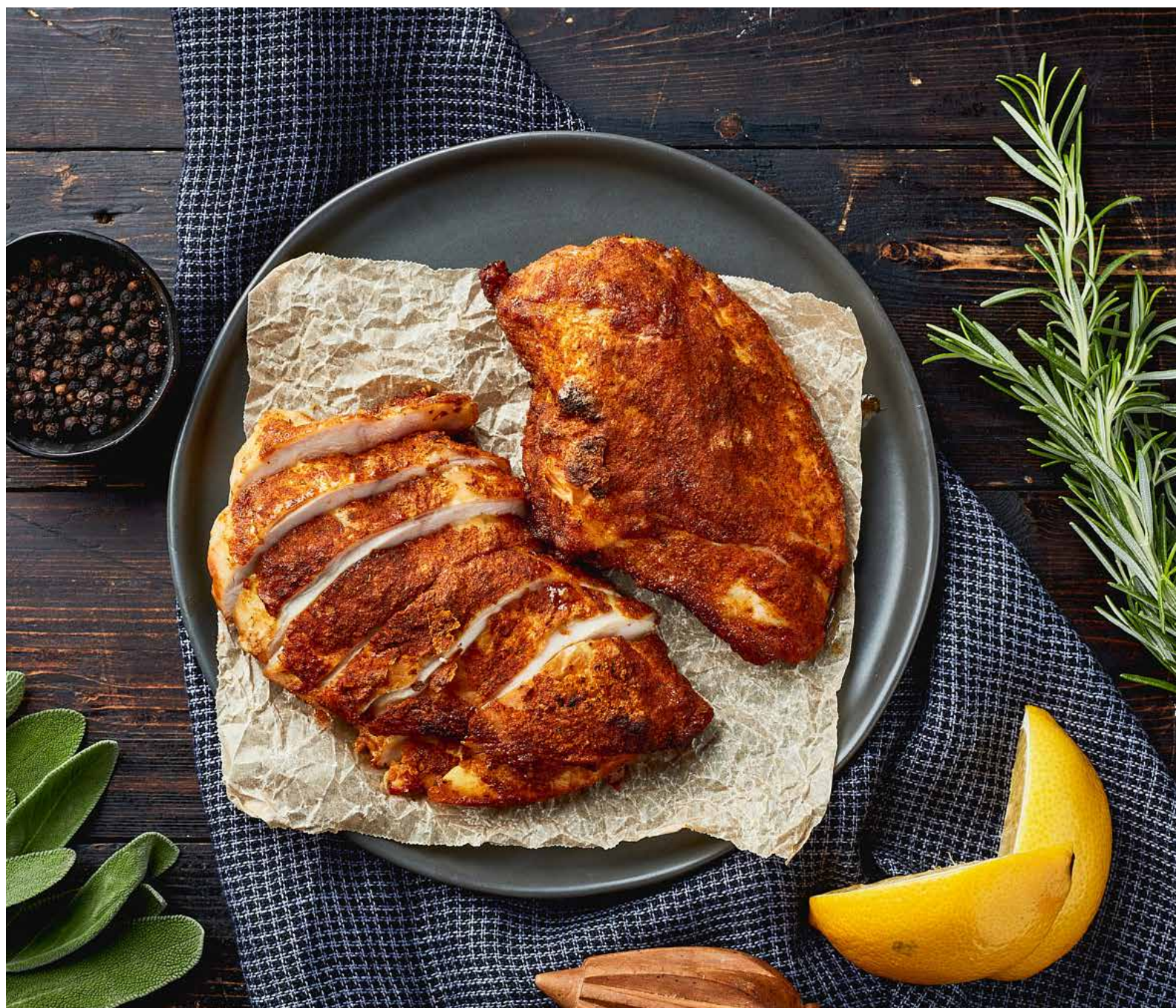
Pork Fillets marinated in Parmesan & Cracked Pepper Sprinkle



Beef Steak in Hickory Peppercorn Sprinkle



Shanghai Sesame Roll



Chicken Breast coated with Roast Chicken Sprinkle



Chicken Breast in Thai Lemongrass Coconut Sprinkle



Lamb Cutlet with Manuka Honey & Rosemary Sprinkle



Chicken Tenderloin sprinkled with Macadamia Satay



Chicken Breast coated in Tuscan Herb & Garlic Sprinkle

Coatings, Breadcrumbs & Herbcrusts[®]

Our crumb coatings offer the perfect blend of texture and flavour to a range of meat, seafood, and poultry.

All of our crumb mixes feature a specially selected crumb with a very low moisture absorption rate. This keeps product dryer for longer in the display cabinet and ensures the end consumer gets the eating experience they are looking for. Our newest innovation in this category is our Roasted Garlic & Rosemary HerbCrust[®] which can be used to coat the surface of any meat portion, or even as a stuffing. The HerbCrust[®] cooks up to deep golden colour adding a satisfying element of crunch to a roast as well as a delicious flavour.

Code	Product
30020	Egg Wash
60000	Incredibly Adhesive Batter Mix
22887	Parmesan, Garlic & Parsley Coater ALL NATURAL + GLUTEN FREE
21704	Roasted Garlic & Rosemary HerbCrust [®] Pre-Mix ALL NATURAL
23088	Salt & Pepper One Step Coater ALL NATURAL + GLUTEN FREE
22886	Southern Chicken Coater ALL NATURAL + GLUTEN FREE

Bakery

Sauces, Gravies, & Pie Pre-Mixes

Add extra value to your offering with sauces, gravies, pie pre-mixes, and more. Flavour Makers bakery and sauce products provide your customers with specialty offerings they can't buy from the supermarkets.

Code	Product
20841	Beef Pie Pre-Mix
40065	Creamy Chive Sauce Pre-Mix
20844	Creamy Mushroom Pie Pre-Mix
50044	Instant Mashed Potato
20846	Sausage Roll Pre-Mix ALL NATURAL + GLUTEN FREE

All Natural & Gluten Free Seafood Spices/Glazes

Developed with the same culinary flair that Flavour Makers is famous for, our Seafood range has been specifically developed to harmonise with the delicate and subtle flavours of fresh seafood. These products will also assist in the absorption of excess moisture purge making your seafood look better for longer.

Code	Product
23085	Honey Ginger Seafood Spice/Glaze
23089	Lemon & Dill Seafood Spice/Glaze
23088	Salt & Pepper One Step Coater
23086	Sweet Chilli & Lime Seafood Spice/Glaze



Calamari Rings in Salt & Pepper One Step Coater



Rockling medallions in Honey Ginger Seafood Spice/Glaze



Sweet Chilli & Lime Salmon Fillet

Injection Mixes & Boosters

Code	Product
60003	Roast Beef Injection (MADE TO ORDER)
21922	Chicken Booster ALL NATURAL (MADE TO ORDER)

All Natural Stuffings

Code	Product
40005	Apple Sage & Rosemary Stuffing Mix
40007	Apricot & Macadamia Stuffing Mix
22396	Citrus Peel, Fig, Apricot & Macadamia Stuffing Mix GLUTEN FREE
40041	Cranberry & Chestnut Stuffing Mix
21229	Fig & Pistachio Stuffing Mix
22895	Grannys Gluten Free Stuffing Mix GLUTEN FREE
21082	Honey and Macadamia Stuffing Mix
40003	Sage & Onion Stuffing Mix
30010	Spinach & Pinenut Stuffing Mix
40076	Sun Dried Tomato & Pistachio Stuffing Mix

Gluten Free Burger Pre-Mixes

Code	Product
22894	Beef Burger Pre-Mix
40019	Beef/Pork Cevap Pre-Mix
20249	Chicken Burger Pre-Mix
21589	Gourmet Angus Burger Pre-Mix
23005	Memphis Burger Pre-Mix
22889	Herb, Chilli & Garlic Burger Pre-Mix
20962	Lamb Kofta Pre-Mix
22890	Tuscan Italian Burger Pre-Mix



Burger Premix & Mince Seasonings

Product Code	Sales Code	Product Name	Pack Format
24654	SGGF2120	Italian Mince Seasoning	4x2.5kg
24653	SGGF2110	Mexican Mince seasoning	4x2.5kg
24652	SGGF2100	Charcoal Grill Burger Mix	16x1kg

Mince Seasoning

Flavour makers have developed a new range of seasonings to **add spice and flavour to mince**. These seasoning blends can add excitement & flavour to a household affordable favourite.

Charcoal Grill Burger Premix

Ever noticed the difference between a Maccas's burger & a Hungry Jacks burger? **It's all about the grill flavour**. Try our new burger pre-mix to super charge your fire grill experience.



Gluten Free

Sausage Pre-Mixes

Code	Product	Code	Product
20052	Apple Sage & Rosemary Sausage Pre-Mix	20143	Merlot & Cracked Pepper Sausage Pre-Mix
21658	Beer Sausage Pre-Mix	20057	Moroccan Sausage Pre-Mix
80099	Boerewors Sausage Pre-Mix	60001	Rice Sausage Pre-Mix
40062	Bratwurst Sausage Pre-Mix	20555	Roma Tomato & Carmelised Onion Sausage Pre-Mix
20116	Butchers Pink Sausage Pre-Mix	20049	Smoky Bacon Sausage Pre-Mix
50022	Butchers Premium Pink Sausage Pre-Mix	20096	Spanish Chorizo Sausage Pre-Mix
20535	Chardonnay & French Herbs Sausage Pre-Mix	22611	Spicy Sicilian Sausage Pre-Mix
20046	Chicken Sausage Pre-Mix	21343	Spinach & Pinenut Sausage Pre-Mix
50046	Cranberry & Chestnut Sausage Pre-Mix	40063	Sun Dried Tomato Sausage Pre-Mix
80051	Honey Macadamia Sausage Pre-Mix	80072	Sweet Chilli Mango Sausage Pre-Mix
20097	Honey Mint & Rosemary Sausage Pre-Mix	20070	Sweet Chilli Plum Sausage Pre-Mix
50030	Irish Pork Sausage Pre-Mix	20054	Tandoori Sausage Pre-Mix
20063	Italian Salsiccia Sausage Pre-Mix	21583	Tasmanian Apple Cider Sausage Pre-Mix
21588	Kids Aussie Mite Sausage Pre-Mix	20128	Thai Basil, Chilli & Coriander Sausage Pre-Mix
20061	Lemon Oregano Sausage Pre-Mix	20050	Tomato & Onion Sausage Pre-Mix
20053	Madras Curry Sausage Pre-Mix	21582	Tuscan Fennel & White Wine Sausage Pre-Mix
20056	Malay Satay Sausage Pre-Mix		
21585	Manuka Honey & Hickory Sausage Pre-Mix		



Flavour Makers
Food Development & Manufacture

Create amazing. Always.

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EASY PACK CONTINENTAL

*Gluten Free Premium Premixes for
COOKED Continental Sausages*



COOKED CONTINENTAL SMALLGOODS MADE EASY

The EASY PACK range from Newly Weds Foods offer complete, cost effective premixes for Cooked Continental Smallgoods. Made from quality, authentic seasonings & functional ingredients they are the easiest, most convenient way to produce exceptional authentic Continental Smallgoods.



Visit us at www.nwfap.com

EASYPACK

CONTINENTAL

ADVANTAGES OF EASY PACK INCLUDE

- Authentic recipes with quality ingredients
- Improves productivity, efficiency, consistency and profitability
- Premium packaging for simple storage & to keep seasoning fresher for longer
- Standardised packs for ease of use
- Easy recipe - 1 Easy Pack Sachet makes 20kg finished product
- Gluten Free



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Code	Product Name	Description	Recipe for a 20kg batch		Mincer Method
Q6350	GF Cooked Weisswurst Easy Pack 1kg (5 per pack)	Traditional Bavarian white sausage with Nutmeg, Pepper, Ginger, Parsley and a hint of Lemon.	Pork Trim 80cl Pork Back Fat Ice Easy Pack	13.0 kg 2.0 kg 4.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat & fat through 10mm mincer plate 2. Mix in half the ice & one Easy Pack then pass through 3mm mincer plate 3. Add remaining ice & pass a further 2 times through 3mm mincer plate 4. Fill into preferred casing 5. Cook at 80°C until core temperature reaches 70°C 6. Cool in ice water <p><i>Note - Ask your sales representative for cutter instructions if required</i></p>
Q6500	GF Frankfurt Easy Pack 1kg (5 per pack)	Continental premix with Nutmeg, Mace, Coriander, Garlic, Paprika and a hint of smoke.	Meat Trim 75cl Iced Water Easy Pack	14.0 kg 5.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 3mm mincer plate 3. Mince again through 3mm plate until desired texture is achieved 4. Fill into preferred casing 5. Warm / redden for 10 minutes at 50°C 6. Dry for 45 minutes at 55°C 7. Smoke for 40 minutes at 65°C or until desired colour is achieved 8. Cook at 78°C until core temperature reaches 70°C <p><i>Note - Ask your sales representative for cutter instructions if required</i></p>
Q6480	GF Cooked Kransky / Russian Easy Pack 1kg (5 per pack)	Also known as Kielbasa or Polish Sausage, this premix is a combination of Coriander, Pepper, Caraway, Mustard, Garlic and a dash of Chilli.	Meat Trim 75cl Iced Water Easy Pack	16.0 kg 3.0 kg 1.0 kg	
Q6550	GF Pepperoni Easy Pack 1kg (10 per pack)	Popular sausage for pizza toppings. Bright red in colour with flavours including Coriander, Pepper, Caraway, Mustard, Garlic, Paprika and Chilli.	Meat Trim 75cl Iced Water Easy Pack	16.0 kg 3.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 5mm mincer plate 3. Fill into preferred casing 4. Warm / redden for 10 minutes at 50°C 5. Dry for 45 minutes at 55°C 6. Smoke for 40 minutes at 65°C or until colour is achieved 7. Cook at 78°C until core temperature reaches 70°
Q6600	GF Cabana Easy Pack 1kg (5 per pack)	Continental premix with Caraway, Chilli, Pepper, Mustard and Coriander.	Meat Trim 75cl Iced Water Easy Pack	16.0 kg 3.0 kg 1.0 kg	
Q6950	GF Cooked Spanish Chorizo Easy Pack 1.2kg (10 per pack)	Continental premix with hot Chilli, Paprika, Ginger, Cloves, Marjoram, Oregano and Garlic.	Meat Trim 75cl Iced Water Easy Pack	15.8 kg 3.0 kg 1.2 kg	
Q6700	GF Cooked Strassburg Easy Pack 1kg (10 per pack)	Continental premix with Pepper, Coriander, Mustard, Cardamom and Pimento.	Meat Trim 75cl Iced Water Easy Pack	16.0 kg 2.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 5mm mincer plate 3. Fill into preferred moisture proof casing 4. Cook at 78°C until core temperature reaches 70°C
Q6965	GF Salami Cotto Easy Pack 1kg (20 per pack)	Complete premix for Pizza topping with Pepper, Garlic, Pimento and Chilli.	Meat Trim 75cl Iced Water Easy Pack	16.0 kg 3.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 8mm mincer plate 3. Mince again through 3mm mincer plate if a fine texture is required 4. Fill into preferred moisture proof casing 5. Cook at 78°C until core temperature reaches 70°C
Q6966	GF Cooked Mettwurst Salami Easy Pack 1kg (5 per pack)	Complete premix with typical flavours of Nutmeg, Pepper, Coriander and Mustard Seeds.	Meat Trim 70cl Easy Pack	19.0 kg 1.0 kg	<ol style="list-style-type: none"> 1. Pass meat through 10mm mincer plate 2. Mix in one Easy Pack and combine well 3. Pass through 3mm or 5mm mincer plate 4. Fill into preferred casing 5. Warm / redden for 10 minutes at 50°C 6. Dry for 45 minutes at 55°C 7. Smoke for 40 minutes at 65°C or until desired colour is achieved 8. Cook at 75°C until core temperature reaches 66°C

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EASY PACK SAUSAGES

*Gluten Free Premium Premixes
for FRESH Sausages*



FRESH CONTINENTAL SAUSAGES MADE EASY

The EASY PACK range from Newly Weds Foods offer complete, cost effective premixes for Fresh Sausages. Made from quality, authentic seasonings & functional ingredients they are the easiest, most convenient way to produce exceptional European style sausages.



Visit us at www.nwfap.com

EASYPACK

SAUSAGES

ADVANTAGES OF EASY PACK INCLUDE

Authentic recipes with quality ingredients
Improves productivity, efficiency, consistency & profitability
Premium packaging for simple storage & to keep seasoning fresher for longer
Standardised 1kg packs (10 per pack)
Easy standardised recipe - 1kg Easy Pack Sachet makes 20kg finished product
Gluten Free

PREPARATION

Pass meat through a coarse 13mm mincer plate.
Mix Easy Pack and Ice water with minced meat.
Pass combined mixture through a 5mm mincer plate.
Fill into preferred casing or use mince as required.



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Code	Product Name	Description	Recipe for a 20kg batch			
Q6970	GF Merguez Easy Pack 1kg (10 per pack)	A classic North African sausage with a spicy mix of Cumin, Paprika, Chilli, Coriander and Garlic. Extremely popular throughout Europe.	Lamb 75cl	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
Q6971	GF Continental Bratwurst Easy Pack 1kg (10 per pack)	Traditional German sausage with Pepper, Coriander, Mustard, Nutmeg, Curry and a touch of Lemon.	Pork 75cl	12.8 kg	Iced Water	2.2 kg
			Beef 75cl	4.0 kg	Easy Pack	1.0 kg
Q6972	GF Spanish Chorizo Easy Pack 1kg (10 per pack)	Tasty and popular sausage based on Smoked Paprika with Garlic, Ginger, Cardamom, Pepper and Chilli.	Pork 75cl	12.0 kg	Iced Water	2.2 kg
			Beef 75cl	4.8 kg	Easy Pack	1.0 kg
Q6976	GF Italian Casalinga Easy Pack 1kg (10 per pack)	Italian style Herbs with the aromatic note of Pepper, Garlic, Caraway and Fennel.	Pork 75cl	12.0 kg	Iced Water	2.2 kg
			Beef 75cl	4.8 kg	Easy Pack	1.0 kg
Q6981	GF Burgundy Beef Easy Pack 1kg (10 per pack)	French inspired recipe from the Burgundy region based on Garlic and Tomato with a blend of Bay Laurel, Pepper and Herbs.	Beef 75cl	17.0 kg	Iced Water	1.4 kg
			Red Wine	0.6 kg	Easy Pack	1.0 kg
Q6982	GF Continental Cevapcici Easy Pack 1kg (10 per pack)	A specialty of South-Eastern Europe, this skinless sausage is pleasantly spiced with Paprika, Pepper and a touch of Garlic.	Beef 85cl	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg
Q6985	GF Boerewors Easy Pack 1kg (10 per pack)	A South African-style sausage traditionally sold in a spiral shape with flavours including Coriander, Clove and Pepper.	Pork 75cl	5.0 kg	Iced Water	2.2 kg
			Beef 75cl	11.6 kg	Easy Pack	1.0 kg
			Malt Vinegar	0.2 kg		
Q6986	GF Lamb Kofta Easy Pack 1kg (10 per pack)	A Middle Eastern favourite with a mix of aromatic spices and Mediterranean Herbs with a little Chilli that can also be used to make meatballs or rissoles.	Lamb 90cl	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
Q6987	GF Greek Lamb Easy Pack 1kg (10 per pack)	Greek influenced flavours including Mint, Sweet Spices Fennel and Garlic that is also great to make Greek meatballs.	Lamb 75cl	16.0 kg	Iced water	3.0 kg
					Easy Pack	1.0 kg
Q6988	GF Cumberland Easy Pack 1kg (10 per pack)	Old style English favourite with sweet notes from Nutmeg and Onion combined with Parsley and White Pepper. Use milk or cream instead of water for a richer sausage.	Pork 75cl	16.6 kg	Iced Water	2.4 kg
					Easy Pack	1.0 kg
Q6990	GF Toulouse Easy Pack 1kg (10 per pack)	Originating from the south of France this sausage combines a mix of Lemon, Pepper and Garlic. For a more authentic product add some good smoked bacon to the meat when mincing.	Pork 75cl	16.6 kg	Iced Water	1.7 kg
			White Wine	0.7 kg	Easy Pack	1.0 kg
Q6991	GF Loukaniko Easy Pack 1kg (10 per pack)	A classic sausage from the Greek countryside blending Garlic, Orange, Tomato and Greek Herbs.	Pork 75cl	10.0 kg	Iced Water	2.0 kg
			Beef 75cl	6.6 kg	Easy Pack	1.0 kg
			White Wine	0.4 kg		
6151208B10	GF Chipotle Easy Pack 10kg (10 x 1kg)	A little taste of Mexico with Tomato, Garlic, Coriander, Paprika, Lemon and Chipotle Chilli Pepper	Beef 75 cl	16.2 kg	Iced Water	2.0 kg
			Crushed Tomato	0.8 kg	Easy Pack	1.0 kg
6151418B10	GF Ginger, Kaffir Lime & Chilli Easy Pack 10kg (10 x 1kg)	Inspired by the flavours of Thailand including Ginger, Coriander, Kaffir Lime and a good hit of spicy Chilli.	Skin On Chicken Thigh	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
6151465B10	GF Curry Coconut Easy Pack 10kg (10 x 1kg)	A spicy and tasty curry mix including Cumin, Ginger, Turmeric, Nutmeg, Pepper and Caraway rounded out and sweetened with Coconut Milk.	Beef 75 cl	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg
6153963B10	GF Pepperoni Fresh Sausage Easy Pack 10kg (10 x 1kg)	American style salami that is bright red in colour and highly spiced with Chilli, Garlic, Paprika and a hint of Aniseed.	Pork 75 cl	8.0 kg	Iced Water	3.0 kg
			Beef 75 cl	8.0 kg	Easy Pack	1.0 kg
6153962B10	GF Butter Chicken Sausage Easy Pack 10kg (10 x 1kg)	A creamy, Indian influenced curry with Tomato, Chilli, Pimento, Clove and Cardamom that can be made with Coconut milk instead of water.	Skin On Chicken Thigh	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg

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Casings

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CELLULOSE CASINGS

Specifically designed for automatic and semi-automatic stuffing machines. Used for high speed production of hot dogs, dry salami or any kind of cooked skinless sausage.

Not suitable for fresh sausage



COLLAGEN CASINGS

Viscofan



Viscofan's wide variety of edible collagen casings has enjoyed great popularity world-wide for decades. Whether for processed, fresh, pre-cooked fried sausages or dry-cured snacks, every edible collagen casing from Viscofan is a classic. These edible collagen casings are ready to stuff. Their casings ensure faster and cleaner production processes and excellent organoleptic properties.

Devro

Ideal for smoked and cooked sausages, with excellent processing and optimal smoke uptake. Tailored range to suit wide range of global processed sausage applications. Superb machining on high speed production systems.

Code	Description	Filled Diameter (mm)	Product Photo
CASGC24EPO	E-Z Orange Transfer	24	
CASGC26EPR	E-Z Peel Red Transfer	26	
CASGC32EPR	E-Z Peel Red Transfer	30	
CASVC26EPR70	VSP Red Transfer 21.3m	26	
CASVC26EPR	VSP Red Transfer 25.6m	26	
CASGC26EPB	E-Z Blue 25.6m	26	
CASVC26EPB	VSP Blue 25.6m	26	
CASVC22EPB	VSP Blue 21.3m	22	

Code	Description	Filled Diameter (mm)	Product Photo
CASV18NDX	Precook NDX	18	
CASV22NDX	Precook NDX 716M/CAD	22	
CASV23NDX	Precook NDX 762M/CAD	23	
CASV28NDX	Precook NDX 487M/CAD	28	
CASV30NDX	Precook NDX 682M/CAD	30	
CASV34NDX	Precook NDX Knot	34	
CASV22MFR	Fresh MFR 762M/CAD	22	
CASV23MFR	Fresh MFR 1143M/CAD	23	
CASV30MFR	Fresh MFR 682.67M/CAD	30	
CASV23NDXCR	Coral Red NDX 838M/CD	23	
CASV30NDXCR	Red NDX 585M/CD	30	
CASV21NDXFK	Frank & Kransky NDX	21	
CASV30NDXFK	Frank & Kransky NDX	30	
CASV22MFRH	Home Fresh 4 x 15.3m	22	
CASV30MFRH	Home Fresh 4 x 10.5m	30	

Code	Description	Filled Diameter (mm)	Product Photo
CASD22ABA504	Fresh Clear	22	
CASD30ABA517		30	
CASD23ACH001B	Kabana Brown	23	

Nominal diameter in mm	Approximate kilograms / 100m
18	19 - 21
21	27 - 29
22	29 - 31
23	32 - 34
26	42 - 44
28	49 - 51
30	56 - 58
34	72 - 74

STUFFING WEIGHT

Collagen Casings

Refer to table on the left for stuff weights.

Ask your rep about...

FILLERS

The perfect choice when filling sausages with a single operator.



Huon Stainless Steel
Code: FILHUSS5

Kitchener Stainless Steel Sausage Filler. 2.3kg capacity. Make your own sausages at home,



ITI HD Manual Vertical
Code: FILITIV05LB

SIZING CHART

Fibrous Casings

Code	Nominal Caliber	Flat Width (mm) +/- 3	Recommended Max. (Stuffed Caliber mm)
2/5	36	55	37.5
3/5	38	59	40.0
4/5	43	63	43.5
1S	45	65	47.5
1	48	74	50.5
1L	50	76	53.5
1 1/2	55	77	56.5
2S	56	84	58.5
2	58	86	61.5
2 1/4	60	92	66.5
2 1/2S	65	96	70.5
3 1/2L	70	105	76.5
4	75	111	82.0
4L	78	114	84.0
5	80	118	88.0
5L	83	120	90.0
5 1/2	85	126	92.5
5M	88	131	96.5
5N	90	134	97.5
6M	95	134	103.5
6S	100	140	103.5
6 1/2	105	147	107.5
7	110	155	114.0
7 1/2	115	162	119.0
8	120	168	123.5
9	130	180	132.0
9 1/2	135	186	139.0
9 1/2L	137	192	143.0
10	140	198	146.5
11	150	210	155.5
12	165	230	171.5
14S	195	263	193.5
14	200	272	202.0

FIBROUS CASINGS

Clipped & Looped

Please note: all measurements in the Fibrous section are lay flat.

G Type

Fibrous casing for salami.

Good-adhesion type and is used primarily for dry sausage where casing is needed to adhere to the product as it dries.

V Type

- Not suitable for water cooking
- Suitable for smoke cooking
- Easy peel
- Won't shrink with the product as well as the G2 does
- Basic and versatile type of smoked and/or cooked ham and sausage

Clipped

Roll

PSX - Meat Cling/Still Peelable


G - Meat Cling


V - Regular


E - Easy Peel


Cut


Shirred


Code	Type	Size (mm)	Unit	Product Photo
CASFCG059	G	59 x 750	25	
CASFCG068	G	68 x 500	25	
CASFCG1B	G1	74 x 700	25	
CASFCG112S	G1.5	78 x 500	25	
CASFCG2DB	G2	85 x 500	25	
CASFCG25700B	G2.5	98 x 700	25	
CASFCG4B	G4	111 x 500	25	

Code	Type	Size (mm)	Unit	Product Photo
CASFCV061275	V	61 x 275	25	
CASFCV1B	V1	74 x 700	25	
CASFCV112B	V1.5	78 x 500	25	
CASFCV2B	V2	85 x 500	25	
CASFCV4750B	V4	111 x 750	25	

Code	Type	Size (mm)	Unit per Bundle/Carton	Product Photo
CASFF07750CB	F7	750	25/250	
CASFF09760C	F9	760	25/250	
CASFF10760CB	F10	760	25/200	
CASFF11760CB	F11	760	25/200	
CASFF12760CB	F12	760	25/200	
CASFF12900CB	F12	900	25/200	
CASFF13760CB	F13	760	25/200	
CASFF14760CB	F14	760	25/200	

Code	Type	Size (mm x m)	Product Photo
CASF1SSROLL	Fibrous Casing 1SS V Roll	61mm x 1000	
CASF1SLGROLL	ISL G (for raw fermented salami)	68 x 500	
CASFCG2ROLLPSX	G2 85 Roll PSX	1000m	
CASFCV2ROLL	V2 85 Clear Roll	1000m	
CASFF12ROLL	F12	230 x 500	
CASFF13ROLL	F13	263 x 500	
CASFF14ROLL	F14	272 x 500	

Code	Type	Size (mm)	Unit per Carton	Product Photo
CASFF141050	F14	1050	200C	

Code	Type	Size (mm)	Unit per Carton	Product Photo
CASFCG059S	G	59	40 Sticks	
CASFCG112S	G1.5	78	40 Sticks	

STAPLERS

Max Packner HR

Max HR-PS II manual hermetic bag sealer (Packner). Seals poly bags air and water tight.

CLIPS

LOOPS

The advantage of plastic loops is that they are not susceptible to any absorption remaining clean throughout the processing cycle.

STAPLES


Tipper Tie Clipper

Poly-clip Clips


Max Packner


Used for sealing bags or casings, ideal for small goods such as salami, luncheon and small dog rolls. Also used for sealing Netlon bags for produce such as garlic bulbs, carrots, potatoes, apples and other fruit.

Code	Description	Product Photo
STAPMPS2	Stapler - Max Packner HR PS 2	

Code	Description	Unit	Product Photo
CLIPCLC1212	Clips - Clip Pack C1212	9200 Per Box	
CASCLP100	Casing Clip Aluminium Ferrule	100	

CASCLP100


Code	Description	Unit	Product Photo
CASLY	Nylon White Y Loops	500 Per Pack	

Code	Description	Unit	Product Photo
STAR100T	R100 for Tipper Tie Clipper BX	10,000	
STAR120T	R120T for Tipper Tie Clipper BX	-	
STAR150T	SR150T for Tipper Tie Clipper BX	-	


STAR100T

Code	Description	Colour	Unit	Product Photo
STAPS740	S 740 Poly Clips	-	4700/Pack	
STAPS638	Polyclips S638	Natural	18084	
STAPS735B	S735 Poly Clips	Blue	11880	
STAPS735G	S735 Poly Clips	Green	11880	
STAPS735N	S735 Poly Clips	Natural	11880	
STAPS735R	S735 Poly Clips	Red	11880	
STAPS735Y	S735 Poly Clips	Yellow	11880	
STAPS848	S848 Poly Clips	-	5264	

STAPS735N

Code	Description	Size	Unit	Product Photo
STAPMP11	Max Packner Aluminium	11mm	200 Box	
STAPMP13	Max Packner Aluminium	13mm	200 Box	

STAPMP13

Code	Description	Size (mm)	Unit	Product Photo
CASH3032	Vacuum Packed 6m+	30-32	Hank	
CASH3032T	Proline Tubed 6m+	30-32	Net	
CASH3235	Vacuum Packed 8m+	32-35	Hank	
CASH3235T	Proline Tubed 14m+	32-35	Net	
CASH3335	Vacuum Packed 8m+	33-35	Hank	
CASH3436T	Proline Tubed 14m+	34-36	Net	
CASH3538	Vacuum Packed 8m+	35-38	Hank	
CASH3538T	Vacuum Packed 14m+	35-38	Net	
CASH3235J	Boutique Jar	32-35	10m	

1 Hank = 91m 1 Net = 2 Hanks


NATURAL HOG CASINGS

Vacuum Packed

An edible casing, packed in salt for an extended shelf life.


Tubed

For quick and easy loading onto filler nozzle.

Code	Description	Size (mm)	Unit	Product Photo
CASSHF19C	Chipolata 7m+ Tubed	(F)19	Net	
CASSHF19F	Frankfurter 9m+ Tubed	(F)19	Net	
CASSHF22C	Chipolata 7m+ Tubed	(F)22	Net	
CASSHF22F	Frankfurter 9m+ Tubed	(F)22	Net	

NATURAL SHEEP CASINGS


They hold their twist better than collagen or other casings, even after being cut. They will have the bite, or knock that many people expect from a sausage. They are flexible, so they are less prone to blowout/split during cooking. They have a long shelf-life when left in salt or salt solution.

Code	Description	Size (mm)	Unit	Product Photo
CASSIPCC210700	Clear	210 x 700	25	
CASSIPM190640	Clear 4x4	195 x 640	25	
CASSIPCC190600	Clear	190 x 600	25	
CASSIPCC170750	Clear	170 x 750	25	
CASSIPCC160580	Clear	160 x 580	25	
CASSIPCC155560	Clear	155 x 560	25	
CASSIPCC060720	Clear	60 x 720	25	


SYNTHETIC CASINGS


Clipped & Looped

- Casings come in pre-cut lengths and clipped at one end, making it easy and ready to use
- Synthetic casings have a long shelf life and only requires to be stored at room temperature
- These casings are caliber stable, delivering uniform shaped and sized products

CASSIPCR160590	Red	160 x 590	25	
CASSIPCR130500	Red	130 x 500	25	
CASSIPCLR115500	Red	115 x 500	25	
CASSIPCR160590	Red	90 x 600	25	








CASSIPCB130500	Blue	130 x 500	25	
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CASSIPCO160560	Orange	160 x 560	25	
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CASSIPW60500	White	60 x 500	25	
CASSIPCW160560	White	160 x 560	25	
CASSIPCW145900	White	145 x 900	25	
CASSIPCW130500	White	130 x 500	25	
CASSIPCW80500	White	80 x 500	25	

SHIRRED TUBE

- Synthetic, non permeable casing used for the manufacturing of reformed meats such as luncheon
- Usage of the shirred casing allows to fill during one running cycle
- Shirred sticks are quick to load on the stuffing horn and eliminates having to manually load roll stock on the stuffing horn
- Best option for automated processing





Code	Description	Lay Flat Size (mm)	Stick Size (m)	Unit	Product Photo
CASSIPB230S	Blue Shirred Tube	230	50	8	
CASSIPB19050S	Blue STD Shirred Tube	190	30	12	
CASSIPCSB19050S	Blue CS Shirred Tube	190	30	12	
CASSIPCB160S	Blue Shirred Tube	160	30	14	
CASSIPCB130S	Blue Shirred Tube	130	30	20	
CASSIPCC230S	Clear Shirred Tube	230	50	8	
CASSIPCC210S	Clear Shirred Tube	210	50	8	
CASSIPCC145S	Clear Shirred	145	30	15	
CASSIPCC160S	Clear Shirred	160	30	14	
CASSIPCC180S	Clear Shirred Tube	180	50	14	
CASSIPCC130S	Clear Shirred Tube	130	30	20	
CASSIPBR20550S	Brown Shirred Tube	205	50	8	
CASSIPCP170S	Pink Shirred Tube	170	30	11	
CASSIPCP85S	Pink Shirred Tube	85	30	40	
CASSIP016050S	Orange Shirred Tube	160	30	15	
CASSIPPF155560	Petfood Shirred Tube	155	30	15	
CASSIPCB95S	Black Shirred Tube	95	30	35	
CASSIPCB90S	Black Shirred Tube	90	30	40	
CASSIPCB85S	Black Shirred Tube	85	30	40	

PRINTED

C = Clipped

L = Looped

Printed casings to show of advertising and product information.

Code	Description	Size (mm)	Unit	Product Photo
CASSIPCBP80625	Black Pudding C&L	80 x 625	25	
CASSIPTL160580	Tasty Luncheon C&L	160 x 580	25	
CASSIPPF155560	Petfood C&L - 2.5kg	155 x 560	25	
CASSIPPF160590	Petfood C&L - 3kg	160 x 590	25	
CASSIPFR155S	Shirred Tube	155	30m stick	



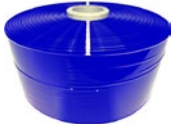



ROLL STOCK

Pet Food

Synthetic casing used for the manufacturing of pet food. Caliber stable with a traditional petfood print.

All Other Rolls

Synthetic, non permeable casing used for the manufacturing of reformed meats such as luncheon.

Code	Description	Lay Flat Size	Unit	Product Photo
CASSIPPF155ROLL	Pet Food	155mm x 1000m	Roll	
CASSIPW160ROLL	White Roll	160mm x 500m	Roll	
CASSIPB160ROLL	Blue Roll	160mm x 500m	Roll	
CASSIPGLD160ROLL	Gold Roll	160mm x 500m	Roll	
CASSIPO160ROLL	Orange Roll	160mm x 500m	Roll	
CASSIPR160ROLL	Red Roll	160mm x 500m	Roll	
CASSIPCLR160ROLL	Clear Roll	160mm x 500m	Roll	
CASSIPCLR250ROLL	Clear Roll	250mm x 500m	Roll	

SMOKE TRANSFER CASING


Synthetic casing for commercial use, no smoking required. Transfers a smoke colour and flavour to small goods without the use of a smoke oven.


VEGGIE CASINGS


Being 100% vegetable makes it a preferred choice for sausages that face religious, legal or labelling issues. This casing is suitable for fresh and cooked applications, showing good frying ability and a super-tender bite.

SYNTHETIC CASING

Size & Stuffing Chart

Code	Description	Size (mm)	Stick Size (m)	Product Photo
CASSSMK165S	Smoke Transfer	165	40	
CASSSMK190S	Smoke Transfer	190	40	

Code	Description	Filled Diameter (mm)	Product Photo
CASVV24HOME	Veggie Casing Home 2 x 15.25m	24	

CASVV24	Veggie Casing 762m/CAD	24	
---------	------------------------	----	---

RSD (recommended stuffing diameter) to flat width conversion table (this table is 5% over stuffing)

RSD	FW	RSD	FW	RSD	FW	RSD	FW
27	40	61	92	96	144	131	196
28	42	63	94	98	146	132	198
29	44	64	96	99	148	134	200
30	46	65	98	100	150	135	202
32	48	67	100	102	152	136	204
33	50	68	102	103	154	138	206
35	52	70	104	104	156	139	208
36	54	71	106	105	158	140	210
37	56	72	108	107	160	144	215
38	58	74	110	108	162	147	220
40	60	75	112	110	164	150	225
41	62	76	114	111	166	154	230
43	64	77	116	112	168	157	235
44	66	79	118	114	170	160	240
45	68	80	120	115	172	164	245
47	70	82	122	116	174	167	250
48	72	83	124	118	176	170	255
49	74	84	126	119	178	174	260
51	76	85	128	120	180	177	265
52	78	87	130	122	182	180	270
53	80	88	132	123	184	184	275
55	82	90	134	124	186	187	280
56	84	91	136	126	188	190	285
57	86	92	138	127	190	193	290
59	88	94	140	128	192	197	295
60	90	95	142	130	194	201	300

The final product may expand 1-2mm depending on ingredient mix.

PARK MEDIA

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DISPLAY SHELVING, PRODUCT PRESENTATION, CUSTOM FOLDERS, SWATCH BOOKS,
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VISCOFAN VEGGIE™ CASING

A vegetable alternative to help you expand your product scope and meet current demands.



100% Vegetable

An extraordinary plant-based casing 100% vegetable, that makes it a preferable choice for foods that face religious, legal or labelling restrictions. Kosher certified.



Veggie segment

It is not only for consumers whose diet is 100% vegetable-based; but also for those who are giving even more relevance to these types of products.



Vegetarian and meat applications

It is specially developed for use in vegetarian and vegan recipes, but can also be used in meat products. This casing is suitable for fresh and cooked applications, showing good frying capabilities and super tender bite.



An edible casing

Being edible, there is no need to peel it. It enhances sensorial levels by adding a covering that gives structure and bite to the final product.



Ready to use

Viscofan Veggie casing is presented as a 'ready to use' casing, offered in a stick format that is easy to fill and handle. It can be processed on existing meat stuffing, linking and packaging machinery.



Caliber sizes

Current availability of the most common caliber sizes for these kinds of applications: 19, 21, 24, 26, 28, 30 and 32 mm. Shirred in 50' closed end sticks.

NOW AVAILABLE AT

DUNNINGHAMS

South African made
**Biltong &
Boerewors**
seasonings



poly-clip[®]
SYSTEM



TIPS FOR MAKING THE PERFECT BOEREWORS

Equipment Preparation

- Ensure equipment is clean
- Ensure mince knives and plate are sharp. Run fat through mincer prior to mincing
- Place a nozzle correlating with the diameter of the casing onto the filler

Ingredient Preparation

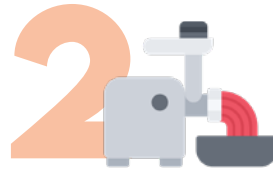
- Rinse and soak casings
- Precool all meat to 0°C
- Chill water to 2°C

Method

Note: The below production method is also applicable in the manufacture of all Wors, Braaiwors & all kinds of sausage products.



Weigh meat



Mince through 13mm plate



Add the Batch Pack to the chilled water, mix thoroughly



Allow to stand for 15-20 minutes



Combine minced meat with Batch Pack/water mixture



Put the meat mixture into the filler and charge the nozzle with washed casing. Fill slowly



Mix well and mince through 4.5mm for Boerewors, Braaiwors and Wors, or a 3mm plate for sausage products

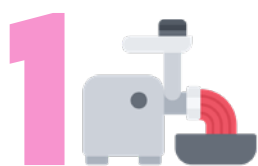


Allow completed Boerewors to mature for 12 hours by hanging in a refrigerated room

Dunninghams offers a wide range of products to help create the perfect salami, whether it be pepperoni, mettwurst or a standard blend.

Dunninghams' salami mixes are ideal with beef, pork and venison. The salami mixes are ready to use and full flavoured but also respond well to the addition of extra garlic, chilli and pepper. Cotto salami mix is an ideal, economical solution for pizza salami.

Most of our salami seasonings are sold in convenient 1kg bags and a variety of casing sizes are available.



Pre-mince the meat, trim and fat using an 8mm plate.



Hang in a smoke house and dry for 20 minutes, then smoke for 45-60 minutes.



Mix in water, fiber and Dunninghams Salami Seasoning.



Cook in water approximately 1 hour and 25 minutes, or until an internal temperature of 70°C is reached.



Mince again through a 4.5mm plate.



Cool in cold water for 2 hours.



Stuff into fibrous casings.



Hang in the chiller overnight.



Hang for 24 hours in the chiller.

MAKING SUPERIOR SALAMI

Salami products stocked by Dunninghams include:

Seasonings

- DMD Salami
- DMD Pepperoni/Salami
- Q1 Chorizo Spanish Hot Salami
- Q1 Danish Salami
- Q1 Mettwurst
- Q1 Salami Cotto

Casings

- V1 & 1/2: 78x500mm
- V1: 74 x 700mm
- V2: 85 x 500mm
- V4: 108 x 500mm

Salami Vacuum Bags

- Clear and black-backed
- 75-100mm flat widths
- 240-600mm lengths

Premium Salami Mix

- 5.5kg beef, pork or venison
- 2.5kg pork trim
- 1.1kg pork fat
- 0.9kg water
- 120g oat or wheat fibre (optional for texture)
- 550g Dunninghams salami seasoning

Other

- Casing staplers
- Hog rings
- Pliers

For a hot salami, add 0.5g of cayenne pepper per kilo of meat.

WHY BUY DUNNINGHAMS NATURAL CASINGS?

Sausages are our speciality, and at Dunninghams we are justifiably proud to be recognised as a leader in the supply of natural hog and sheep casings to our customers.

We guarantee our product specifications and can recommend, select and supply a particular casing to meet your specific needs and requirements.

Characteristics of a Dunninghams Natural Casing

- Only the highest quality and most tender casings are selected by Dunninghams for our customers.
- Hygienically clean and dry-salted
- Clear and transparent for maximum end product visibility
- Calibrated strictly as per specification, resulting in better consistency
- Free of tears, slits and holes
- Free of deep-seated veins
- Selected to have a minimum occurrence of whiskers
- Stored under a controlled atmosphere

The English word 'sausage' comes from the Latin word *salsus*, meaning 'seasoned' or 'spiced'.

Exactly when salts and spices were used to preserve meats is unsure, however we do know the Chinese were eating pork sausages long before the introduction of Christianity, and sausages were referred to in the writing of the early Greek historians and poets.

In fact, the early Romans were especially fond of a finely-minced pork sausage seasoned with pine nuts, which was parboiled, then grilled and served with a dab of ground mustard seed.

The popularity of sausages has spread throughout the world. Many regional recipes have been developed depending on the ingredients available and local tastes.

Wherever you go, sausages are a favourite staple, whether it be basic bangers and mash in England, or something a little more exotic like Boerewors in South Africa, or Bratwurst in Germany.



Why use a natural casing?

Natural Casings are the sausage maker's best choice, because:

- Natural casings readily permit deep smoke penetration.
- Natural casings have excellent characteristics of elasticity and tensile strength to allow for high efficiency production and expansion during filling.
- Natural casings protect the flavour of the sausage without contributing any conflicting flavours of their own.
- A sausage in a natural casing has that special 'snap' and tender bite that man-made products cannot equal.
- Natural casings stay tender and juicy throughout the cooking process.
- A natural casing permits transfer of heat, which results in superb cooking even over an open flame.
- Sausages presented in natural casings have a well-filled, satisfying appearance.

The most commonly used hog casing comes from the small intestine, called the 'runner'. The runner section is coiled like a spring for most of its length, which is why sausages in a natural casing are always curled.

Note: Dunninghams hog casings are also available in a convenient, labour and time-saving pre-tubed form, during which process the casings are flushed, sorted and spooled onto a tube. These casings then only have to be rinsed and applied to the nozzle.

There is a general misconception that hair-like projections on a casing, called 'whiskers' represent inferior casings. All casings have whiskers - some more prominent than others depending on the way the runner was stripped from the carcass. Most whiskers disappear during the cooking process.

Great care is required in handling sheep casings, as they are derived only from the small intestine and are susceptible to damage. Sheep casings combine tenderness with sufficient strength to withstand filling, cooking and smoking.

Note: Dunninghams sheep casings are also available in a convenient, labour and time-saving pre-tubed form, during which process the casings are flushed, sorted and spooled onto a tube. These casings then only have to be rinsed and applied to the nozzle.

Dunninghams sheep casings are of the highest quality, with the narrower calibrations (18mm-22mm) most commonly used for smaller, thinner products such as drywors, cocktail sausages and thin meat sticks, whereas the wider calibrations are used for other products mentioned above.

HOG CASINGS

Hog casings are generally used for coarse emulsion products such as:

- Fresh sausage
- Cooked sausage
- Boerewors
- Chorizos
- Pepperoni
- Bratwurst
- Country-style sausages
- Italian sausage
- Large frankfurters
- Russian sausages

SHEEP CASINGS

Sheep casings are generally used for products such as:

- Cocktail sausages
- Viennas
- Breakfast sausages
- Frankfurters
- Thin Boerewors
- Cabanossi
- Various types of meat sticks

Refer to page
103 for soaking
instructions



10

STEPS TO THE PERFECT SAUSAGE!

The most important factor in making the best sausages is to use Dunninghams' award-winning sausage meals, of course! We stock a comprehensive range of sausage meals to suit every taste, many of which are also gluten free.

Making delicious sausages is a time-honoured tradition, and by following these simple steps you can be assured of great sausages, every time.

1

Chop and chill meat, ready to mince.



2

Mince, using a 4.5mm plate.



3

Mix minced product by hand to distribute the fat through the meat.



4

Add seasoning/meal evenly over the surface of the mince and mix thoroughly.



5

Soak casings in luke-warm water ($\leq 21^{\circ}\text{C}$) for 45 mins to soften prior to use, rinse well & store in cold water until ready to fill out.



6

Use chilled water (to extend shelf life). Not too much or it'll be sloppy.



7

Pass meat through the mincer again using a 4.5mm plate.



8

Feed casing onto the filler nozzle. Load sausage mix into the drum; avoid creating pockets of air.



9

Then fill the sausage casing. Do not overfill as they have a tendency to split when being tied.



10

Tie/link the sausages.



WHY MAKE YOUR OWN SAUSAGES?

Making your own sausages can be an incredibly fun and rewarding culinary adventure. Here's a glimpse into the excitement and satisfaction that comes with crafting your own sausages:

Creativity Unleashed

Making sausages allows you to become a culinary artist. You have the freedom to experiment with various flavours, spices, and ingredients to create unique and personalised sausage blends. Whether you prefer sweet, spicy, savoury, or a combination of flavours, the possibilities are endless.

Hands-On Experience

Sausage-making is a hands-on process. From grinding the meat to mixing in the seasonings and filling the casings, you get to feel and shape every aspect of your creation. It's a tactile and sensory experience that connects you to your food.

Quality Control

When you make your own sausages, you have complete control over the quality of the ingredients. You can choose high-quality cuts of meat, ensure freshness, and avoid additives or preservatives that are often found in store-bought sausages.

Tailored to Your Tastes

When you make your sausages, you can customise them to suit your preferences. You can control the level of fat, spice, and texture to create sausages that are perfect for your palate.

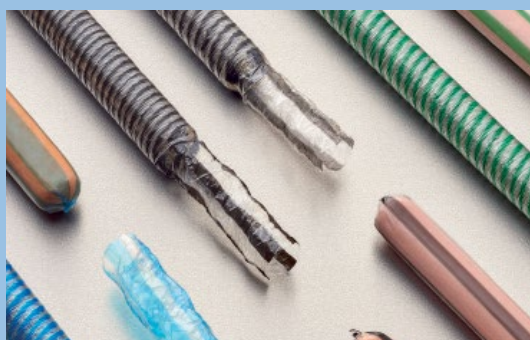
Culinary Versatility

Homemade sausages can be used in various dishes, from breakfast to dinner. You can cook them in a skillet, grill them, bake them, or add them to stews, casseroles, and pasta dishes. Your homemade sausages can become a versatile staple in your kitchen.



CELLULOSE CASINGS

A safe option for all types of production systems and a wide range of applications. They allow productivity at the highest level, characterized by their caliber consistency.



- ✓ Uniform and consistent calibers to increase productivity.
- ✓ It allows high production speeds.
- ✓ Quick and easy peeling.
- ✓ High transparency and brightness that make your products very attractive.
- ✓ Cellulose casings can also make dry-cured sausages.
- ✓ Shadow print, an original way to highlight your products.
- ✓ Possibility of printing both sides to make your brand stand out.

SMALL CALIBER CELLULOSE CASINGS

DESCRIPTION	PRODUCT	COOKED	DRY / CURED	FRESH	CALIBER	COLOUR	PROCESSING
For smoked and unsmoked processed sausages and also dry-cured sausages, for use on high-speed peelers.	SKINLESS	✓	✓		12-42 EUR 13-44 USA	Transferable: red, orange, natural orange. Non-transferable: Blue, black, green, red orange, light smoke, dark smoke, crystal orange and premium metallic colours.	Stuff directly without previous soaking and respecting diameters and recommended conditions. The cooking temperature should not exceed 80°C.



Shadow prints

Shadow print is a printed casing with a limited permeability to smoke transfer. It works both with natural and liquid smoke. After the thermal and smoking process and peeling, the shadow of your motto will appear as a lighter area on the surface of your hot-dog.



Extra Long Lengths

With our new "Marathon Line" sticks take your production yields to the next level and achieve higher footage per strand. Our Marathon Line maximizes stuffing efficiency, enhances productivity and ensures a high performance while offering uniform and consistent sizing.



Easy peeling

The ease with which the casing is peeled ensures a fast and continuous production process. Excellent casings to be used in high speed peeler machines.

FREE CALL 0800-363 1921
FOR MORE INFORMATION

www.globusgroup.com.au





EDIBLE COLLAGEN CASINGS

*Shape, colour, shine, transparency, juiciness, bite... on tailor-made, multiple formats.
Take your creations up to the next level!*



- ✓ High casing resistance during the stuffing process.
- ✓ Constant and very uniform sizes to get an homogeneous finished product.
- ✓ Excellent organoleptic properties.
- ✓ Permeable to smoke and steam.
- ✓ Stand out for optimal smoking's flavour and colour.
- ✓ Possibility of printing to create a more personalized product.
- ✓ Ensure faster and cleaner production processes.
- ✓ Halal or Kosher versions available.



Safety and hygiene

Thanks to an exhaustive traceability control and a constant tracking of the manufacturing process, our products provide great safety and hygiene.



High performance

Thanks to sticks' excellent size uniformity and consistency, productivity is constant and final performance is highly efficient. Our ready to stuff sticks allow for high speed production.



Colours

Our edible collagen casings are available in a wide variety of colours, no doubt a great advantage to differentiate and provide an attractive final appearance to your products.



Crispy and tender

Depending on the smoking cycle selected, it is possible to produce very crispy sausages with very tender bite. We also add excellent properties for frying and promote an appetizing appearance of the final product.

FRESH SAUSAGES

DESCRIPTION	PRODUCT	FRESH	DRY / CURED	CALIBER	COLOUR
For grill or pan.	NDX-F	✓		13 - 40 mm	natural
For grill or pan with a softer bite.	NATUR-F	✓		15 - 40 mm	
For retail fresh sausages with high transparency.	NDC-M-FR	✓		17 - 33 mm	

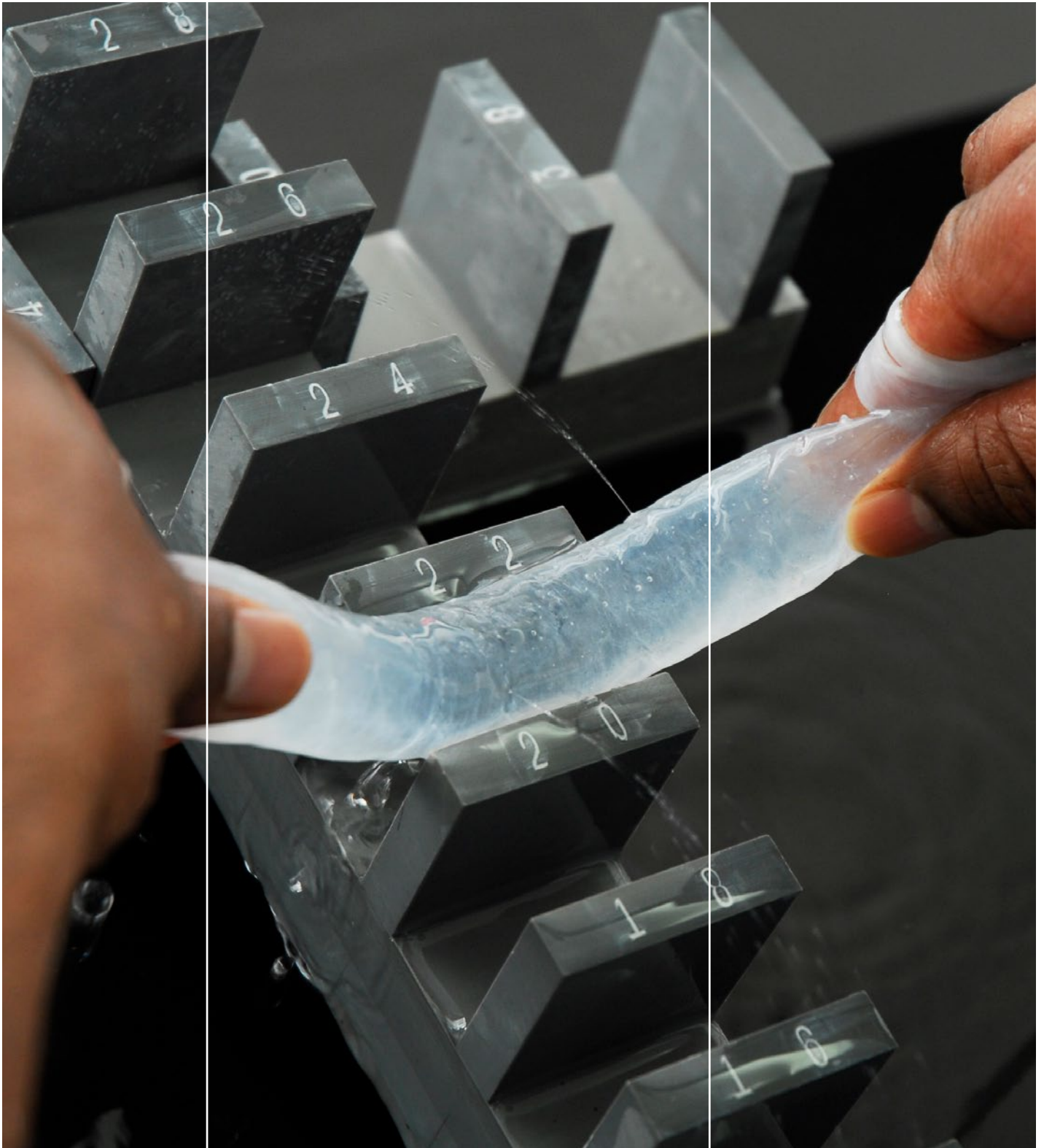
PROCESSED SAUSAGES

DESCRIPTION	PRODUCT	COOKED	DRY / CURED	CALIBER	COLOUR
For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines. (versions: NDX-LC for Softer bite and NDX HC for higher machinability).	NDX	✓	✓	15 - 52 mm	clear, yellow, salmon red, red, coral red, caramel, black, fresh bloom, non-smoker, amber yellow

Type	Description	Package	Hanks per Cask	Specification	Style	Hanks per Unit	Meterage per Unit	Approx. Fill Rate per Hank
Natural Sheep Casings	<u>Sheep AAA 20/22 9m+ Proline Tubes F19</u> Sheep AAA 20/22 9m+ Proline Net 2	CASK	450	9m+	NZ Origin	Net 2 = 2 hanks per Net	182m	21-23kg
	<u>Sheep AA 20/22 7m+ Proline Tubes F19</u> Sheep AA 20/22 7m+ Proline Net 2	CASK	450	7m+	NZ Origin	Net 2 = 2 hanks per Net	182m	21-23kg
	<u>Sheep AAA 22/24 9m+ Proline Tubes F22</u> Sheep AAA 22/24 9m+ Proline Net 2	CASK	450	9m+	NZ Origin	Net 2 = 2 hanks per Net	182m	25-27kg
	<u>Sheep AA 22/24 7m+ Proline Tubes F22</u> Sheep AA 22/24 7m+ Proline Net 2	CASK	450	7m+	NZ Origin	Net 2 = 2 hanks per Net	182m	25-27kg

Type	Description	Package	Hanks per Cask	Specification	Style	Hanks per Unit	Meterage per Unit	Approx. Fill Rate per Hank
Natural Hog Casings	<u>Hog 30/32 Whisker-Free Proline Tubes</u> POR 30/32 HWF 6m+ Proline - Net 2	CASK	210	8m+	Whisker-Free US Origin	Net 2 = 2 hanks per Net	182m	48-52kg
	<u>Hog 32/35 Whiskered Vacuum Sealed Bag</u> POR 32/35 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	50-55kg
	<u>Hog 32/35 Whiskered Proline Tubes</u> POR 32/35 HWH 14m+ Proline - Net 2	CASK	220	14m+	Whiskered US Origin	Net 2 = 2 hanks per Net	182m	50-55kg
	<u>Hog 34/36 Whiskered Vacuum Sealed Bag</u> POR 34/36 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	53-58kg
	<u>Hog 34/36 Whiskered Proline Tubes</u> POR 34/36 HWH 14m+ Proline - Net 2	CASK	220	14m+	Whiskered US Origin	Net 2 = 2 hanks per Net	182m	53-58kg
	<u>Hog 35/38 Whiskered 4-8m Vacuum Sealed Bag</u> POR 35/38 HWH 4-8m Vacuum Bag - Bag 1	CASK	210	4-8m	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	57-61kg
	<u>Hog 35/38 Whiskered Vacuum Sealed Bag</u> POR 35/38 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	57-61kg

NB: Filling rates may vary with sausage kind, production method and emulsion grind.



Best Natural Sausage Casings Proline by Van Hessen

Proline by VAN HESSEN



Proline by Van Hessen offers a unique and exclusive concept. This brand name is a mark of quality, enabling sausage makers to operate at maximum efficiency and contributing directly to the maximum weight per hank at the lowest cost price per kilo.

We produce more than 1.5 billion meters of natural casings every year, in hundreds of different specifications that fit the specific requirements of our many customers. We are constantly working to develop new products, with the emphasis on improving our clients' efficiency and return.

If you want efficiency, Proline by Van Hessen

Our Proline tube has revolutionized the sausage industry. Using our Proline tube, you will improve efficiencies in production because it allows you to minimize time spent on loading casings onto the filling nozzle. When you switch from traditionally salted bundles to using Proline tubes, we estimate you will increase efficiencies by up to 40%.

Food Safety has never been so visible

At Van Hessen, we customize our product specifications to match the requirements of our clients. In close collaboration with our partners, the Proline tube was further developed, especially in the area of food safety and ease of use. The new tube has the familiar Van Hessen-color, making it more visible during the production and control process. This visibility further improves food safety. The ergonomically designed tube ensures even more user convenience. At Van Hessen, innovation and research for improved sausage production is a "way of life".

Confidence – an essential ingredient

For more than a century we have enjoyed a remarkable reputation, built on solid foundations:

- Expertise, quality, commitment.
- Experience and the desire to innovate.
- Customer service and honoring our agreements.
- Knowledge of the market and of what our clients want.

Soaking instructions



1 Gently rinse the nets in fresh, ambient water to remove all brine and salt. Change the water frequently.



2 Fill a container with ambient temperature water. Make sure that the temperature is not higher than 15°C. Place the rinsed nets, submerged in water for minimum 8 hours to maximum 16 hours in a chilled environment. Use minimum 1 liter water per hank.



3 For the final soak, fill a rectangular bucket with warm water. Ideal temperature is 37°C and never warmer than 40°C. Place the nets in warm water 30-45 minutes prior to filling. At this stage we advise to remove the nets.



4 Place the index finger of your right hand in the hole at the folded end of the Proline tube. With your left hand, hold the casing at the other end. Make sure that the rail (zip lock) is facing away from you.



5 Pull the Proline tube and casing over the filling nozzle, beginning with the folded end of the tube. Hold the Proline tube in both hands, in a slight angle (10 - 15 degrees) to start with.

Pull the tube and the casing over the filling nozzle allowing the angle to become parallel with the filling nozzle.



6 Pull the Proline tube from underneath the casing in one smooth and swift motion. The motion will be partially towards you and partially towards the filling machine, while the rail opens up. You can use your left hand to make sure the casing stays in position. Spread the casing out over the filling nozzle as required. Start filling!



Packaging

Baking Paper	131	PET Liquid Lock	128
Boneguard	113	Poly Bags	114 - 115
Boxes	119	Portion Cups	136
Butchers Paper	122 - 123	Printed Dry Age Vacuum Bag	108
Cake Domes	141	Produce Bags	116
Carton/Dixie Liners	115	Ready Meal Container	143
Cellophane Bags	116	Rectangular Containers	142
Clear Advantage®	140	Round & Rectangular Bowls	138
Clear Containers	139	Round Takeaway Containers	136
Clear Shrink Vacuum Bags	110 - 111	Sandwich Wedges	134
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VACUUM BAGS

Clear Standard Pouch

Clear vacuum bag allows clear view of product, front and back. Vacuum bags are a popular packaging choice.

- Increase shelf life
- Enhanced sealing capacity
- Superior puncture resistance
- Improve food safety
- Optimise food storage and portion control
- HACCP compatible
- A must in sous vide cooking



Code	Size (mm)	Unit Per Pack/Carton
BAGV080120	80 x 120	100/1000
BAGV100180	100 x 180	100/1000
BAGV100285	100 x 285	100/1000
BAGV100500	100 x 500	100/1000
BAGV140220	140 x 220	100/1000
BAGV150350	150 x 350	100/2000
BAGV150175	150 x 175	100/1000
BAGV170300	170 x 300	100/1000
BAGV175200	175 x 200	100/1000
BAGV175250	175 x 250	100/1000
BAGV185250	185 x 250	100/1000
BAGV185310	185 x 310	100/1000
BAGV185350	185 x 350	100/1000
BAGV185450	185 x 450	100/1000
BAGV200250	200 x 250	100/1000
BAGV200300	200 x 300	100/1000
BAGV220250	220 x 250	100/1000
BAGV220300	220 x 300	100/1000
BAGV220350	220 x 350	100/1000
BAGV220480	220 x 480	100/1000
BAGV220560	220 x 560	100/1000
BAGV245250	245 x 250	100/1000
BAGV245300	245 x 300	100/1000
BAGV250350	250 x 350	100/1000
BAGV260560	260 x 560	100/1000
BAGV260700	260 x 700	100/500
BAGV300400	300 x 400	100/1000
BAGV300450	300 x 450	100/1000
BAGV300550	300 x 550	100/500
BAGV300600	300 x 600	100/500
BAGV350500	350 x 500	100/500
BAGV350600	350 x 600	100/500
BAGV375550	375 x 550	100/500
BAGV390400	390 x 400	100/500
BAGV390500	390 x 500	100/500
BAGV390600	390 x 600	100/500
BAGV400800	400 x 800	100/500

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
90 Microns				

BAGV09025090	90 x 250	90	100/1000
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100 Microns

BAGV140450100	140 x 450	100	100/1000
BAGV175200100	175 x 200	100	100/1000
BAGV200250100	200 x 250	100	100/1000
BAGV300300100	300 x 300	100	100/1000
BAGV245250100	245 x 250	100	100/1000
BAGV245350100	245 x 350	100	100/1000
BAGV260560100	260 x 560	100	100/500
BAGV300400100	300 x 400	100	100/500



115 Microns

BAGV100400115	100 x 400	115	100/1000
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Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGV14020080F	140 x 200	80	100P/1000C	
BAGV20030080F	200 x 300	80	100P/1000C	
BAGV28040099F	280 x 400	99	100P/1000C	
BAGV410510114F	410 x 510	114	100P/500C	
BAGV580825114F	580 x 825	114	100P/500C	

Code	Description	Size (mm)	Unit Per Pack/Carton	Product Image
BAGV0250300	Oven Vac Bag	250 x 300	200/1000	
BAGV0250450	Oven Vac Bag	250 x 450	100/800	

VACUUM BAGS

Clear Higher Micron

A thicker version of our standard vacuum bags. Higher micron food grade commercial vacuum bags are suitable for bone-in products, skin on produce and are more reliability with higher temperature sous vide cooking. Where 70 micron bags are not strong enough, 100 micron bags are the best option.

Um = Thickness

FOIL VACUUM POUCHES

Our three side seal pouches, provide a high barrier against oxygen and water vapour, making them ideal for products requiring extended shelf life. Suitable for a wide range of items, from freeze-dried goods to powders and caplets, they can be used for vacuum packing, gas flushing, and heat sealing, while also being recyclable through the Soft Plastics Recycling Scheme.

OVEN VACUUM BAGS

iKON

You get maximum shelf-life, no weight or flavour loss occurs during the cooking process. It applies a uniform heat transfer that reduces cooking time, maintaining quality and flavour.

VACUUM BAGS

Printed Dry Age

COLOURED VACUUM BAGS

Black Back - Clear Front

Black backed, clear front vacuum bag allows clear view of product. Vacuum bags are a popular packaging choice because they increase shelf life, have an enhanced sealing capacity, and superior puncture resistance. They extend shelf life, improve food safety, optimise food storage and portion control, HACCP compatible. A must for sous vide cooking.

Um = Thickness


Gold Back - Clear Front


Gold backed, clear front vacuum bag allows clear view of product. Vacuum bags are a popular packaging choice because they increase shelf life, have an enhanced sealing capacity, and superior puncture resistance. They extend shelf life, improve food safety, optimise food storage and portion control, HACCP compatible. A must for sous vide cooking.

Transparent Colour



Transparent vacuum bags allow a colour tinted view of product. Vacuum bags are a popular packaging choice because they increase shelf life, have an enhanced sealing capacity, and superior puncture resistance. They extend shelf life, improve food safety, optimise food storage and portion control, HACCP compatible. A must for sous vide cooking.

Code	Description	Size (mm)	Unit Per Pack/Carton
BAGVFSSIDA	Dry Age	155 x 228	100P/2000C

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVB100300115BLK	100 x 300	115	100/1000	
BAGVB100400115BLK	100 x 400	115	100/1000	
BAGVB100400BLK	100 x 400	80	100/1000	
BAGVB100600115BLK	100 x 600	115	100/1000	
BAGVB150225BLK	150 x 225	80	100/1000	
BAGVB155225BLK	155 x 225	80	100/1000	
BAGVB165200BLK	165 x 200	80	100/1000	
BAGVB165250BLK	165 x 250	80	100/1000	
BAGVB175275BLK	175 x 275	80	100/1000	
BAGVB195235BLK	195 x 235	80	100/1000	
BAGVB220285BLK	220 x 285	80	100/1000	
BAGVB220360BLK	220 x 360	80	100/1000	

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVB155225GLD	155 x 225	80	100/1000	
BAGVB175275GLD	175 x 275	80	100/1000	
BAGVB195235GLD	195 x 235	80	100/1000	
BAGVB220285GLD	220 x 285	80	100/1000	
BAGVB220360GLD	220 x 360	80	100/1000	

Code	Description	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVP190250	Pink Tint	190 x 250	70	100/1000	
BAGVBL390500	Blue Tint	390 x 500	70	100/500	

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
Clear - Ziplock				
BAGVZ170210	170 x 210	70	100/1000	
BAGVZ185270	185 x 270	70	100/1000	
BAGVZ290310	290 x 310	70	100/1000	
BAGVZ310450	310 x 450	70	100/1000	
BAGVZ320470	320 x 470	70	100/1000	
Black Back - Clear Front - Ziplock				
BAGVZB190230	190 x 230	80	100/1000	

Code	Size (mm)	Um	Unit Per Pack/ Carton	Product Image
Clear Front & Back				
BAGVH10028570	100 x 285	70	100/1000	
BAGVH100400HOLE	100 x 400	115	100/1000	
BAGVH10040070	100 x 400	70	100/1000	
BAGVH140210HOLE	140 x 210	70	100/1000	
BAGVH17525080	175 x 250	80	100/1000	
BAGVH18531080	185 x 310	80	100/1000	
BAGVH20025080	200 x 250	80	100/1000	
Black Back & Clear Front				
Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVB150225BLK	150 x 225	80	100/1000	
BAGVH17527580BK	175 x 275	80	100/1000	
BAGVH19523580	195 x 235	80	100/1000	
BAGVB200250BLK	200 x 250	80	100/1000	
BAGVH22036080	220 x 360	80	100/1000	
Gold Back & Clear Front				
Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVB150225GLD	150 x 225	80	100/1000	
BAGVB175235GLD	175 x 235	80	100/1000	
BAGVB185310GLD	185 x 310	80	100/1000	

ZIP VACUUM BAGS

Ziplock Pouch

Clear ziplock vacuum bag allows a clear view of the product, with the added benefit of a resealable opening.

Black backed, clear front, ziplock vacuum bag allows a clear view of the product, with the added benefit of a resealable opening.

HANG SELL VACUUM BAGS

Hole Punched (Hang)

Hole punched through the top of the bag to allowing it to be hung up on a display. Clear vacuum bag allows clear view of product, front and back.

Add a touch of prestige to your products but displaying in gold or black backed vacuum bags.

CLEAR SHRINK VACUUM BAGS

50 Micron - Flat Pack

Designed to deliver ultimate protection while maximising shelf life and maintaining a fresh product appearance.

Clear shrink vacuum bags, also known as vacuum shrink bags or vacuum packaging bags, serve various purposes across different industries and households. These bags are typically made from a high-quality, clear plastic material and are designed to remove air from the bag to preserve and protect the contents. Here are some common uses of clear shrink vacuum bags:

Food Preservation

Widely used in the food industry and in households to extend the shelf life of perishable items such as meat, fish, vegetables, and fruits. By removing the air and sealing the bags, they help prevent freezer burn and maintain the freshness of the food.

Marinating

Vacuum bags are used for marinating meats and other foods more effectively. The vacuum sealed environment allows the marinade to penetrate the food more deeply and quickly, enhancing flavour.



Sous Vide Cooking


Vacuum sealed bags are a key component of sous vide cooking. The airtight seal ensures that food is cooked evenly in a water bath, retaining its flavour and moisture.



CS = Curved Seal
SS = Straight Seal
Um = Thickness



Code	Size (mm)	Um	Unit Per Pack/Carton
50 Microns			
BAGVS100450	100 x 450 (Hang Sell)	50	100/2000
BAGVS14060045	140 x 600 SS	50	100/1000
BAGVS165255	165 x 255 SS	50	100/2000
BAGVS185160	185 x 160 SS	50	100/2000
BAGVS185250	185 x 250 CS	50	100/2000
BAGVS185310	185 x 310 CS	50	100/2000
BAGVS20021550	200 x 215 SS	50	100/2000
BAGVS205250	205 x 250 CS	50	100/2000
BAGVS205275	205 x 275 CS	50	100/2000
BAGVS205300	205 x 300 CS	50	100/2000
BAGVS205400	205 x 400 CS	50	100/2000
BAGVS205700C	205 x 700 CS	50	100/1000
BAGVS225300	225 x 300 CS	50	100/2000
BAGVS225350	225 x 350 CS	50	100/1000
BAGVS224650	225 x 465 CS	50	100/1000
BAGVS250320	250 x 320 CS	50	100/1000
BAGVS250350	250 x 350 CS	50	100/1000
BAGVS250420	250 x 420 CS	50	100/1000
BAGVS250450	250 x 450 CS	50	100/1000
BAGVS250500	250 x 500 CS	50	100/1000
BAGVS25060050	250 x 600 SS	50	100/1000
BAGVS250700	250 x 700 SS	50	100/1000
BAGVS300600	300 x 600 SS	50	100/1000
BAGVS350400	350 x 400 CS	50	100/1000
BAGVS350595	350 x 595 CS	50	100/700
BAGVS40050050	400 x 500 CS	50	100/500
BAGVS400400	400 x 400 SS	50	100/1000
BAGVS400600	400 x 600 CS	50	100/700
BAGVS400800	400 x 800 CS	50	100/300

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
60 Microns				
BAGVS22532560	225 x 325 CS	60	100/1000	
BAGVS25035560	250 x 355 CS	60	100/1000	
BAGVS30071060	300 x 710 CS	60	100/500	
BAGVS30055060	400 x 550 CS	60	100/500	
BAGVS40060060	400 x 600 CS	60	100/500	
BAGVS40071060	400 x 710 CS	60	100/400	
80 Microns				
BAGVS40050080	400 x 500 CS	80	100/500	

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVS17519595	175 x 195 CS	95	100/2000	
BAGVS25023095	250 x 230 SS	95	100/1000	
BAGVS25024595	250 x 245 CS	95	100/1000	
BAGVS25034595	250 x 345 CS	95	100/800	
BAGVS25048095	250 x 480 CS	95	100/500	
BAGVS35045095	350 x 450 CS	95	100/500	
BAGVS35075095	350 x 750 CS	95	100/300	
BAGVS40080095	400 x 800 CS	95	100/300	
BAGVS42580095	425 x 800 CS	95	100/300	
BAGVS45070095	450 x 700 CS	95	100/300	

Code	Size (mm)	Um	Unit Per Roll	Product Image
50 Microns				
BAGVS250350R	250 x 350	50	1000	
60 Microns				
BAGVS20530060POR	205 x 300	60	1000	
BAGVS25035560POR	250 x 355	60	1000	
BAGVS25070060POR	250 x 700	60	600	
BAGVS30039060POR	300 x 390	60	1000	
BAGVS30068060POR	300 x 680	60	600	
BAGVS35046060POR	350 x 460	60	600	
BAGVS40050060POR	400 x 500	60	600	
BAGVS40055060POR	400 x 550	60	500	
BAGVS40060060POR	400 x 600	60	500	
BAGVS40071060POR	400 x 710	60	400	
BAGVS40080060POR	400 x 800	60	400	

CLEAR SHRINK VACUUM BAGS

60/80 Micron - Flat Pack

Designed to deliver ultimate protection while maximising shelf life and maintaining a fresh product appearance.

CS = Curved Seal

95 Micron - Clear Bag No boneguard required

Designed especially for high abuse bone-in products, either fresh or frozen, with extra high puncture resistance to avoid leaks during transportation and storage.

No additional boneguard cloth is necessary.

Perforated On A Roll

Designed to deliver ultimate protection while maximising shelf life and maintaining a fresh product appearance.

HAM VACUUM BAGS

Plain Clear Flat Pack

Almost any bag can be perforated on a roll.

Note: carton quantity may change without notice.

CS = Curved Seal

SS = Straight Seal

VS = Shank Seal

Um = Thickness

EMBOSED CLEAR

(for external vacuum packers only)

See machinery for vacuum packer options.


COMPOSTABLE

Vacuum Bags


Certified home compostable. Doesn't break down in the carton, only when it goes in to the ground. 100% break down within 26 weeks. Fully toxin free. Worm friendly.

Code	Size (mm)	Um	Unit Pack/Carton	Product Image
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60 Microns

BAGVS40055060	400 x 550 CS Half	60	100/500	
BAGVS40055060	400 x 550 VS Half	60	100/500	
BAGVS40055060	400 x 550 CS Half	60	100/400	
BAGVS40060060	400 x 600 CS Half	60	100/500	


95 Microns - Plain

BAGVS40055095	400 x 550 CS Half	95	100/400	
BAGVS40070095	400 x 700 VS Whole		100/300	


95 Microns - Printed





BAGVSP40055095	400 x 550 CS Half	95	100/400	
BAGVSP40070095	400 x 700 VS Whole		100/300	

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
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BAGVXBV150300	150 x 300	105	100/2000	
BAGVXBV200300	200 x 300	105	100/1600	
BAGVXBV200350	200 x 350	105	100/1200	
BAGVXBV250300	250 x 300	105	100/1200	
BAGVXBV250350	250 x 350	105	100/1000	
BAGVXBV250500	250 x 500	105	100/600	
BAGVXSIV2805	280 x 5m	105	2 Rolls	
BAGVXBV300400	300 x 400	105	800/C	

Code	Description	Size (mm)	Unit Per Roll/Carton	Product Image
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IKHCV1520	iKON Compost Vac Bag	150 x 200	100/1000	
IKHCV1724	iKON Compost Vac Bag	175 x 240	100/1000	
IKHCV2130	iKON Compost Vac Bag	210 x 300	100/1000	
IKHCVAC2535	iKON Compost Vac Bag	255 x 350	100/1000	

Code	Description	Size	Unit Per Roll/Carton	Product Image
White				
TAPEBG230C	Boneguard Cotton Roll	230mm x 45m		
TAPEBGP23090P	Boneguard Sheets	230 x 89mm	4100/C	
TAPEBGP230260P	Boneguard Sheets	230 x 254mm	1000/C	
TAPEBS7575P	Boneguard Perf	75 x 75mm	90M 8R/C	
TAPEBG115PP	Boneguard Perf	115 x 90m	(11.5CM) R	
TAPEBS115P	Boneguard Non-Perf	115 x 90m	-	
TAPEBG115115P	Boneguard Perf	115 x 115mm	90M 8R/C	
TAPEBG230400P	Boneguard Perf	230 x 400mm	90M 4R/C	
TAPEBG250400W	Boneguard Perf	250 x 400mm	90M 4R/C	
TAPEBG250660P	Boneguard Perf	250 x 660mm	90M 4R/C	
TAPEBS300660P	Boneguard Perf	300 x 660mm	90M 2R/C	
TAPEBS400600P	Boneguard Perf	400 x 600mm	90M 1R/C	
Brown				
TAPEBG115175B	Boneguard Ham	115 x 175mm	90M 8R/C	
Clear				
TAPEBG150500P	Boneguard Perf	150 x 500mm	250M/R 2R/C	
TAPEBS250450P	Boneguard Perf 140um	250 x 450mm	160M/R 2R/C	
TAPEBG240100C	Boneguard Perf 100um	240 x 500mm	100M/R	

BONEGUARD

White, Brown & Clear

Boneguards are placed over the exposed bone to protect the food packaging from puncturing and causing leakage.

Used with a variety of meat packaging solutions, including hams, preformed trays, and vacuum type packaging.

Protect your packaging from sharp or jagged meat, pork or ham bones with bone guard sheets and rolls.

POLY BAGS

Clear

- Retail packaging for various products
- Food packaging, including produce bags
- Rubbish and waste disposal
- Protective packaging during shipping and storage
- Medical waste disposal and packaging
- Pharmaceutical product packaging
- Agricultural product packaging

Code	Size (mm)	Unit Per Pack/Carton
30 Microns		
BAGP0200250P250	200 x 250	250/5000
BAGP0200300	200 x 300	250/5000
BAGP0250300	250 x 300	250/5000
BAGP0250350	250 x 350	250/3000
BAGP0300375	300 x 375	250/3000
BAGP0300450	300 x 450	250/2000
BAGP0375500	375 x 500	250/1000
BAGP0450600	450 x 600	250/1000
BAGP0500750	500 x 750	100/700
BAGP0600900	600 x 900	100/500
BAGP07501000	750 x 1000	100/500
35 Microns		
BAGPOR40065035	400 x 650	500 Roll
40 Microns		
BAGP0090300P250	90 x 300	250/5000
50 Microns - Freezer Grade		
BAGP030045050P100	300 x 450	100/1500
BAGP045060050P100	450 x 600	100/500
BAGP045077550	450 x 775	100/400
BAGP050075050P100	500 x 750	100/400
BAGP060090050	600 x 900	100/300
BAGP0600100050	600 x 1000	350/C
55 Microns - Freezer Grade		
BAGPOR50075055	500 x 750	250 Roll
60 Microns - Freezer Grade		
BAGPOR50090060NP	500 x 900	250 Roll
70 Microns - Freezer Grade		
BAGP020030070	200 x 300	100/2500
BAGP025037570	250 x 375	100/2000
BAGP030045070	300 x 450	100/1200
BAGP037550070	375 x 500	100/1000
BAGP042047070	420 x 470	100/1000
BAGP045060070	450 x 600	100/400
BAGP045077570	450 x 775	100/700
BAGP045090070P100	450 x 900	100/300
BAGP050075070	500 x 750	50/500
BAGP0550100070P10	550 x 1000	10/200
BAGP0600120070	600 x 1200	50/300
BAGP060090070	600 x 900	25/250

Code	Size (mm)	Colour	Um	Unit Per Pack/Carton	Product Image
Natural					

BAGPON360420	360 x 420	Natural	20	1000
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Blue

BAGPOB45060035	450 x 600	Blue	35	250/1000
BAGPOB50075050	500 x 750	Blue	50	100/400



Code	Description	Um	Colour	Unit Pack/Roll
FS4 - 20um				
BAGFS420N	FS4	20	Natural	250/1500
FS5 - 18um				
BAGFS518N	FS5	18	Natural	250/1000
FS6 - 16um				
BAGFS616N	FS6 635 x 380 x 635	16	Natural	100/500
BAGFS616B	FS6 635 x 380 x 635	16	Blue	100/500
BAGFS616BROLL	FS6 635 x 380 x 635	16	Blue	500 Roll
FS6 - 22um				
BAGFS622N	FS6 635 x 380 x 635	22	Natural	100/500
BAGFS622B	FS6 635 x 380 x 635	22	Blue	100/500
BAGFS622BROLL	FS6 635 x 380 x 635	22	Blue	500 Roll
BAGFS622Y	FS6 635 x 380 x 635	22	Yellow	100/500
FS6 - 35um				
BAGFS635BL	FS6 635 x 380 x 635	35	Blue	100/400
FS6 - 50um				
BAGFS650B	FS6 635 x 380 x 635	50	Blue	300/C
Trolley Liner				
BAGPO11007001300	FS6	50	Clear	100R
Jumbo				
BAGPOR130012002160	1300 x 1200 x 2160	50	Natural	50R

POLY BAGS

Translucent

Used to pack fruit, vegetables & other loose items while shopping. Perforated for easy tear off.

CARTON/ DIXIE LINERS

When it comes to protecting produce in the food industry in particular, hygiene is crucial and these liners will prevent any means of contamination. Place the bag into a box, shipping boxes or crates, placing it over the edges for a secure fit and then fill as necessary. The bags can be used for a variety of items such as food produce and items that need a waterproof lining, or oily components.

CELLOPHANE BAGS

Effortlessly showcase your food offerings with these flat plain clear bags, providing an ideal presentation solution.

MUSSEL BAG

On a roll

Bag for fresh shellfish.

PRODUCE BAGS

Hole Punched


High-quality, hole-punched produce bags, can be used for a multitude of purposes.


Um = Thickness


WHITEPAC BUTCHER BAGS


Plain

Single use bags, for packing cuts of meat.

Code	Description	Size (mm)	Unit Per Pack/Carton	Product Image
BAGCELO2	Cellophane No.2	100 x 135	1000	
BAGCELO3	Cellophane No.3	125 x 185	1000	
BAGCELO4	Cellophane No.4	75 x 35 x 195	1000	
BAGCELO5	Cellophane No.5	100 x 50 x 215	1000	
BAGCELO6	Cellophane No.6	110 x 55 x 265	1000	
BAGCELO7	Cellophane No.7	125 x 55 x 305	1000	
BAGCELO8	Cellophane No.8	180 x 285	1000	

Code	Description	Size (mm)	Unit Per Roll	Product Image
BAGPOR300450MUS	Natural Mussel	300 x 450	500	

Code	Capacity (kg)	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGPRO1KG	1	200 x 300	30	250/5000	
BAGPRO2KG	2	225 x 425	30	250/4000	
BAGPRO3KG	3	250 x 500	30	250/2000	
BAGPRO5KG	5	300 x 600	30	250/2000	
BAGPR20KG	20	-	-	50/500	

Code	Size (mm)	Unit Per Pack/Carton	Product Image
BAGPOW200250NP	200 x 250	1000/5000	
BAGPOW200300NP	200 x 300	1000/3000	
BAGPOW250300	250 x 300	1000/5000	
BAGPOW250350	250 x 350	1000/5000	
BAGPOW250400NP	250 x 400	1000/5000	
BAGPOW300350NP	300 x 350	1000/5000	
BAGPOW300450	300 x 450	1000/3000	
BAGPOW450600NP	450 x 600	500/1500	



WHITEPAC BUTCHER BAGS

Printed - Blue text

Single use bags, for packing cuts of meat. Printed with specific labelling.

Code	Description	Size (mm)	Um	Unit Per Pack/Carton
BAGPOWPB200300	Bacon	200 x 300	13	2000/1000
BAGPOWPBSS200300	Braising/Stew Steak	200 x 300	13	2000/1000
BAGPOWPCB300350	Corned Beef	300 x 350	13	2000/6000
BAGPOWPFS200300	Fillet Steak	200 x 300	13	2000/1000
BAGPOWPM200300	Mince	200 x 300	13	2000/1000
BAGPOWPRB300350	Roast Beef	300 x 350	13	2000/1000
BAGPOWPSF200300	Scotch Fillet/Rib Eye	200 x 300	13	2000/1000
BAGPOWPSPS200300	Sirloin/Porterhouse Steak	200 x 300	13	2000/1000
BAGPOWPTR300350	Topside Roast	300 x 350	13	2000/1000

Code	Description	Size (mm)	Unit Per Pack/Carton	Product Image
BAGPOZIP130155	Ziplock	130 x 155	100/5000	
BAGPOZIP155230	Ziplock	155 x 230	100/3000	
BAGPOZIP230305	Ziplock	230 x 305	100/1500	
BAGPOZIP255355	Ziplock	255 x 355	100/1500	
BAGPOZIP305380	Ziplock	305 x 380	250/1000	
BAGPOZIP305380100	Ziplock	305 x 380	100P	
BAGPOZIP30035560	Ziplock + Handle	300 x 355 (80um)	50/500	

Code	Description	Size (mm)	Unit Per Carton	Product Image
BAGSSHDN	Small HD	200 x 400 x 100	500	
BAGSLHDN	Large HD	300 x 540 x 160	500	

ZIPLOCK BAGS

Ziplock vacuum bag allows a clear view of the product, with the added benefit of a resealable opening. Vacuum bags are a popular packaging choice because they increase shelf life, have an enhanced sealing capacity, and superior puncture resistance. They extend shelf life, improve food safety, optimise food storage and portion control, HACCP compatible.

SINGLET BAGS

75 Micron - Reusable

Adheres to New Zealand's environmental legislation.

OTHER BAGS

Hot Chicken Bag

Explore the convenience of our printed ziplock/stand-up pouch, specially designed for packaging hot roast chicken.

Paper Flat Brown No.5











General purpose flat brown paper bag. Ideal for loose food products and pastries. Great to have on hand in cafes for takeaway goods.



Beige & Green Woven Bag

Woven bag for life, eco friendly, great for shopping.





Cotton Gourmet Ham Bag

The ham bag is designed to preserve meat freshness by effectively absorbing moisture and preventing mold formation. Say goodbye to drying out and hello to extended freshness with our innovative ham bag.

Code	Description	Unit Per Box/ Carton	Product Image
BAGCOF	Mussel Bag Cotton Singlet	1 (Min 50)	
BAGHCPN	Hot Chicken Bag	50/500	
BAGPCM	Butchers Paper Carry Bag Medium	250	
BAGPCL	Butchers Paper Carry Bag Large	250	
BAGPAFB5	Paper Flat Brown No.5	500	
BAGPABB390250	Bag Paper Checkout Small 390 x 250	250/P	
BAGPOWOVEN	Beige & Green Woven Bag	50/200	
BAGCHAM	Cotton Gourmet Ham Bag With Drawstring	250	
BAGPRCSA	Print Sausage Meat	200	
BAGPRMMM	Print Mince Meat	200/10,000	

Code	Description	Size (mm)	Unit Per Pack	Product Image
BOXCH60	Hamburger Box	230 x 340 x 85	60	
BOXCM	Meat Box	230 x 102 x 322	100	



Code	Description	Colour	Size (mm)	Unit Pack/Carton	Product Image
TIS900900DEL	Poly Deli Sheet	Black	900 x 900	250	
TISIK400650RBL TIS90090040PAD100	iKON Ripa Sheet Poly Ripa Sheet	Blue Natural	400 x 650 900 x 900	250/4000 100/1800	
TIS360600BLU	Poly Ripa Roll	Blue	360 x 600	1000 Roll	
TIS200275 TIS250360P TIS900900ROLL	Tissuethene Tissuethene Tissuethene	Deli Sheets Pink Blue	200 x 275 250 x 360 900 x 900	1000/5000 2000/8000 1000 Roll	

BOXES

Meat & Burgers

Cardboard burger boxes are versatile packaging solutions that serve various purposes beyond just holding burgers. Here are some common uses for cardboard burger boxes:

- Food packaging
- Takeout containers
- Food storage

TISSUETHENE

Sanitary Food Handling

In butcheries, deli sheets are often used to handle raw meat and seafood.

Lining Trays and Baskets

Deli sheets can be used to line serving trays, baskets, and display cases in cafes.

Baking

In cafes, deli sheets can be used as liners for baking sheets or trays when making pastries, cookies, or other baked goods. They prevent sticking and make it easier to remove the baked items.



Cheese and Charcuterie

Deli sheets are often used as a base for presenting cheese and charcuterie boards. They can be arranged under the cheeses and meats for an attractive and clean presentation.

NETTING


Metranet

Metranet only stretches width (not width and length like springnet). This is used for rolled roasts.

Code	Description	Colour	Length of Roll (m)	Product Image
NETSPNM16	16/4R	White	50	
NETSPNM184R	18/4R	White	50	
NETSPNM204R	20/4R	White	50	
NETSPNM224R	22/4R	White	50	
NETSPNM264R	24/4R	White	50	
NETSPNM264R	26/4R	White	50	
NETSPNM483T	48/3T	White	50	
NETSPNM284RWR	28/4	White/Red	50	


Spring-Net

- High quality elastic netting
- Available in white or red/white
- 2-way stretch for optimum pressure
- Easy to peel
- Multiple sizes

Code	Description	Colour	Length of Roll (m)	Product Image
NETSPNL516R	L5 16/60	Red & White	50	
NETSPNL516W	L5 16/60	White		
NETSPNL518R	L5 18/70	Red & White	50	
NETSPNL518W	L5 18/70	White		
NETSPNL520R	L5 20/80	Red & White	50	
NETSPNL520W	L5 20/80	White		
NETSPNL522R	L5 22/90	Red & White	50	
NETSPNL522W	L5 22/90	White		
NETSPNL524R	L5 24/100	Red & White	50	
NETSPNL524W	L5 24/100	White		
NETSPNL526R	L5 26/110	Red & White	50	
NETSPNL526W	L5 26/110	White		
NETSPNL528R	L5 28/120	Red & White	50	
NETSPNL528W	L5 28/120	White		


Merc-Net


- Integrated netting and fabric
- Improves yields
- Leaves spiral indentation
- Excellent smoke penetration
- Great binding strength
- Quality looking final product


Code	Size (mm)	Colour	Roll Length (m)	Product Image
NETMN6050	60	White	50	
NETMN11050	110	White	50	
NETMN12550	125	White	50	
NETMN16050	160	White	50	
NETMN18050	180	White	50	
NETMN22050	220	White	50	


Meshnet



- Fine/ultra-fine square netting
- Holds product tightly
- Improves binding
- Reduction of air pockets
- Peels easily

Code	Size (mm)	Colour	Roll Length (m)	Product Image
NETMSN22	22sq x 48 x 180	White	50	

Code	Description	Size (m)	Colour	Unit Per Bundle/Carton	Product Image
NETNB1MYE	Bag C&C	1	Yellow	2000C	
NETNB1MW	Bag C&C	1	White	2000C	
NETNB1MBR	Bag C&C	1	Red	100BDL	
NETNB1MBW	Bag C&C	1	White	100BDL	

Code	Description	Size (mm)	Unit Per Bundle	Product Image
NETSN390C900MB	Nylon	390 x 900	25	

Code	Size (mm)	Unit	Product Image
NETLFRA125	125	Each	
NETLFRA140	140	Each	
NETLE160	160	Each	

Code	Description	Weight (kg)	Product Image
STODMD60NZ	Stockinette DMD NZ Roll Cream	Approx. 2.5	
STOWENN02	Stockinette Roll Rayon White	2	

Code	Colour	Size (mm)	Unit Per Bag	Product Image
TRUL0652300BK	Black	65	5000	
TRUL0652300BL	Blue	65	5000	
TRUL0652300GR	Green	65	5000	
TRUL0652300GR1	Green	65	1000	
TRUL0652300RD	Red	65	5000	
TRUL0652300RD1	Red	65	1000	
TRUL0652300WH	White	65	5000	
TRUL0652300YL	Yellow	65	5000	

NETTING

Netlon

Netlon bags are ideal for packing garlic, fruit, vegetables, nuts etc.

Smokenet

Cloth netting used to hold your ham together throughout the smoking process. Allows the smoke to penetrate the netting whilst still maintaining optimum moisture levels inside.

NETTING LOADERS

For easy loading and applying netting to products

CLOTHS

Stockinette DMD

Made of highly-absorbent durable cotton. Suitable for cleaning, painting and polishing.

Stockinette Roll Rayon

Stockinette Roll is a very absorbent lint free cloth roll used to apply wax and for buffing up the wax, also ideal for applying spirit and water based stains.

TRUSS LOOPS

Ideal for binding poultry, birds and meat. These loops have been specially designed to contain the animals limbs to be spit roasted.

BUTCHERS PAPER

BBQ Peach Paper

100% food grade, thick and robust paper, increased strength when wet. This means you can wrap raw meat with it, use it in your smoker while cooking and it won't fall apart or leak.

French Butcher Deli Paper - iKON

- Available in 2 colours (pink and white check or brown)
- Three sizes of each colour available
- Environmentally friendly alternative to plastic bags
- Unique to Dunninghams and direct from France

Waxed Patty Sheets


Burger pattie paper is ease to separate from the patties when the wax papers sheets to put between the patties and great for separating burgers after using a press.

Non stick. These patty papers can be 100% water and oil resistant that kept your food fresh. You can use the patty paper for pressing hamburgers and stacking patties to cook or freeze. It's easy to use and store.

Code	Description	Size	Unit Per Pack	Product Image
IKPPR	Paper Peach Roll 45gsm	450mm x 500m	1 Roll	

IKPPS	Paper Peach Sheets	430mm x 300mm	250	
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Code	Description	Size (mm)	Unit Per Pack	Product Image
IKTHPB2033	Brown	200 x 330	1000	
IKTHPB2535	Brown	250 x 350	1000	
IKTHPB4050	Brown	400 x 500	1000	

IKTHPP2033	Pink & White	200 x 330	1000	
IKTHPP2535	Pink & White	250 x 350	1000	
IKTHPP4050	Pink & White	400 x 500	1000	

Code	Description	Size (mm)	Unit Per Pack/Carton	Product Image
PAPBOPFP100 PAPBOPFP120	Patty Clear Film	100 diameter 120 diameter	1000P 1000P	
PAPP110HP	Patty Waxed Hole Punched - Round	110 Round	1000/28	
PAPP127	Patty Waxed Hole Punched - Square	127 x 127	1000P	

Code	Description	Size (mm)	Unit Per Pack/Carton	Product Image
PAPSR450 PAPSR600	Sandow Roll	450 (50gsm) 600 (50gsm)	Roll Roll	
PAPSRD450 PAPSRD600	Sandow Roll Dispenser	450 600	Each Each	
PAPSS450600	Sandow Sheets	450 x 600 (50gsm)	Pack	
Code	Description	Size (mm)	Unit Per Pack	Product Image
PAPDW200330	Deli Wrap Waxed	330 x 200	1000P	
PAPMSP	Meat Saver Paper	375 x 250	1000P	
PAPN20	Newsprint	720 x 800	20P	
PAPREDS450600	Rediwrap Sheets	450 x 600	500P	

BUTCHERS PAPER

Sandow Paper

- Wrapping meat
- Meat storage
- Displaying cuts of meat
- Absorbing excess moisture
- Protecting meat during storage and transportation
- Smoking meat

Dispenser

Durable paper roll dispenser features a heavy cutting bar making dispensing paper fast and efficient.

Sandow Sheets

Conveniently cut to size.

OTHER PAPER

Deli Wrap Waxed

Deli-Wrap has light wax coverage on both sides, creating a food wrap with a good moisture barrier, also allowing breathability. It's perfect for wrapping sandwiches, bakery items, and seafood.

Meat Saver Paper

Suitable for red meat.

Newsprint

Perfect for wrapping fish and chips.

SHANK CAPS

Designed to fit over bones, preventing potentially sharp bones from piercing the external packaging during the vacuuming process.

SOAKER PADS


Soaker pads are used in food trays with meat, fruit and seafood to help both the shelf-life and improve the appearance of the food in question.


*white soaker pads can be ordered if required, MOQ applies.

SKEWERS




Steels & Wood

Perfect for serving delicious kebabs and other meats, vegetables and seafood.



Code	Description	Unit Per Pack/Carton	Product Image
SHA	Ham (Clear)	45/80 (3600)	
SHAG	Ham (Gold)	45/80 (3600)	
SHAL	Lamb (Clear)	60/80 (15,000)	

Code	Description	Colour	Size (mm)	Unit Per Carton	Product Image
SOAKP6814050BLK	50ml	Black	68 x 140	5000	
SOAKP90120100BLK	100ml	Black	90 x 120	1700	
SOAKP90120100WH*	100ml	White	90 x 120	1700	
SOAKP90150150BLK	150ml	Black	90 x 150	1700	
SOAKP90150150WH*	150ml	White	90 x 150	1700	

Code	Description	Size (mm)	Unit Per Carton	Product Image
SKESSR	Stainless Steel Rolling	300	-	
SKEB20035	Kebab Wood	205 x 3.7	1000	
SKEW200	Wooden Lancer	200 x 6	1000	
SKEW200BX	Wooden Lancer	200 x 6	2000	
SKEHD	Hot Dog Sticks	1000	1000	
SKENS	Nibble Stick	80 x 2.5	1000	
SKET	Toothpicks	80 x 2.5	-	
Bamboo				
SKEBP150	Bamboo Paddle	150	100	
SKEBP200		200	100	
SKEB200KG	Bamboo	200 x 3	approx 930	

Code	Description	Unit Per Carton	Product Image
STAPR7312PLIER	73/12 Pliers	Each	
STAPMPS2	Max Packner HR PS 2	Each	
STAPP7	Hog Ring Pliers Bostich P7	Each	

Code	Description	Type	Unit Per Pack
STAPB616G50B	Bostich	616G50B - Blunt	2500
STAPMP11	Max Packner	11mm alum	2000
STAPMP13	Max Packner	13mm alum	2000
STAPS735 STAPS740	Polyclips	S735 S740	2970 2970
STAPR7310 STAPR7312	For Rapid	73/10 73/12	5000 5000
STAR100T STAR120T STAR150T	Tipper Tie Clipper	R100 R120 R150T	10,000 8000 8000

Code	Description	Size	Unit	Product Image
STRFF1400 STRFRF450 STRFRF500	Rapfast - Machine & Hand Wrap	400 Flex 1 450 New Gen 500 New Gen	Roll Roll Roll	
STRFIK380HAND STRFIK450HAND	iKON Hand Wrap	380 450	Roll Roll	

STAPLERS

Max Packner HR PS 2

Max HR-PS II manual hermetic bag sealer (Packner). Seals polybags air and water tight.

Hog Ring Pliers Bostich

Designed for fastening ropes, cords, cables and fabrics or materials to wire frames.

STAPLES

STRETCH FILM

Food wrap, 1200 meters. Ideal for use in restaurants, cafes and catering environments. It can be used to cover bowls and tubs, or wrap food directly to keep it fresher for longer.

SEE
MACHINERY
SECTION FOR
STRETCH FILM
WRAPPERS

TAPE


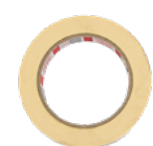
Dispensers

Fast and easy to use, one motion wraps tape around neck of bag so it sticks to itself. It can be used with poly and cellophane bags. Built-in trimmer cuts tape and seals bag to size.

Bag Neck Sealers & Tapes

Dunninghams provides a wide range of tapes for multi purpose uses.

Code	Description	Size (mm)	Colour	Product Image
BAGS1032PCB	Powder Coated Sealer	9	Blue	
BAGS1032SS	Stainless Steel Sealer	9	Steel	

Code	Description	Size	Colour	Unit Per Carton	Product Image
TAPEV09BL TAPEV09GR TAPEV09RED TAPEV09YE TAPEV09WH	Vinyl Bag Neck Sealer	9mm x 66m	Blue Green Red Yellow White	Roll Roll Roll Roll Roll	
TAPEV12GRN TAPEV12RED TAPEV12BL	Vinyl Bag Neck Sealer	12mm x 66m	Green Red Blue	Min 12 Min 12 Min 12	
TAPE48CC76	iKON Tape	48mm x 76m	Clear	36C	
TAPES18CAN	Cellulose Tape	18mm x 66m	Clear	8 Per Box	
TAPEM24	Tape Masking	24mm x 50m	Cream	Each	
STRAPSTR123KMPBL	Strapping Tape	12mm x 3000m	Blue	Each	
TAPET1100M	Teflon Tape - Vac Pack	50mm x 1.1m		Each	
TAPET15MR	Teflon Tape - Vac Pack	50mm x 15m		Each	

Code	Description	Size (m)	Product Image
TWIDP	White Polyester	400	
TWIPB	Black Polyester	400	
TWIGRW	Gourmet - Red & White	560	
TWIGGW	Gourmet - Dark Green & White	560	
TWIGBW	Gourmet - Blue & White	560	
TWI53PN	5/3 Gold Nylon	-	
TWIESW	Ennio String White	55m	
TWIESR	Ennio Red String	55m	
TWIPC1800	Polycotton White 2-Ply	-	
TWITR6400	Telstra Rope	6mm x 400m	

TWINE

Twine is a versatile tool in the field of butchery, where it is commonly used for various purposes. Here are some of the primary uses of twine in butchery:

Trussing Poultry and Meat

Twine is often used to truss or tie poultry, such as chickens and turkeys, as well as cuts of meat like roasts or stuffed meats. Trussing helps maintain the shape of the meat during cooking, ensuring even cooking and presentation.

Securing Stuffed Meat

When preparing stuffed meats, twine is used to tie the opening of the meat to keep the stuffing inside during cooking. This helps in preventing the stuffing from spilling out and helps the meat cook evenly.

Creating Butcher's Knots

Butcher's knots are specialised knots used to tie off sausages and other meat products during the sausage-making process. These knots are essential for sealing sausages and ensuring that they hold their shape.

Hanging and Aging

In some cases, twine is used to hang meats for aging, especially in traditional or artisanal butchery. The twine is used to secure the meat to hooks or racks for the aging process.

Identifying Cuts

Butchers may use twine to label or mark specific cuts of meat. For example, they might tie coloured twine around different cuts to easily distinguish between them.

Supporting Bone-In Cuts

When dealing with bone-in cuts of meat, twine can be used to secure the bones in place, preventing them from moving during cooking and making carving easier.

MAP TRAYS

Mono PET - iKON

Kerbside recyclable trays

Meat Display

Mono PET trays are commonly used for displaying various cuts of meat, such as steaks, chops, ground meat, and poultry. They provide a clean and attractive presentation.

Hygiene

PET trays are easy to clean and sanitize, which is crucial for maintaining hygiene standards in a butchery. They can be washed and reused or disposed of after use to prevent cross-contamination.

Protection

They can be sealed with plastic wrap or a lid to create a barrier that keeps meat fresh and prevents it from coming into contact with other products or foreign substances.

PET LIQUID LOCK

iKON Trays

Kerbside recyclable trays


Liquid Lock is a revolutionary new honeycomb design that locks excess moisture in place without the need of a soaker pad. It's made from a high clarity food grade RPET, which is a general-purpose thermoplastic polymer, and is one of the most recycled thermoplastics.


The benefits of Liquid Lock to you and your business are massive:


- 100% recyclable
- Strong
- Lightweight
- Durable
- Made from a high clarity food grade RPET
- Great for both machine and hand wrapping
- Better shelf performance


Code	Description	Size (mm)	Depth (mm)	Unit Per Carton	Product Image
TRAPETIK97C30	97 Clear	170 x 220	30	200	
TRAPETIK97C40	97 Clear	170 x 220	40	200	
TRAPETIK97C50	97 Clear	170 x 222	50	200	
TRAPETIK97C60	97 Clear	170 x 220	60	150	
TRAPETIK119C40	119 Clear	230 x 297	40	180	





Code	Size (in)	Depth (mm)	Unit Per Carton	Product Image
TRALLIK75C35	7 x 5	30	1200	
TRALLIK85C35	8 x 5	30	700	
TRALLIK106C35	10 x 6	30	700	
TRALLIK108C35	10 x 8	30	700	
TRALLIK115C35	11 x 5	30	600	
TRALLIK119C50	11 x 9	50	350	
TRALLIK1310C35	13 x 10	30	320	
TRALLIK1411C35	14 x 11	35	320	


Code	Size (mm)	Depth (mm)	Product Image
Black 1 Compartment			
TRACPET2103B	127 x 171	35	
TRACPET2173B	127 x 215	50	
TRACPET2175B	127 x 215	40	
TRACPET2012B	155 x 200	34	
TRACPET2212B	155 x 200	45	
TRACPET2412B	155 x 200	50	
TRACPET2512B	155 x 200	55	
TRACPET2476B	169 x 221	51	
TRACPET2077B	169 x 221	76	
TRACPET2016B	177 x 227	35	

Black 2 Compartment			
TRACPET2014B	155 x 200	35	
TRACPET2314B	155 x 200	45	
TRACPET2116B	177 x 227	35	
TRACPET2295B	188 x 137	35	

Black 3 Compartment			
TRACPET2017B	177 x 227	32	

Clear 1 Compartment			
TRARCPET8629N	265 x 325	51	

Code	Size (mm)	Depth (mm)	Units Per Carton	Product Image
Natural - 1 Compartment				
TRARCPET2103N	127 x 171	35	550	
TRARCPET2012N	155 x 200	34	500	
TRARCPET2212N	155 x 200	45	288	
TRARCPET8682N	175 x 226	34	350	
TRARCPET8681N	175 x 226	54	270	
TRARCPET8629N	265 x 325	51	90	

Natural - 2 Compartment				
TRARCPET2014N	155 x 200	35	500	
TRARCPET8688N	175 x 226	43	350	

CPET TRAYS

iKON Trays

Made from CPET (Crystalline Polyethylene Terephthalate), our meal containers are ideal for hot and cold convenience meals. The temperature usage range is very wide, from -40°C to +220°C, making CPET meal trays suitable for use in freezers, microwaves and ovens. These are designed to resist fats, oils and sugars.

Heat seal lid options are available for tamper evident seals, and polypropylene lids are available on some tray sizes. Used containers are ideal for recycling, recyclers would prefer these to be cleaned before deposited.

R-CPET TRAYS

iKON Trays

Kerbside recyclable trays

LIDDING FILM

Suitable for Mono PET

- Easy peel
- Anti-fog
- High barrier
- Suitable for the oven

Suitable for Mono PET

- Lock seal
- Anti-fog
- High barrier
- Suitable for the oven

Note: other sizes available on request

Suitable for PE Lined Tray

- Easy peel
- Suitable for the oven

iKON Tray Sealers

The manual tray sealer can be used for Mono PET or CPET packaging of ready meals, fresh and cooked meats, seafood, dairy, vegetables and salads, baked foods, fruit and much more.

Simple and economical to use, the manual tray sealer uses heat to seal the lidding film to CPET trays and is suited to retail food businesses, commercial kitchens and small food processing businesses.

Code	Description	Size	Product Image
40um			

STRFL220500B440	Film Oven Lid	220mm x 500m	
STRFL320500B440	Film Oven Lid	320mm x 500m	

Code	Description	Size	Product Image
25um			

STRFL4301600AFLSHB	Film Oven Lid	430mm x 1600m	
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45um			
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STRFL220500AFLSHB	Film Oven Lid	220mm x 500m	
STRFL320500AFLSHB	Film Oven Lid	320 mm x 500m	
STRFL350500AFLSHB	Film Oven Lid	350mm x 500m	
STRFL380500AFLSHB	Film Oven Lid	380mm x 500m	
STRFL470500AFLSHB	Film Oven Lid	470mm x 500m	

Code	Description	Size	Product Image
42um			





STRFL220500EPC42	Film Oven Lid	220mm x 500m	
STRFL42420	Film Oven Lid	420mm x 500m	
STRFL450500EPC42	Film Oven Lid	450mm x 500m	

Code	Description	Max Tray Dimensions	Product Image
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TRAS200155	Manual Tray Sealer FR-220B	260 x 190 x 100mm	
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TRAS227177	Manual Tray Sealer - Duo	Die 1: 227 x 177 x >100mm Die 2: 221 x 169 x >100mm	
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Code	Size	Product Image
IKCLING33300	33cm x 300m	
IKCLING45300	45cm x 300m	
IKCLING33	33cm x 600m	
IKCLING45	45cm x 600m	

Code	Description	Size	Product Image
IKFOILSMAP	All-Purpose	33cm x 150m	
IKFOILAP	All-Purpose	44cm x 150m	
IKFOILHD	Heavy Duty	44cm x 150m	
IKFOILSHD	BBQ Super Heavy Duty	44cm x 65m	

Code	Size	Product Image
iKBAKE30	30cm x 120m	
iKBAKE40	40cm x 120m	
iKBAKE45	45cm x 120m	

CLING WRAP

iKON i-Cling

- Stretches and covers foods without splitting or tearing
- Microwave safe
- Includes cutter bar
- Six rolls in every carton

FOIL WRAP

iKON i-Foil

- For use in kitchens and take aways
- Six rolls in every carton

BAKING PAPER

iKON i-Bake

- Microwave and oven safe
- Four rolls in every carton

ECOBOARD

Clams & Corrugated Trays

Steam release vents on IKEBB2/ IKEBSP3. Sturdy and versatile, these ecoboard boxes can handle a wide variety of hot and cold foods. Made from brown corrugated fluted board, they are grease and water resistant, perfect for food deliveries, takeaways, cafes and bakeries. Durable and sturdy construction, pre-assembled trays. Biodegradable, compostable and recyclable.

Code	Description	Size (mm)	Sleeves/ Carton	Product Image
IKEBB1	IKON Burger Clam	102 x 105 x 80	4/200C	
IKEBB2	IKON Jumbo Burger Clam	120 x 120 x 100	4/200C	
IKEBSP2	IKON Regular Snack Box	176 x 91 x 80	4/200C	
IKEBSP3	IKON Large Snack Box	210 x 108 x 80	4/200C	
IKEBEDB	IKON Dinner Box	180 x 160 x 80	3/150C	
IKEFBX	IKON Family Dinner Box	290 x 170 x 85	2/100C	
IKEBHDOG	IKON Hot Dog Box	210 x 70 x 75	4/200C	
IKEBT1	IKON Tray #1	130 x 90 x 50	4/500C	
IKEBT3	IKON Tray #3	180 x 135 x 45	2/250C	
IKEBT4	IKON Tray #4	225 x 152 x 45	2/250C	
IKEBT5	IKON Tray #5	255 x 179 x 58	1/100C	

Code	Description	Size (mm)	Sleeves/Carton	Product Image
IKECBC	Burger 6" Clam	140 x 140 x 35	4/400	
IKECLM	Meal Clam	200 x 200 x 35	2/200	
IKECLMC	Meal Clam 3 Compartment	200 x 200 x 35	2/200	
IKECEXLD3	3 Compartment Large	232 x 233 x 80	100/200	
IKECEXLD	Large Dinner Clam	232 x 233 x 80	100/200	
IKECSNKS	Small Snack Box	180 x 130 x 35	4/400	
IKECSNK	Large Snack Box	250 x 160 x 35	2/250	
IKECSM	Large 2 Compartment Snack Box	250 x 160 x 35 (30/70)	2/250	

SUGAR CANE CLAMS

Sturdy and versatile, these clams can handle a wide variety of hot and cold foods. They are grease and water resistant, perfect for food deliveries. Home compostable.

WHITE PAPER TRAYS

Sturdy and versatile, these paper food trays can handle a wide variety of hot and cold foods. They are grease and water resistant, perfect for food deliveries, takeaways, cafes and bakeries.

PARCHMENT PAPER

Parchment is a non-toxic, grease and moisture resistant paper specially treated for oven use. Parchment paper is very versatile and can be used for everything from lining baking sheets to wrapping fish


- Microwave and oven safe


SUGAR CANE PLATES

Sturdy and versatile, these plates can handle a wide variety of hot and cold foods. They are grease and water resistant. Home compostable.

SANDWICH WEDGES

Great for restaurants, shops, delis and bakeries. Incorporates a clear view window to display your product.

Code	Description	Size (mm)	Unit Per Carton	Product Image
IKFTB	Paper Tray Baby	145 x 107 x 44	200	
IKFTS	Paper Tray Small	190 x 130 x 45	200	
IKFTM	Paper Tray Medium	220 x 150 x 50	200	
IKFTL	Paper Tray Large	250 x 180 x 58	200	

Code	Description	Size (mm)	Units Per Carton	Product Image
IKBAKES457	Parchment Baking Paper	405 x 710	500	
IKBAKES4672	Parchment Baking Paper	460 x 720	500	

Code	Description	Size (mm)	Sleeves/Carton	Product Image
IKEC7R	Plate 7" Round White	180 diam 18H	10/500	
IKEC9R	Plate 9" Round White	225 diam 20H	5/250	

Code	Description	Size (mm)	Unit Per Carton	Product Image
IKSBKSM500	Kraft Sandwich Wedge Small	122 x 55 x 125	500	
IKSBK500	Paper Sandwich Wedge Large	122 x 75 x 125	500	

Code	Description	Size (mm)	Sleeves/Carton	Product Image
IKSCBK8	8oz Round Cup	62 x 90 x 90	20/500	
IKSCBK12	12oz Round Cup	62 x 115 x 115	20/500	
IKSCBK16	16oz Round Cup	80 x 115 x 115	25/500	
IKSCBK24	24oz Round Cup	113 x 115 x 115	20/500	
IKSCLID8	Lid For 8oz Cup	90	20/1000	
IKSCLID1224	Lid For 12, 16, 24oz	115	20/1000	

Code	Description	Size (mm)	Units Per Carton	Product Image
IKECT65	Eco Cane Tray	160 x 138 x 15	500	
IKECT85	Eco Cane Tray	8 x 5 x 20	500	
IKECT106 IKECT108 IKECT119	Eco Cane Tray Eco Cane Tray Eco Cane Tray	10 x 6 x 25 10 x 8 x 25 11 x 9 x 25	500 500 500	
IKECT115	Eco Cane Tray	255X205X25	500	

PAPER DELI CONTAINERS

Full range of sizes available. Microwavable lids with steam vents. Great for soup and other deli items.

Lids purchased separately

SUGAR CANE RANGE

Trays

Sturdy and versatile, these sugarcane trays can handle a wide variety of hot and cold foods. They are grease and water resistant, perfect for food deliveries.

- Home compostable.
- Robust tray for over wrapping
- Excellent biodegradable alternative
- Natural colour

ROUND TAKEAWAY CONTAINERS

iKON takeaway containers are multi functional and the excellent seal keeps food fresh. Great for supermarkets and delis.

Code	Description	Capacity (ml)	Unit Per Carton	Product Image
IKC8	iKON Clear Round Container	200	50/1000	
IKI16RND	iKON Clear Round Container	440	50/500	
IKC20	iKON Clear Round Container	500	50/500	
IKI125RND	iKON Clear Round Container	700	50/500	
ILIDRND	iKON Clear Round Lid	-	50/500	

PORTION CUPS

With Hinged Lid

Plastic hinged lid container, good for portioning sauces, nuts etc.

Code	Capacity (ml)	Sleeves/ Carton	Product Image
IKPC25	25	20/1000	
IKPC50	50	20/1000	
IKPC250	250	10/500	

Code	Description	Capacity	Sleeves/ Carton	Product Image
IK408FL	Clear Round Flat, Hinged Lid	8oz (227ml)	5/250	
IK4012FL	Clear Round Flat, Hinged Lid	12oz (341ml)	5/250	
IK4016FL	Clear Round Flat, Hinged Lid	16oz (455ml)	5/250	
IK6620FL	Clear Round Flat, Hinged Lid	20oz (568ml)	3/150	
IK6624FL	Clear Round Flat, Hinged Lid	24oz (682ml)	3/150	
IK6632FL	Clear Round Flat, Hinged Lid	32oz (909ml)	3/150	
IK6648FL	Clear Round Flat, Hinged Lid	48oz (1364ml)	3/150	

Code	Description	Capacity (ml)	Sleeves/ Carton	Product Image
IKUTILSML	Utility Duo Small Base & Lid	250	6/300	
IKUTILEL	Utility Duo X Large Base & Lid	-	2/100	

SHO BOWLS

Round (Flat Lid)

iKON food bowls are great for salads, fresh foods, biscuits, cakes, nuts and sweets. Air-tight lids ensure freshness and ribbed sidewalls help prevent crushing while also improving stacking. Available in a wide variety of sizes, complete range in either flat or dome lid.

UTILITY TRAYS

Flat Lid

Great for restaurants, sushi shops, delis and bakeries.




ROUND & RECTANGLE BOWLS

Sturdy and versatile, these containers can handle a wide variety of hot and cold foods, including soups and curries. They are grease and water resistant, with a leak-proof and secure lid – perfect for food deliveries. Home compostable bases (lids are recyclable).

Lids Purchased Separately


I-CUBE

iKON iCUBE containers are multifunctional and the excellent seal keeps food fresh. Made from recyclable P.E.T.

Code	Description	Size (mm)	Sleeves/ Carton	Product Image
IKECR28 IKECRL8	Rectangular 28oz Nat PET Lid To Fit IKECR28 28oz	228 x 157 x 48 228 x 157	2/250 2/250	
IKECB30 IKECBL3	Round Bowl 30oz Nat Round Bowl Lid	195 diam 53H	2/250 2/250	
TRAIBG97DPNAT LIDPET97DPNAT	Deep Sugar Cane Tray Lid To Fit Deep 9"x 7" Tray	9"x 7"x 50 9"x 7"x 30	2 /200 2 /200	

Code	Description	Capacity (ml)	Sleeves/ Carton	Product Image
IKCUBE8	i-Cube Clear Square	250	5/250	
IKCUBE12	i-Cube Clear Square	450	5/250	
IKCUBE16	i-Cube Clear Square	600	5/250	
IKCUBE20	i-Cube Clear Square	500	3/150	
IKCUBE24	i-Cube Clear Square	750	3/150	
IKCUBE32	i-Cube Clear Square	1000	3/150	

Code	Description	Size (oz/ml)	Sleeves/ Carton	Product Image
IK408DL	Clear Round Dome, Hinged Lid	8/227	5/250	
IK4012DL	Clear Round Dome, Hinged Lid	12/341	5/250	
IK4016DL	Clear Round Dome, Hinged Lid	16/455	5/250	
IK6620DL	Clear Round Dome, Hinged Lid	20/568	3/150	
IK6624DL	Clear Round Dome, Hinged Lid	24/682	3/150	
IK6632DL	Clear Round Dome, Hinged Lid	32/909	3/150	
IK6648DL	Clear Round Dome, Hinged Lid	48/1364	3/150	

Code	Description	Capacity (ml)	Units Per Carton	Product Image
SQIKM020	iKON Square Pot Clear	250	800	
SQIKMLID	iKON Square Pot Lid Clear	-	800	

SHO BOWLS

Round (Dome Lid)

iKON food bowls are great for salads, fresh foods, biscuits, cakes, nuts and sweets. Air-tight lids ensure freshness and ribbed sidewalls help prevent crushing while also improving stacking. Available in a wide variety of sizes, complete range in either flat or dome lid.

CLEAR CONTAINERS

Square

iKON iCUBE containers are multifunctional and the excellent seal keeps food fresh. Made from recyclable P.E.T.

CLEAR ADVANTAGE®

Hinged Lid

iKON takeaway containers are multifunctional and the excellent seal keeps food fresh. Great for supermarkets and delis.

Code	Description	Size (mm)	Sleeves/ Carton	Product Image
IKMUFFIN	4 Muffin Pack	178 x 357 x 41	2/200	
IKCL1	Clam, Small	117 x 203 x 40	2/500	
IKCL2	Clam, Large	129 x 258 x 40	4/500	
IKCL3	Clam, Jumbo	148 x 294 x 40	3/300	
IKSP2	Rectangle Small	163 x 234 x 35	4/500	
IKSP3	Rectangle Large	193 x 240 x 35	4/500	
IKSP4	Rectangle Super	229 x 286 x 35	2/200	
IKBULK	Rectangle Bulk	257 x 342 x 6	2/200	
IKRP2	Roll, Large	190 x 240 x 44	4/400	

Code	Description	Capacity (ml)	Size (mm)	Sleeves/ Carton	Product Image
IKSEAL4	Clear Rectangle	400	120 x 92 x 65	5/250	
IKSEAL5	Clear Rectangle	500	120 x 92 x 75	5/250	
IKSEAL6	Clear Rectangle	600	178 x 123 x 52	3/150	
IKSEAL7	Clear Rectangle	700	178 x 123 x 58	3/150	
IKSEAL10	Clear Rectangle	1000	178 x 123 x 85	3/150	

Code	Description	Size (mm)	Sleeves/ Carton	Product Image
IKCAKESML	Dome Duo, Small, Round Base & Lid	216 x 50	2/100	
IKCAKEMED	Dome Duo, Medium, Round Base & Lid	216 x 75	2/100	
IKCAKELGE	Dome Duo, Large, Round Base & Lid	216 x 100	2/100	
IKSLAB	Dome Duo, Slab, Square Base & Lid	199 x 229 x 65	4/200	
IKBCAKESML	Slab, Short, Rectangle Base & Lid	134 x 232 x 31	4/200	
IKBCAKE	Slab, Tall, Rectangle Base & Lid	134 x 232 x 62	4/200	

COMPLETE SEAL[®] RECTANGLE

Hinged Lid

iKON complete seal rectangular P.E.T plastic takeaway containers enhance the overall clarity and presentation of your food products. Great for fresh food, such as salads, pastas, coleslaw, fruit, cakes and many other bakery products.

CAKE DOMES

iKON clear cake domes are perfect for presenting pre-made round cakes to your customer. Great for supermarket and bakeries. Clear dome and black base.

RECTANGLE TAKEAWAY CONTAINERS

iKON

Microwave safe. Secure lids. Great for takeaways, delis, bakeries and cafes.





Lids Purchased Separately

Code	Description	Capacity (ml)	Units Per Sleeve/Carton	Product Image
Clear Rectangle				
IKCM500	Clear	500	50/500	
IKCM750	Clear	750	50/500	
IKA900REC	Clear	900	50/500	
IKCM1000	Clear	1000	50/500	
IKCMLID	Clear Lid	-	50/500	
IKTARECT5001000	Tamper Evident Lid	-	50/500	
Black Rectangle				
IK750RECB	iKON Black	750	50/500	
IKCM1000B	iKON Black	1000	50/500	

TNZ RANGE

The containers are safe for microwaves and the snap-on lid allows for a perfect seal.

Lids Purchased Separately

Code	Description	Capacity (ml)	Unit Per Carton	Product Image
IKTNZ850	Rectangular	850ml	300	
IKTNZ900	Rectangular	900ml	300	
IKTNZDML	TNZ Dome Lid for TNZ850 & TNZ900 RT	-	300	
IKTNZFLL	TNZ Flat Lid for TNZ850 & TNZ900 RT	-	300	

Code	Description	Size (mm)	Units Sleeve/ Carton	Product Image
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P601BK	iKON Black Base	127 x 180 x 40	100/500
P601L	Lid for P601BK	119 x 174 x 20	100/500



READY MEAL CONTAINER

Microwave Safe PP Lid

- Microwave safe PP lid and base
- Freezer safe for ready-made meals
- Hot box safe to 80°C
- Easy opening corner tabs
- Strong & durable
- Recyclable
- 450ml capacity

Code	Description	Size (mm)	Units Sleeve/ Carton	Product Image
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P601BK	iKON Black Base	127 x 180 x 40	100/500
T601L	Clear Lid for P601BK	119 x 174 x 20	100/500



Ready Meal with Clear PET Lid

- High clarity of lid for enhanced visibility
- Microwavable base (not lid)
- Easy opening corner tabs
- Strong & durable
- Recyclable
- 450ml capacity

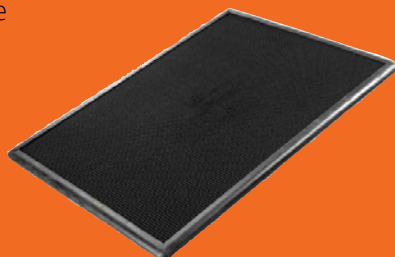
Ask your rep about...

VIKAN *foot baths*

Great for food processing plants, this sanitising foot bath has thousands of pliable rubber scrapers that dislodge contaminants from footwear as the shoe soles are immersed in the disinfectant solution

Sanitising Foot Bath, Black, Large/Shallow

Dimensions: 600mm x 800mm x 13mm
Material: SBR RUBBER



Sanitising Foot Bath, Black/Yellow, Large

Dimensions: 1000mm x 800mm x 50mm
Material: SBR RUBBER



THERMOFORM

Product Information

Thermoforming films can offer a cost-effective way to package various products. Thermoformer machines are automatic horizontal packaging machines that form packs using a top and bottom roll of film. During operation, the bottom film is shaped, forming a pocket or pack. Product is then placed in the pack utilising the available loading area. The packs, now laden with product, advance to a sealing station where vacuum is drawn to remove the air and, if necessary, add gas for modified atmosphere (MAP). The top film seals a lid over the packs and the individual packs are separated as part of the process. This packing option can be a great cost saver for a growing business that needs to keep up with demand and growth without impacting shelf life.

Features

- Shelf-life extension
- Both high and medium barriers are available to extend the shelf-life of your product whilst maintaining the quality
- Depending on your machinery and application, various structures, sizes and roll lengths can be produced to suit your specific needs
- Light weight and easy to transport making it more efficient and better for your carbon footprint
- Customisable design of the material to suit the application
- Fully printed options using up to 12 colours
- Films available in both matt and gloss print options


Film Options


Dunninghams have extended our range of thermoform webs we carry in stock with various widths, thicknesses and a few others options to suit various applications. Talk to us about your custom requirements as we can help you out. We can now offer thermoform films for all applications from standard flexible films, semi rigid, boilable, cook in, retort, breathable, high puncture resistant and everything in between and not to forget custom printed designs and in various materials to suit what your needs are.




Code	Description	Colour	Size
Clear			
TFTW27065CL1000	Thermoform Top Web	Clear	270 x 65 x 1000m
TFTW27565CL1000	Thermoform Top Web	Clear	275 x 65 x 1000m
TFTW29465CL500	Thermoform Top Web	Clear	294 x 65 x 500m
TFTW31570CL	Thermoform Top Web	Clear	315 x 70 x 800m
TFTW32065CL700	Thermoform Top Web	Clear	320 x 65 x 700m
TFTW35570CL500	Thermoform Top Web	Clear	355 x 70 x 500m
TFTW41565CL500	Thermoform Top Web	Clear	415 x 65 x 500m
TFTW41570CL500	Thermoform Top Web	Clear	415 x 70 x 500m
TFTW42065CL800	Thermoform Top Web	Clear	420 x 65 x 800m
TFTW45565CL500	Thermoform Top Web	Clear	455 x 65 x 500m

Code	Description	Colour	Size
Clear			
TFBW283150CL600	Thermoform Bottom Web	Clear	283 x 150 x 600m
TFBW287150CL600	Thermoform Bottom Web	Clear	287 x 150 x 600m
TFBW321150CL	Thermoform Bottom Web	Clear	321 x 150 x 400m
TFBW357150CL400	Thermoform Bottom Web	Clear	357 x 400m
TFBW358150CL	Thermoform Bottom Web	Clear	358 x 350m
TFBW358150CL500	Thermoform Bottom Web	Clear	358 x 150 x 500m
TFBW359120CL500	Thermoform Bottom Web	Clear	359 x 120 x 500m
TFBW361120CL500	Thermoform Bottom Web	Clear	361 x 120 x 500m
TFBW363150CL500	Thermoform Bottom Web	Clear	363 x 150 x 500m
TFBW383100CL700	Thermoform Bottom Web	Clear	383 x 100 x 700m
TFBW423120CL500	Thermoform Bottom Web	Clear	423 x 120 x 500m
TFBW423140CL350	Thermoform Bottom Web	Clear	423 x 140 x 350m
TFBW423150CL500	Thermoform Bottom Web	Clear	423 x 150 x 500m
TFBW423175CL400	Thermoform Bottom Web	Clear	423 x 175 x 400m
TFBW423250CL250	Thermoform Bottom Web	Clear	423 x 250 x 250m
TFBW461175CL250	Thermoform Bottom Web	Clear	461 x 175 x 250m
Black			
TFBW322150BK500	Thermoform Bottom Web	Black	322 x 150 x 500m
TFBW358150BK500	Thermoform Bottom Web	Black	359 x 150 x 500m
TFBW363150BK500	Thermoform Bottom Web	Black	363 x 150 x 500m
TFBW423130BK500	Thermoform Bottom Web	Black	423 x 130 x 500m
TFBW423180BK500	Thermoform Bottom Web	Black	423 x 180 x 500m
White			
TFBW358150WH400	Thermoform Bottom Web	White	358 x 150 x 400m

Code	Size	Unit Per Roll	Product Image
IKHCG450900ROLL	450 x 900	300/R	

Code	Size (mm)	Unit Per Roll/Carton	Product Image
IKHCV1520	150 x 200	100/1000	
IKHCV1724	175 x 240	100/1000	
IKHCV2130	210 x 300	100/1000	
IKHCVAC2535	255 x 350	100/1000	

Code	Size (mm)	Unit Per Pack	Product Image
IKHCSUP1520	155 x 200	100	
IKHCSUP1827	185 x 275	50	
Clear			

IKHCSUPC1520	155 x 200	100	
IKHCSUPC1827	185 x 275	50	

COMPOSTABLE

Produce Bags

Home compostable produce fruit and vegetable bags are the perfect partner for packing foods, meats, seafood and general re-packing in warehouse environments.

Vacuum Bags

Certified home compostable. Doesn't break down in the carton, only when it goes in to the ground. 100% break down within 26 weeks. Fully toxin free. Worm friendly.

Stand-up Pouches

Compostable transparent pouches are a great alternative to petroleum-based plastics. Flexible pouches are lightweight and durable - reducing shipping costs and overall carbon footprint. A closeable zipper ensures that your product stays fresh, transparent material allows customers to view contents. Perfect for packaging dry foods, health products, subscriptions and refills, as well as non-food items.

STAND UP POUCHES

Clear Front, Silver Back

Stand up Pouches with foil backs that can help your product stand out on the shelf. High Barrier pouches with zipper and tear nicks and suitable for use packing a wide range of products from dry goods to liquids and most things in between. Can be heat sealed, vacuum packed or used with gas flush processes. Recyclable via the Soft Plastics Recycling Scheme.

Foil

Stand up pouch with zipper. Fits 1kg of most powders, high barrier against oxygen, water and aromas. Can be used for multiple products that need added protection. Can be used for heat seal, vacuum packing and gas flush applications. Recyclable via the Soft Plastics Recycling Scheme.

Kraft

Stand up pouches with foil inner and zipper. Three sized pouches to suit 250g, 500g and 1kg (based on water fill weight to zipper) and suitable for a large range of products and packing applications.


Matt Black/ White

Foil stand up pouches with zipper and tear notches. Great shelf appeal with these and they are suitable for gas flush, vacuum packing and heat sealing, they can offer extended shelf life versus standard clear pouches as are high barrier using metalised foil. We have three sizes to suit 250g, 500g and 1kg (based on water fill weight to zipper) and suitable for a large range of products. Recyclable via the Soft Plastics Recycling Scheme.

For any customer specific sizes, print designs or products you want to pack please speak to the team and we can sort out your packaging requirements.

Um = Thickness


Code	Size (mm)	Um	Weight	Carton Quantity	Product Image
Clear Front / Silver Back					

SUPSB120200	120 x 200	104	300g	100/1000	
SUPSB140210	140 x 210	114	500g	100/1000	


Foil

SUPF250300	250 x 300	125	2.5kg	100/1000	
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Kraft

SUPKFT120200	120 x 200	118	250g	100/1000	
SUPKFT140210	140 x 210	128	500g	100/1000	
SUPKFT160290	160 x 290	128	1kg	100/1000	


Code	Size (mm)	Um	Weight	Carton Quantity	Product Image
Matt Black					

SUPMB120200	120 x 200	116	250g	100/1000	
SUPMB140210	140 x 210	116	500g	100/1000	
SUPMB160290	160 x 290	126	1kg	100/1000	


Matt White

SUPMW120200	120 x 200	116	250g	100/1000	
SUPMW140210	140 x 210	116	500g	100/1000	
SUPMW160290	160 x 290	126	1kg	100/1000	


Code	Size (mm)	Um	Weight	Carton Quantity	Product Image
Liquid Clear - Liquid above 60°C					

SUPCL120210LIQ	120 x 200	92	250ml	100/1000	
SUPCL140220LIQ	140 x 210	112	500ml	100/1000	
SUPCL160290LIQ	160 x 290	132	1l	100/1000	

Dry Clear - Liquid below 60°C

SUPCL120210	120 x 200	92	250g	100/1000	
SUPCL140220	140 x 210	112	500g	100/1000	
SUPCL160290	160 x 290	132	1kg	100/1000	

Clear - Liquid below 60°C

SUPCL220280	220 x 280	132	1.5kg	100/500	
SUP280310	280 x 310	152	2.5kg	100/500	

CLEAR STAND UP POUCHES

Liquid Clear

High barrier stand up pouches with zipper and tear nicks suitable for all hot fill applications, post pack posterisation and almost anything else needing the higher barrier protection and with the product still being visible. We have three sizes to suit 250g, 500g and 1kg (based on water fill weight to zipper). Recyclable via the Soft Plastics Recycling Scheme.

Dry Clear

High barrier stand up pouches with zipper and tear nicks suitable for all various applications from liquid (not hot fill), cereals, legumes and almost anything else and with the product still being visible. We have three sizes to suit 250g, 500g and 1kg (based on water fill weight to zipper). Recyclable via the Soft Plastics Recycling Scheme.

Clear

High barrier stand up pouches with zipper and tear nicks suitable for all various applications from liquid (not hot fill), cereals, legumes and almost anything else and with the product still being visible. These are larger size for your bulk packing requirements. We have two sizes the 1.5kg and 2.5kg options (based on water fill weight to zipper). Recyclable via the Soft Plastics Recycling Scheme).

For any customer specific sizes, print designs or products please speak to the team.

The Industry Specialist

Ennio has a reputation for innovation and problem solving, with a long history of working with customers to give them a competitive edge in the marketplace.





Spring-Net

Elastic Netting

Spring-Net Product Benefits

- Patented web stitch design, easiest peel
- 2-Way stretch provides optimum pressure
- Better binding and overall shape
- Strip loss greatly reduced
- No expensive films required

Available in Various Strengths

- Light: L5
- Heavy: H3
- Extra Heavy: X3

Use Spring-Net for roasting, smoking and water cooking.

ennio Spring-Net is the easiest to peel of any elastic netting.



Size Guide

Squares L5/H3	12	14	16	18	20	22	24	26	28	30
Squares X3					48	48	48	48	48	48
Tube Diameter (mm)	75	90	110	125	140	160	180	200	220	240
Lay Flat (mm)	40	50	60	70	80	90	100	110	120	130

DEXTER

Personal grip filleting knife

Moldable handle material allows the user to form each handle to their particular grip, making the handle more comfortable to use and easier to grip.

KNIDXURCUT8

Dimensions: 20cm
Colour: Orange



How to mold

STEP 1: use oven mitt/pliers to hold the blade. Dip the handle in boiling water to just cover the handle, without the knife blade touching the sides or bottom of the pot.

STEP 2: Hold it in the water for 2 minutes.

STEP 3: Remove from the water and dip in cold water for 1 second, then grip the handle as if using, then squeeze.

STEP 4: Dip the handle in cold water for 10 seconds to maintain the shape.

STEP 5: Let it cool before using.



**High Protein.
Dietary Fibre.
Vegan.
Versatile.
Long Shelf Life.
Planet Friendly.**

Proudly Distributed by



iKON  pack



Try it with
BUTCHER'S
BANQUET
marinades!

Harvest B[®]

Plant-based
Proteins

easy
everyday
cooking.

**PROVEN
TRACK
RECORD.**

Smoke-Net

**Fabric
Casing**

Smoke-Net Product Benefits

- Superior yield and retains moisture
- Keeps the shape of the meat
- No additional hanging nets required
- Produces better slicing ham
- No cracking at the hock
- Peels well
- Excellent smoke penetration and colour
- Softer, more tender bite

**Speak to your sales representative
to learn about yield savings.**

**ennio Smoke-Net
used on
bone-in-hams.**



Size Guide								
Flat Width Stretched (mm)	220	240	260	280	340	360	390	670
Tube Diameter (mm)	125	140	160	180	200	220	240	280+



***PROVEN
TRACK
RECORD.***

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Quality Assured, Quality Ensured



Ancillary

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APRONS

Butcher's Bratting Stripe












PU coated nylon, medium weight, white backing, 80% waterproof. Easy wipe-off nylon surface, ideal for bakeries, butcheries and produce, where presentation is important.

DCPR Standard PVC

This butcher's apron is crafted from double-coated polyester, making it completely waterproof. It measures L:1120mm x W:730mm and is made from a popular washdown PVC material, widely favoured by users.




DCPR Extra Large

Double-coated polyester, 100% waterproof butcher's apron. A popular wash down PVC.

Code	Colour	Size (cm)	Product Photo
APRNSRW	Red & White	80 x 115	
APRPCBN	Navy & White	80 x 112	
APRPCBNR	Red & Navy	80 x 112	
Code	Colour	Size (cm)	Product Photo/Colour
APRDCPRBK	Black	112	
APRDCPRBU	Blue	112	
APRDCPRR	Red	112	
APRDCPRW	White	112	
Code	Colour	Size (cm)	Product Photo/Colour
APRDCPRXLBK	Black	132	
APRDCPRXLBU	Blue	132	
APRDCPRXLRD	Red	132	
APRDCPRXLW	White	132	

Code	Colour	Size (cm)	Product Photo/Colour
APRTPURL	Red	149	
APRTPUBL	Blue	149	
APRTPUWL	White	149	

Code	Colour	Size (cm)	Product Photo/Colour
APRTPUTWH90135	White With Tie	135	
APRTPUR90140	Red	140	
APRTPUW90140	White	140	

Code	Colour	Size (cm)	Product Photo/Colour
APRDCPRXLBK	Black	132	
APRDCPRXLBU	Blue	132	
APRDCPRXLRD	Red	132	
APRDCPRXLW	White	132	

APRONS

TPU - Ring Neck Large

This heavy duty apron is made with TPU. It is flexible, durable and hard wearing, resistant to oils and fats which means better hygiene and easy cleaning. Ideal for use in the meat, fish, dairy, farm, and food industries.

TPU - Ring Neck

This heavy duty apron is made with TPU. It is flexible, durable and hard wearing, resistant to oils and fats which means better hygiene and easy cleaning. Ideal for use in the meat, fish, dairy, farm, and food industries.

TPU - Hooklet

Double-coated polyester, 100% waterproof butcher's apron. A popular wash down PVC.

APRONS

Polycotton Bib

65% cotton, 35% polyester, very hard wearing, washes better than cotton. Excellent for silk screening and embroidery. Not recommended for high heat conditions, e.g. ovens and welding. Colourfast, hemmed edges.

U-Safe PVC Strap + Eyelet 0.3mm

High-quality PVC apron. Flexible, blood and fat resistant which assists with better hygiene and easy cleaning. Ideal for use in the food processing industries.

Ideal Chain Mesh

Protective stainless steel apron, protects from cuts caused by the use of professional knives by hand or similar cutting tools, ideal for use in butcher shop, meat processing, etc.

U-Safe Stainless Steel Mesh Apron






Provides ultimate protection while working with sharp knives.

Code	Colour	Size (cm)	Product Photo
APRPCB	Black	80 x 112	

Code	Colour	Size (cm)	Product Photo
APRUSPVCW	White	90 x 112	

Code	Description	Size (cm)	Product Photo
APRMIDS760550	Stainless Steel	760 x 550	

Code	Description	Size (cm)	Product Photo
APRUSMS760550	U-Safe Stainless Steel	760 x 550	

Code	Colour	Size (cm)	Product Photo/Colour
APRNWOBLK	Black	80 x 115	
APRNWOBLUE	Blue	80 x 115	
APRNWOR	Red	80 x 115	
APRNSBW	Royal Blue & White Stripe	80 x 115	
APRNSNW	Navy & White Stripe	80 x 115	
APRNSRW	Red & White Stripe	80 x 115	
APRNSBKWSTD	Black & White Stripe	80 x 112	
APRNCBBK	Blue Black Long Camo	80 x 115	
APRNCBKG	Black Grey Long Camo	80 x 115	

APRON

Nylon Wipe Down PU Coated Nylon

PU coated nylon, medium weight, white backing, 80% waterproof. Easy wipe-off nylon surface, ideal for bakeries, butcheries and produce, where presentation is important.

ARM COVER

Protection against stab and cut injuries to the forearm.




BUTCHERS' POUCHES

Designed for butchers or meat processing staff.

Made from high-quality food-grade materials such as polyethylene or polypropylene, butchers pouches offer a durable construction. They are available in various sizes and thicknesses to accommodate different sizes of knives.

Code	Description	Product Photo	
ARMHD	AR Heavy Duty Plastic		
Code	Description	Size (cm)	Product Photo
BUTPP200DW	Double Flat White	20	
BUTPDMD	DMD Plastic Single	25	
BUTPMARW	M.A.R.S. White		
BUTPMIKW	MI/Kit White		
BUTPP250DCF	Plastic Double E Clear	25	
BUTPPMTAB BUTPPMTAW	Plastic MTA Black Plastic MTA White		
BUTSM	Slaughterman's Double	25	

Code	Colour	Size (cm)	Product Photo
KNICV230BLUE	Blue	23	
KNICV230RED	Red	23	
KNICV230YEL	Yellow	23	
KNICV230GRN	Green	23	
KNICV230WH	Clear	23	

Code	Description	Size (cm)	Product Photo
KNIDX204000	Leather Sheath		
KNIDX20410	Tan Leather Sheath	23	
KNIDX20440	Leather Sheath	15	
KNIDXBS2	Sheath Scallop	10/9	
KNIDXBS3	Black Sheath Canvas Strap	10	
KNIDXWS1	White Scabbard PP	23	

CARNIVORE POUCHES

Designed for butchers or meat processing staff. Colour coding to prevent cross contamination.

SHEATHS

Leather Sheath - Produce

Traditional leather sheath. Holds blades up to 15cm. (Goes with KNIS186).

Tan Leather Sheath

Goes with any of our filleting knives.

Sheath Scallop

Dexter Russell 10cm sheath for 9cm scalloped knives.

Black Sheath Canvas Strap

Dexter Russell 10cm sheath for 9cm knives (KNIDXSS105SC, KNIDXVLV105, KNIDXVLV105S).

White Scabbard PP

Knife scabbard for up to 9-inch blade. White polypropylene formed sheath






BUTCHERS' POUCH LINERS


Code	Description	To be used with	Product Photo
BUTPLPB	Plastic Back	Stainless Steel Pouch	
BUTPLPF	Plastic Front	Stainless Steel Pouch	
BUTPLRTMTA	Rubber Top	MTA	
BUTPLRBMTA	Rubber Base	MTA	
BUTPDMDB	Plastic Base	DMD pouch	
BUTPLRBP	Rubber Base	Stainless Steel Pouch	

BELTS

These belts are designed to provide convenience, efficiency, and safety.


They are designed to withstand the butcher's environment, which often involves exposure to moisture, oils, and sharp tools.

Code	Description	Size	Product Photo
BELDC	Chain Drop Strap Stainless Steel		
BELC	Chain Stainless Steel Link	2mm x 1.3m	
BELP BELPCL BELPELCL BELP60 BELPCL60	PVC 48" Clear 54" Clear 60" White 60" Clear	25mm x 122cm 25mm x 137cm 25mm x 152cm 25mm x 152cm	
BELPEL	PVC Extra Long	137cm	
BELPUMED	TPU Belt (Blue) Medium	1200 x 35 x 3mm	
BELTUFM BELTUFMED BELTUFLA BELTUFXL	Tuffin Standard (Red) Small Medium Large Extra Long	81-99cm 93-111cm 106-124cm 118-136cm	

Code	Description	Product Photo
CONEMBST	Boning Cone with Bench Clamp	

BONING CONES

A simple stainless steel assembly for breaking down all sizes of poultry. With food grade nylon cone for easy cleaning. Attaches easily to benches.

Code	Description	Capacity (l)	Product Photo
Z10089	Round Pail & Lid	20	

DRUMS

Plastic Pail & Lid

Ideal for wet and dry produce, strong steel handle and plastic grip.

Empty Plastic Casing Drum

Perfect for storage of food and liquid bulk storage (previously used for natural hog and sheep casings).

BUCTIE	Empty Plastic Casing Drum (Used)	200	
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DUNNINGHAMS CUTTING BOARDS

Cut to any size

Thickness:
8mm/10mm/15mm/20mm/
25mm/100mm

Colours:
Black/Yellow/Blue/Green/White/Red



GLOVES

Cut Resistant

High dexterity and breathability, performs in dry and wet conditions. The cut resistant glove is widely used for cut protection within the poultry, fish and food processing industries. The glove provides excellent protection against cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.

IDEAL MESH GLOVE


3 Finger - Stainless Steel







For light work where thumb/forefinger protection is required.




5 Finger - Stainless Steel






The Ideal mesh glove is widely used for cut protection within the poultry, fish and food processing industries. Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.

Code	Description	Size	Product Photo
GLOLRCR2XL	Glove Cut Resistant	XX large	
GLOUSCTRS GLOUSCTRM GLOUSCTRL GLOUSCTRXL	U-Safe (Level 5) (Sold as pair)	Small Medium Large X large	
GLOVEMSCSRM GLOVEMSCRXXL	Grey Maxisafe 5 Cut Resistant Grey Maxisafe 5 Cut Resistant	Small XX large	

Code	Description	Size	Product Photo/Colour
GLOSTG3M	Red Ideal Mesh 3 Finger	Medium	

Code	Colour	Size	Product Photo/Colours
GLOSTG5SXX	Brown	XX Small	
GLOSTG5SX	Green	X Small	
GLOSTG5S	White	Small	
GLOSTG5M	Red	Medium	
GLOSTG5L	Blue	Large	
GLOSTG5LX	Orange	X large	

Code	Colour	Size	Product Photo/Colours
GLOSTG5SLH	White	Small	
GLOSTG5MLH	Red	Medium	
GLOSTG5LLH	Blue	Large	
GLOSTG5LXLH	Orange	X Large	

Code	Colour	Size	Product Photo/Colours
GLOUSST5XXS	Brown	XX Small	
GLOUSST5XS	Green	X Small	
GLOUSST5S	White	Small	
GLOUSST5M	Red	Medium	
GLOUSST5L	Blue	Large	

Code	Colour	Size	Product Photo/Colours
GLOUSG190XL	Orange	X large	
GLOUSG190XXL	Purple	XX large	

IDEAL MESH GLOVE

*5 Finger - Stainless Steel
Left hand*

For left handed person/to fit right hand.

U-SAFE GLOVE

Stainless Steel

The U-SAFE glove is widely used for cut protection within the poultry, fish and food processing industries. Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.

U-SAFE GAUNTLET

Stainless Steel

The U-SAFE gauntlet is widely used for cut protection within the poultry, fish and food processing industries. Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.

IDEAL MESH GLOVE

Stainless Steel

The Ideal mesh glove is widely used for cut protection within the poultry, fish and food processing industries.

Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean. Mesh hook clasp.

EUROFLEX MESH GAUNTLET

80mm Cuff Stainless Steel

Ergonomically designed for perfect fit. Unique grip permits non-tiring operation. All-purpose glove, the cuff bracings are hygienic, flexible and steady.

190mm Cuff Stainless Steel

The stainless steel construction is easy to clean and sanitise, making them a hygienic choice in food preparation environments.

They are resistant to staining and do not absorb odors or flavours from the food, ensuring food safety.

210mm Cuff Stainless Steel

These gloves are highly durable and have a long lifespan when properly cared for. They resist wear and tear, which can save money on replacements over time.

Code	Colour	Size	Product Photo/Colour
GLOSTGHCXS	Green	X Small	

GLOSTGHCS	White	Small	
GLOSTGHCM	Red	Medium	

Code	Colour	Size	Product Photo/Colour
GLOEF80XSG	Green	X Small	







GLOEF80SMW	White	Small	
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Code	Colour	Size	Product Photo/Colour
GLOEF190SMW	White	X Small	

Code	Colour	Size	Product Photo/Colour
GLOEF210XSG	Green	X Small	

Code	Colour	Size	Product Photo/Colour
GLOIG075L	Blue	Large	

Code	Colour	Size	Product Photo/Colour
GLOIG150XS	Green	X Small	
GLOIG150M	Red	Medium	

Code	Colour	Size	Product Photo/Colour
GLOIG190XXS	Brown	XX Small	
GLOIG190SX	Green	X Small	
GLOIG190S	White	Small	
GLOIG190M	Red	Medium	
GLOIG190L	Blue	Large	
GLOIG190XL	Orange	X large	

IDEAL GLOVE

75mm Cuff - Stainless Steel

The Ideal glove is widely used for cut protection within the poultry, fish and food processing industries. Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.

150mm Cuff Stainless Steel

Stainless steel mesh gloves are not limited to just one task. They can be used for a variety of kitchen tasks, such as slicing, dicing, chopping, and even handling hot grates or pans on the grill.

190mm Cuff Stainless Steel

Stainless steel mesh gloves are designed to withstand sharp knives, meat cleavers, and other cutting tools commonly used in butchery and cooking. They provide an effective barrier against accidental cuts and punctures, reducing the risk of injuries.

IDEAL GAUNTLET

190mm Cuff

Stainless Steel - Left Hand

For left handed person/to fit right hand.

U-SAFE GAUNTLET

80mm Cuff




Stainless Steel

The U-SAFE gauntlet is widely used for cut protection within the poultry, fish and food processing industries. Made from high-quality stainless steel chainmesh, the glove provides excellent protection against both punctures and cuts to the hand. Lightweight, flexible, comfortable to wear, easy to clean.






150mm Cuff

Stainless Steel

These gauntlet gloves are often heat-resistant, allowing chefs and butchers to work with hot objects, grills, or ovens without burning their hands. This heat resistance is particularly valuable in cooking applications.

Code	Colour	Size	Product Photo/Colour
GLOIG190SLH	White	Small	
GLOIG190MLH	Red	Medium	
GLOIG190LLH	Blue	Large	

Code	Colour	Size	Product Photo/Colour
GLOUSG080S	White	Small	
GLOUSG080M	Red	Medium	
GLOUSG080L	Blue	Large	

Code	Colour	Size	Product Photo/Colour
GLOUSG150XS	Green	X Small	
GLOUSG150S	White	Small	
GLOUSG150M	Red	Medium	
GLOUSG150L	Blue	Large	
GLOUSG150XL	Orange	X large	

Code	Colour	Size	Product Photo/Colour
GLOUSG190S	White	Small	
GLOUSG190M	Red	Medium	
GLOUSG190L	Blue	Large	
GLOUSG190XL	Orange	X large	
GLOUSG190XXL	Purple	XX large	

Code	Description	Unit per Pack	Product Photo
GLOCLL	Cotton Liner	12 (pair) (300/C)	
GLODCPVS	Glove Dispenser Vertical Stack x 3	Each	
GLOUSTB	U-Safe Tensioners Blue	20	
GLOUSTW	U-Safe Tensioners White	20	

U-SAFE GAUNTLET

190mm Cuff Stainless Steel

Stainless steel mesh gloves are flexible and allow for a high degree of dexterity. This enables precision cutting and handling of food items, especially important in butchery, where precise cuts are essential.

GLOVE ACCESSORIES

Cotton Liner

General purpose glove liners are worn under other gloves to absorb moisture, provide a better fit, and increase comfort.

U-Safe Tensioners

Ideal for use over mesh gloves in the food industry.

GUMBOOTS

Bata Safemate 2

Characteristics

- Electrical hazard protection
- Fuel oil resistant outsole
- New Zealand made
- Safety toe
- Slip resistant
- Water resistant

Bata Rigger

An ideal boot for use in construction, farming or anywhere harsh chemicals are used. This boot features a steel toe and an acid/oil resistant shaft. The outsole is acid/oil resistant with a tread pattern designed for outdoor use. Proudly made in New Zealand.


Code	Colour	Size	Product Photo
GUMBS07G	White Upper/Green Sole	7	
GUMBS08G		8	
GUMBS09G		9	







Code	Colour	Size	Product Photo
GUMBS03BK	Black Upper/Yellow Sole	3	
GUMBS04BK		4	
GUMBS05BK		5	
GUMBS06BK		6	
GUMBS07BK		7	
GUMBS08BKL		8	
GUMBS09BKL		9	
GUMBS10BK		10	
GUMBS11BK		11	
GUMBS12BK		12	
GUMBS13BK		13	
GUMBS14BK		14	
GUMBS15		15	

GUMBS03	White Upper/Orange Sole	3	
GUMBS04		4	
GUMBS05		5	
GUMBS06		6	
GUMBS07		7	
GUMBS08		8	
GUMBS09		9	
GUMBS10		10	
GUMBS11		11	
GUMBS12		12	
GUMBS13		13	
GUMBS14		14	
GUMBS15W		15	

Code	Colour	Size	Product Photo
GUMBR05	White/Orange Sole	6	
GUMBR07		7	
GUMBR08		8	
GUMBR09		9	
GUMBR10		10	
GUMBR11		11	
GUMBR12		12	
GUMBR13		13	
GUMBR14		14	

Code	Colour	Size	Product Photo
GUMBP05BK	Black Upper/ Light Grey Sole	5	
GUMBP06BK		6	
GUMBP07BK		7	
GUMBP08BK		8	
GUMBP09BK		9	
GUMBP10BK		10	
GUMBP11BK		11	
GUMBP12BK		12	
GUMBP13BK		13	

GUMBP04	White Upper/ Dark Grey Sole	4	
GUMBP05		5	
GUMBP06		6	
GUMBP07		7	
GUMBP08		8	
GUMBP09		9	
GUMBP10		10	
GUMBP11		11	
GUMBP12		12	
GUMBP13		13	
GUMBP14		14	

Code	Description	Size (inches)	Product Photo
HANCW20	Handsaw Complete DMD	20	
HANCD917500	Handsaw - Complete Dick	20	
HANBW18M	Blade - DMD Mild Steel	18	
HANBW20M	Blade - DMD Mild/Carbon St	20	
HANBW20N	Blade - DMD Stainless Steel	20	
HANBD91852	Blade - Dick Stainless Steel	20	

GUMBOOTS

Bata Poly - Worklite

The Bata Worklite anti-slip safety gumboots provide outstanding comfort for the longest of days. With excellent insulation, shock-absorbing features, comfortable insoles, plus steel toe protection, these lightweight boots are an instant favourite among the food processing industries.

HANDSAWS & BLADES

Handsaw Complete DMD

Alloy handle and bake frame. Brass tensioner. 20" blade.

HOOKS

Bright handles made of slip resistant, polypropylene. Stainless steel hooks are hardened to a spring temper. For use in abattoirs, butcher shops and boning rooms. Improves worker safety and works well in slippery conditions.

Butcher's hooks, also known as meat hooks or S-hooks, serve various purposes in the meat processing and culinary industries. Here are some common uses of butcher's hooks:

Hanging Meat












The primary use of butcher's hooks is to hang large cuts of meat, such as whole carcasses or sections of meat, in refrigerated storage areas. This allows the meat to age, cool, and dry properly, which can improve its flavour and texture.












Processing and Butchering

Butcher's hooks are essential tools in the butchering process. They are used to suspend meat while it is being cut, trimmed, or deboned. This provides easy access to different parts of the meat and makes the butchering process more efficient.

Smoking and Curing

In smoking and curing processes, meat is often hung from hooks in a smokehouse or curing chamber. The hooks allow the meat to be evenly exposed to smoke, heat, or curing agents, resulting in flavourful and preserved products like smoked sausages, hams, or bacon.

Code	Description	Size (mm)	Product Photo
H0042001	Boning Open Grip Flat Handle	114	
H0042002	Boning Centre Pull Flat Handle	86	
H0042003	Boning Centre Pull Flat Hand	102	
H0042004	Boning Centre Pull Flat Hand	140	
H0042018	Node Straight T309 Orange	140	
H0042019	Node /Bend T310 Orange	140	
H0042050	Boning Open Grip Round Rib Handle	114	
H0042051	Boning Centre Pull Round Handle	102	
H0042060	Boning Open Grip Centre Pull	114	
H0042061	Boning Centre Pull Round Rib Handle	86	
H0042064	Boning Centre Pull Round Rib	102	

Code	Description	Size (mm)	Product Photo
H0042067	Boning Centre Pull Round Rib	140	
H00B0LH42052	Boning Offset Left T325 Round	102	
H00B0RH42053	Boning Offset Right T325 Round	102	
H00BRBH01	Boning Diekenson 6mm Flat Or Handle	6mm	
H00BHSS	Bacon Hanger 8 Prong Stainless Steel	-	
H00TH130	Meat Tree Hanger St/Steel 24 Hook	1.25M	
H00LTHSSG	Left Hand Gambrel Stainless Steel	11 x 168	
H00RGHSSG	Right Hand Gambrel Stainless Steel	11	
H00S15006	Stainless Steel 'S'	150 x 6	
H00S15008	Stainless Steel 'S'	150 x 8	
RSKIDHOOKL	Rail Skid Hook Large		

HOOKS

Display and Presentation

Butcher's hooks are sometimes used for displaying cuts of meat in butcher shops or at meat counters in grocery stores. This presentation method can showcase the variety and quality of meats available to customers.

Transportation

When transporting large cuts of meat, especially in meat processing facilities, hooks can be used to secure the meat for safe and efficient movement. They prevent the meat from touching surfaces that could contaminate it.

Home Cooking and BBQ

Some home cooks and barbecue enthusiasts use butcher's hooks for hanging meat over open flames or in smokers. This method can infuse the meat with smoky flavours and allow for even cooking.

Marinating and Seasoning

Hooks can also be used for marinating meat. By hanging meat on hooks in a marinade, it ensures that all sides are evenly coated and infused with flavour. This is especially common in some Asian culinary traditions.

Drying and Aging

In addition to refrigerated storage, hooks are used in specialised meat aging and drying processes, such as making dry-aged beef or cured sausages. Properly hung meat can lose moisture and develop unique flavours and textures over time.

MATS

Dry Area with Yellow Edge

Tough, durable, 4mm vinyl top surface with embossed diamond pattern for foot grip. bevelled yellow edge prevents trips. due to the many multi-purpose uses.

NEEDLES

A trussing needle, for running twine within a rolled roast.

OVERALLS & DUSTCOATS


These durable, comfortable polycotton coats are ideal for the catering sector. It utilises fabric which has been designed to withstand the rigours of the busy workplace. In 65% polyester and 35% cotton this is a durable and comfortable fabric. These simple coats are ideal for food preparation areas.


SALINOMETER


Standard version, for measuring the salinity of a brine mix when curing meat

Code	Description	Size	Product Photo
MATDADP915	Dry Area with Yellow Edge	0.9 x 1.5m	

Code	Description	Size	Product Photo
NEES300S	Sewing - Curved Shank Stainless Steel	300	

Code	Description	Type	Product Photo
OVELSZIP	White Polycotton Long	Sleeve Dome	

OVESZIP	White Polycotton Short	Sleeve Zipper	
OVESS	White Polycotton Short	Sleeve Dome	

Code	Description	Product Photo
SAL	Salinometer - Brinometer	

Code	Description	Size	Product Photo
SCISVX76363	Victorinox Shears	203mm	

SCISVX8098616	Victorinox Universal Scissors		
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Code	Description	Size (mm)	Product Photo
SCISVX768753	Victorinox Multi-Purpose Snips	190	
SCISSBP29700	Snips Bl Panther Long Cut Black	200	
SCISSBP29701	Snips Bl Panther Black	185	
PLID40149120	Pliers Dick Fish Bone St/St	130	

SCISSORS

Victorinox Shears

A true kitchen all-rounder. The blades are formed of exceptionally hard stainless steel and feature micro-serration to effectively hold different cutting materials in place. The shears feature a cavity designed to crack nuts or to help twist open stubborn jar lids.

Victorinox Universal

Super sharp, stainless steel universal scissors from Victorinox, the Swiss Army people.

SNIPS & PLIERS

Victorinox Multi-Purpose

These multipurpose stainless steel bladed snips, will make a handy addition to the kitchen arsenal, measuring 19cm overall, the strong blades will cut their way through most items in the kitchen.

Sterling's Black Panther Precision Snips

Features:

- High-quality comfort grip handle
- Balanced spring = a loaded return
- Fully adjustable pivot
- Simple safety latch
- Ideal for all industrial applications including: cable, light-gauge aluminium, sheet metal, carpet, Kevlar®, leather, rubber, wire netting, gardening, food prep, camping.

Dick Plier Fish Bone

Strong premium quality fish bone pliers. Removes both large and small fish bones with ease. Stainless steel, dishwasher safe. High quality kitchen tools for professional chefs and household use.

SCRAPERS

Bone Duster Sani Safe

The formed, slip-resistant, easy to clean polypropylene handle and blade combination withstands both high and low temperatures.

Bone Duster Dexter

It helps to clean bone dust from newly cut meat, as well as fat and silver skin from cuts.

Stainless Steel Black Scraper

Table & Floor Scraper removes stubborn food debris from floors and other surfaces with this scraper. Can be used with any Vikan handle.

THERMOMETERS

Delta-Track Digital

Is a waterproof thermometer with an 8 inch sharp tip probe. With a temperature range of -50°C to 200°C, this thermometer is ideal for measuring liquids with very high temperatures such as oils. The thermometer features a min/max reading memory which continuously records the minimum and maximum temperatures until the thermometer shuts off or resets.

iKON Thermometer





Oven safe and easy to use.







Smart Sensor Infrared

Temperature range: -32 - 350°C.

Smart Sensor Infrared

Including certificate. Portability and simplicity one hand operation. Temperature Range: -30°C to 550°C. Display back light feature. Class two laser classification. Fixed emissivity.

Code	Description	Shape	Size (cm)	Product Photo
SCRBDSS102	Bone Duster Sani Safe	Square	10.2	
SCRDX09323	Bone Duster Dexter	Round	10	
SCRVI29109	Stainless Steel Black Scraper - Table & Floor	29109 TBL/FLR	26	
Code	Description	Type	Product Photo	
THEDTDP	Delta-Track	Digital		
THERFK28	Hot Water Thermometer	-		
THEIKMSSI	iKON Thermometer	-		
THENOR611	Thermometer Noronix 611 Robust Probe			
THESSI	Smart Sensor Infrared	Digital		
THESSIC	Smart Sensor Infrared With Certificate	Digital		
THETES	Thermometer Testo Mini Pocket Probe			

Code	Colour	Size (mm)	Product Photo/Colour
TON230SSPGB	Brown	230	
TON230SSPGBLK TON300SSPGBLK	Black	230 300	
TON230SSPGBL TON300SSPGBL	Blue	230 300	
TON230SSPGDG	Dark Green	230	
TON230SSPGYEL TON300SSPGYEL	Yellow	230 300	
TON230SSPRD	Red	230	
TON230SSPWH	White	230	

Code	Description	Capacity	Product Photo
TROLLEY6WHS	iKON Dixie Trolley	-	
BINW80R	Bin - Wheelie F/Grade Red	80ltr	

Code	Description	Size (mm)	Product Photo
TRASNTOTE4W	White	L 430 x W 323 x H 127	
TRASNTLID4	Lid for 13l Natural	L 430 x W 323	

TONGS

Stainless Steel Plastic Hand Grip

Stainless steel tongs with colour coded handles to help prevent food contamination.

Their ergonomic handles offer a comfortable grip, while the scalloped edges provide a secure hold on even the most delicate foods. Versatile and easy to clean, our stainless steel tongs are a must have tool for any kitchen.

Whether you're a seasoned chef or just starting your culinary journey, these tongs will quickly become your go-to kitchen companion.

TROLLEYS & BINS

iKON Dixie Trolley

Trolley for No.10 stack and nest trays.

Bin - Wheelie

Wheelie bins are suitable for waste, recycling and organic materials. A medium sized bin popular for lower volume or heavier contents.

STACK & NEST CRATES/LID

(Dixie/Fish Bins) 13 litre - No.4

Suitable for manufacturers, materials handling, engineering, automotive, warehousing and distribution applications. Food grade, ideal for poultry, fish, and meat trades. Flat bottom crates are ideal for use on conveyor belts and roller systems.

STACK & NEST CRATES/LID

(Dixie/Fish Bins)

22 litres/No.5

Suitable for manufacturers, materials handling, engineering, automotive, warehousing and distribution applications. Food grade, ideal for poultry, fish, and meat trades. Flat bottom crates are ideal for use on conveyor belts and roller systems.

STACK & NEST CRATES







32 litres/No.7


In the food, supermarket, fish, and butchery industries, stack and nest crates are indispensable tools that enhance efficiency, promote hygiene, and contribute to a more sustainable future. These versatile containers are more than just storage solutions; they are vital assets that help businesses thrive in the competitive world of food management and distribution.








CRATE LIDS



Suits 32, 52 & 68l bins



Code	Colour	Size (mm)	Product Photo
TRASNTOTE5B	Blue	L 525 x W 380 x H 140	
TRASNTOTE5W	White	L 525 x W 380 x H 140	
TRASNTOTE5R	Red	L 525 x W 380 x H 140	
TRASNTLID5	Natural	L 525 x W 380	

Code	Colour	Size (mm)	Product Photo/Colour
TRASN200BK	Black	L 645 x W 413 x H 210	
TRASN200GY	Grey	L 645 x W 413 x H 210	
TRASN200B	Blue	L 645 x W 413 x H 210	
TRASN200R	Red	L 645 x W 413 x H 210	
TRASN200W	White	L 645 x W 413 x H 210	
TRASN200Y	Yellow	L 645 x W 413 x H 210	

Code	Description	Product Photo
TRASNLID	Natural Lid for Stack & Nest Crate	

Code	Colour	Size (mm)	Product Photo/Colour
TRASN275BK	Black	L 645 x W 413 x H 276	
TRASN275GY	Grey	L 645 x W 413 x H 276	
TRASN275G	Green	L 645 x W 413 x H 276	
TRASN0275B	Blue	L 645 x W 413 x H 276	
TRASN275R	Red	L 645 x W 413 x H 276	
TRASN275W	White	L 645 x W 413 x H 276	
TRASN275Y	Yellow	L 645 x W 413 x H 276	

Code	Colour	Size (mm)	Product Photo/Colour
TRASN300B	Blue	L 645 x W 413 x H 397	
TRASN300OR	Orange	L 645 x W 413 x H 397	

Code	Description	Product Photo
STECMLA011	Steel Steelmate Steel Holder	
KN18GEN308	Boards For Magnetic Knife Racks	

STACK & NEST CRATES

52 litres/No.10

Stack and nest crates are ingeniously designed to maximize storage space. When not in use, they can be nested inside each other, reducing the need for extensive storage space. However, when filled with products, they can be easily stacked on top of each other, making the most of available vertical space.

68 litres/No.15

In food-related industries, cleanliness is paramount. Stack and nest crates are easy to clean and sanitise, promoting food safety standards. Their smooth surfaces and non-porous materials prevent the accumulation of dirt and bacteria, maintaining a sterile environment for food storage and transportation.

KNIFE/STEEL HOLDERS

Steelmate Steel Holder

Ideal for hooking onto a butchers belt and carrying steels.

Magnetic Knife Racks

With an extra strong magnet to store professional knives and an easy to clean surface, the ideal solution for commercial knife storage.

CALVERT DISPLAY TRAYS

Trays for fresh food, deli and meat displays. Trays enhance the colour of product and provide a solid colour to the back of a food display. Used by butchers, chefs and at home.

Cost-Effective

Plastic trays are an affordable option for butchers, especially when considering their long-term durability. They require minimal maintenance and are resistant to stains, ensuring that they look great for years.

Brand Enhancement

By using uniform, attractive display trays, you create a consistent and professional look for your butcher shop. This can enhance your brand image and leave a lasting impression on customers.

Code	Description	Colour	Size (mm)	Product Photo
TRAC20520	20520	Black	305 x 190 x 30	
TRAC20720	20720	Black	310 x 260 x 10	
TRAC20820	20820	Black	310 x 260 x 35	
TRAC20800	20800	White	310 x 260 x 35	
TRAC21300	21300	White	380 x 215 x 30	
TRAC21320	21320	Black	380 x 215 x 30	
TRAC21620	21620	Black	385 x 310 x 40	
TRAC22600	22600	White	510 x 310 x 55	
TRAC23100	23100 Sandwich	White	275 x 175 x 15	
TRAC23120	23120 Sandwich	Black	275 x 175 x 15	

Code	Colour	Size (mm)	Product Photo
TRAM12102BL	Black	310 x 250 x 50	
TRAM1281BL	Black	310 x 200 x 25	
TRAM1282BL	Black	310 x 200 x 50	
TRAM1282W	White	310 x 200 x 50	
TRAM14121BL	Black	360 x 310 x 25	
TRAM16121BL	Black	410 x 310 x 25	
TRAM16121W	White	410 x 310 x 25	
TRAM16122BL	Black	410 x 310 x 50	
TRAM16122W	White	410 x 310 x 50	
TRAM1661BL	Black	410 x 155 x 25	
TRAM1662BL	Black	410 x 155 x 50	
TRAM1662W	White	410 x 155 x 50	
TRAM1682BL	Black	410 x 200 x 50	

MTA DISPLAY TRAYS

MTA plastic display trays are designed to fit most commonly used display cabinets in butcher shops and supermarkets. 100% food grade approved.

In the world of butchery, presentation is key, and plastic display trays have emerged as a revolutionary tool to elevate your business. These versatile trays offer a plethora of benefits that can transform the way you showcase and sell your products:

Hygiene and Safety

Plastic display trays are easy to clean and sanitise, ensuring the highest standards of hygiene in your butcher shop. With their non-porous surface, they prevent cross-contamination, keeping your meats fresh and safe for consumption.

DISPLAY TRAYS

Durability

Plastic trays are built to last. They are rugged and resistant to wear and tear, ensuring a long-lasting investment that won't need frequent replacements, saving you both time and money.









Customisable

Plastic trays come in a variety of sizes and shapes, allowing you to tailor your displays to fit your specific needs. This adaptability means you can efficiently present different cuts of meat or accommodate varying quantities.

Easy to Handle

These lightweight trays are easy to handle and move around your shop, making rearranging your displays a breeze. Plus, they stack neatly for convenient storage when not in use.

Code	Colour	Size (mm)	Product Photo
TRAM17111BBL	Black	430 x 280 x 25	
TRAM30121BL	Black	770 x 310 x 25	
TRAMD1010BLK	Black	240 x 240 x 75	
TRAMD106WH	White	250 x 150 x 65	
TRAMD1210BL	Black	300 x 265 x 65	
TRAMP127WH	White	300 x 175	
B0WM73B	Black	177 x 177 x 79	
B0WM94B	Black	230 x 230 x 103	
B0WMFDSB1BLK	Black	265 x 175 x 85	
B0WMFDSB2WH	White	335 x 265 x 85	

Code	Description	Size	Product Photo
GARDFSS	Divider Feet Stainless Steel	-	
GARFLG	Fern Leaf, Green Plastic	-	
GARFLR	Fern Leaf, Red Plastic	-	
GARPGP2270	Green Parsley Strip	270mm x 2"	
GARGPCG230	Garnish Green Parsley Strip	760mm x 2"	
GARPDB130	Garnish Divider Black Base	760mm x 1"	
GARPDB1270	Black Divider Base	270mm x 1.5"	
GARPDB2270	Black Divider Base	270mm x 2.5"	
GARPDB1800	Black Divider Base	800mm x 1.5"	

GARNISHES

These garnishes are used to spruce up window displays. We stock everything you need to liven up your displays.

Using plastic garnishes for butcher displays can offer several benefits:

Cost-Effective

Plastic garnishes are typically more affordable than real garnishes like herbs, fruits, or vegetables. They allow you to create appealing displays without the recurring cost of replacing perishable items.

Longevity

Plastic garnishes are durable and can last a long time without wilting or spoiling. This means you can set up attractive displays in advance and leave them in place for extended periods without worrying about freshness.

Consistency

Plastic garnishes maintain their appearance, colour, and shape, ensuring a consistent and uniform look for your displays. This consistency can be challenging to achieve with real garnishes that can vary in quality and appearance.

Hygiene

Plastic garnishes are easy to clean and sanitise, reducing the risk of contamination in your butcher display. Real garnishes may require more frequent replacement due to hygiene concerns.

Reduced Waste

Since plastic garnishes are reusable, they generate less waste compared to real garnishes, which often end up in the bin after use.

OTHERS

Hand Scoop

The scoop's interior contains a measuring scale. Pouring spout on both sides.

Safety Cutters

Designed for cutting thick plastic sheeting, leather, box strapping, belting materials etc. Head design prevents personal injury.

Forks

These forks are great for when you want to anchor the meat, check for tenderness, or serve it with safety.

Caribou Gutting Knife

Is tailored for the professional butcher and ideal for gutting applications. Comprised of high-quality stainless steel, the rigid blade is designed for tougher operations where more strength may be required.

Tenderiser Mallet

This easy-to-use steak hammer is a great accessory for any commercial kitchen specialising in meat or seafood dishes. Lightweight yet strong and robust, it guarantees excellent results time after time when tackling tough meats.

Giesser Brush Steel Block

Tool for cleaning the butcher blocks.

Ingredient Shaker

Ideal if you're making your own rubs.

Code	Description	Size	Product Photo
SCOV156825	Scoop- 56825 Hand Round White	2L	
PEELVX76070	Peeler Victorinox Rex Type		
KNITC320	Tru Cut Safety Cutters Blue		
FORDXIC30407	Fork Dexter I-Cut Bayonet Black	15cm	
FORSSS205	Fork Sani-Safe White	33cm	
KNICB0104020	Knife Caribou Gutting Stiff Blk	20cm	
TENDMMD	Tenderiser Mallet With Detectable Head		
BRUGBLO6850	Giesser Brush Steel Block	6850 White	
SHAKER	Ingredient Shaker		



BATA INDUSTRIALS
THE SAFETY BOOT

IMPROVED RANGE FOR EVERY JOB



IN STOCK

Synonymous with New Zealand industry safety gumboots have been relied upon for decades. From farmer to meat worker, from construction crew to fire crew, our gumboots have built a solid, performance based reputation in the toughest environments.

Proudly New Zealand made safety gumboots takes that performance to a new level. Along with a new refreshing aesthetic, new levels of comfort are provided through enhanced fitting in the foot, toe and calf, and under foot through cushioned dual density Polyurethane insoles.

BATA Company of New Zealand Ltd
3 Bata Place, Owhiro Bay, Wellington, New Zealand
Phone: 0800 658 068 **Email:** orders@batashoes.co.nz
www.bataindustrials.co.nz



100% MADE IN NEW ZEALAND



BATA SAFEMATE COLOUR OPTIONS

FEATURES

- Wide comfortable fitting
- Broad "Natural" toe design
- Wide soft leg for comfort
- Cushioned Hi-poly comfort insole
- Reinforced protective density at the heel, toe, calf and ankle
- Kick off lug
- Cut down guide (300mm)
- Comfort moisture absorbing fabric lining
- Oil acid resistant industrial sole design
- Indoor multi directional tread for slippery surface
- Outdoor tread designed for rough terrain and uneven surfaces
- Multi directional slip resistance
- Thicker PVC shank for strength & support
- Self cleaning tread
- Superior liquid dispersion



**ASK US ABOUT OUR BATA
PVC RECYCLING PROGRAM**

GIESSER MAX 9990 SHARPENER

CODE: SHAGMAX9990



**SEE SHARPENING
CHAPTER**

TEMPUS SURGE SHARPENER

CODE: SHAT3TE012B

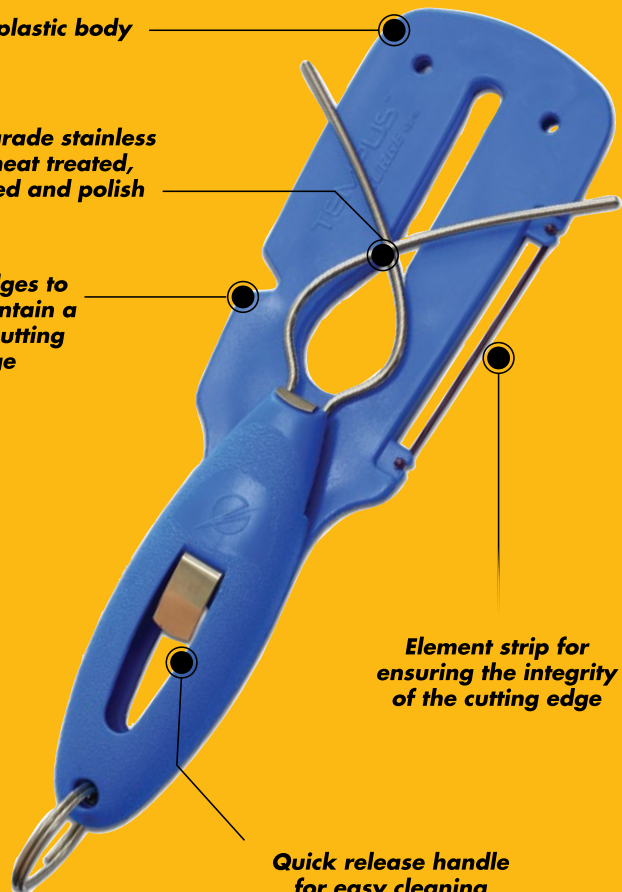
Durable plastic body

*Marine grade stainless
steel, heat treated,
hardened and polish*

*Hard edges to
help maintain a
perfect cutting
edge*

*Element strip for
ensuring the integrity
of the cutting edge*

*Quick release handle
for easy cleaning*



Knives

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THE PERFECT KNIFE FOR EVERY PURPOSE -

AT THE RIGHT PRICE!

Professional knives 'Made in Germany' are durable and reliable, day after day. That is what GIESSER represents. A genuinely good knife is more than a blade with a handle. Each and every one of their products represents the culmination of six generations of expertise in the art of knife-making. Now, as then, they work with a passion for precision, meticulously hand-pick their materials and never stop honing the quality of their knives. Their outstanding industrial manufacturing standards involve manual controls of every single knife.

Because what started in a small forge in 1776 has become one of the world's leading suppliers of quality knives and accessories. Every day, more than 8,000 professional knives are produced at the factory in Winnenden, Germany. The Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry. Professionals in the catering or food processing industry require perfectly sharp, hygienic, safe and reliable knives. A wide range of blades with various shapes and lengths, stiff or flexible blades and short or long hand guards make Giesser knives the ideal choice for any type of catering or meat processing task. Have a look inside for a selection of Giesser knives, including the top-selling Primeline boner, available now through your distributor.

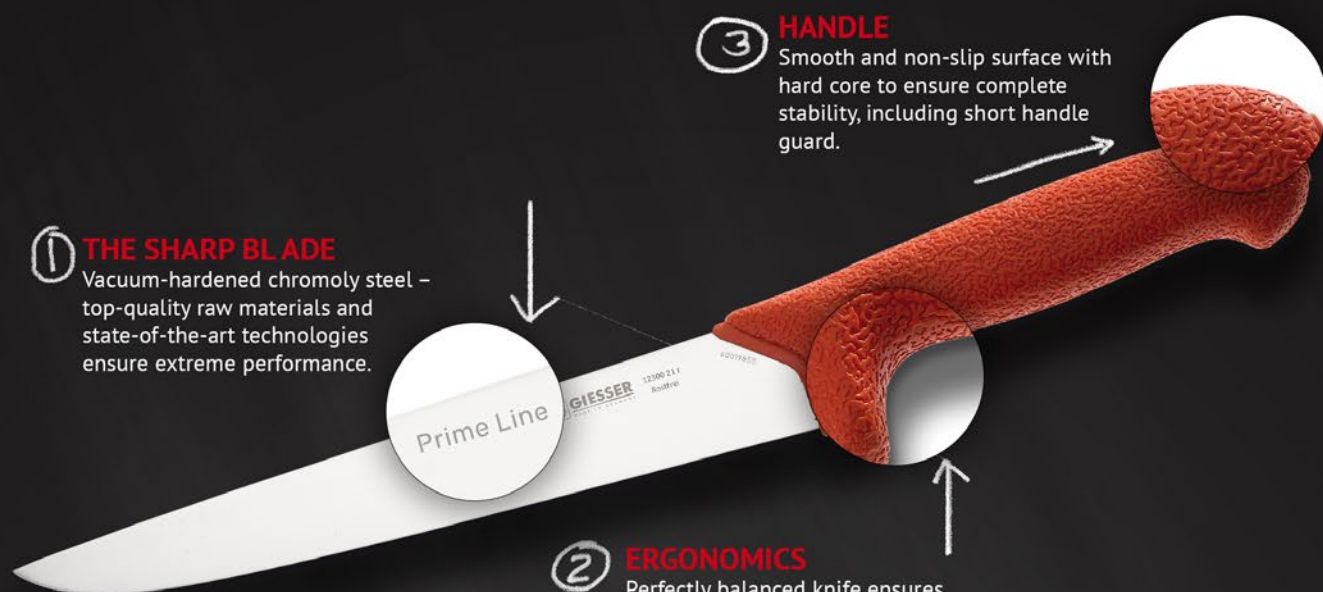


The Advantages of **Giesser Knives** at a Glance:

- ✓ Giesser is delighted to offer a wide range of top quality German-made knives at very competitive prices.
- ✓ The range includes butchers' knives and steels, chefs' knives, fish, vegetable and paring knives.
- ✓ Giesser knives have excellent edge-holding with long lasting reduced wear on the blades due to modern vacuum-hardening technology.
- ✓ The polish of these knives provides consistently high performance and easy re-sharpening of the edge.



GIESSER | Prime Line



SLICE WITH PRECISION

③

MULTI-FUNCTIONAL

The standard handle is suitable for almost all applications.

②

SAFETY

The protective guard prevents the hand from slipping when holding the knife.

①

ERGONOMICS

Made from material that ensures easy grip and excellent slip resistance.



Standard Grip



CHEFS^{NO.1}



1900 s 20 SO | CHEFS NO. 1
Spicy Orange
blade length: 20 cm | 7¾ inches
DMD code KNIGPC190020SO



1900 s 20 TOL | CHEFS NO. 1
Tree of Life, Thuja
blade length: 20 cm | 7¾ inches
DMD code KNIGPC190020TOL

SETS



1988 2 | SET OF 2
contains: 1900 20, 1920 10 | version shown: Tree of Life, Thuja
blade lengths: 20, 10 cm | 7¾, 4 inches

Available in:
Tree of Life, Spicy Orange
DMD code KNIGPC2KNIFESETTOL and
KNIGPC2KNIFESETSO



1997 2 | SET OF 2
contains: 1900 20, 1940 21 | version shown: Spicy Orange
blade lengths: 20, 21 cm | 7¾, 8¼ inches

Available in:
Tree of Life, Spicy Orange
DMD code KNIGPCFKKNIFESETSO and
KNIGPCFKKNIFESETTOL

BARBECUE^{NO.1}



1900 s 30 TOL | BARBECUE NO. 1
Tree of Life, Thuja
blade length: 30 cm | 11¾ inches
DMD code KNIGPC190030TOL



1900 s 30 SO | BARBECUE NO. 1
Spicy Orange
blade length: 30 cm | 11¾ inches
DMD code KNIGPC190030SO





GIESSER




Boning Knives







Designed to be the indispensable tool in every butcher's arsenal. Meticulously crafted with razor-sharp blades and ergonomic handles, these knives empower butchers to expertly navigate bones and trim meat, ensuring a seamless and efficient process in delivering the highest-quality cuts to everyone's table.


INTERNATIONAL HACCP COLOUR KEY



BLACK	UNIVERSAL
BLUE	FISH
RED	RAW MEAT
YELLOW	POULTRY
GREEN	FRUIT & VEGGIES
WHITE	BAKERY

Code	Description	Colour	Size (cm)	Product Image
KNIG251513BL	Curved	Blue	13	
KNIG251513BLK	Curved	Black	13	
KNIG251513GR	Curved	Green	13	
KNIG251513R	Curved	Red	13	
KNIG251513BE94BLU	Curved Safegrip	Blue	13	
KNIG1125013BLK	Primeline Flexi	Black	13	
KNIG1125013YL	Primeline Flexi	Yellow	13	
KNIG1225113BLK	Primeline	Black	13	
KNIG2505WW113BLK	Long Scallop Edge	Black	13	
KNIG251515GR	Curved	Green	15	
KNIG251515R	Curved	Red	15	
KNIG251515YL	Curved	Yellow	15	
KNIG251515BL	Curved	Blue	15	
KNIG251515BLK	Curved	Black	15	
KNIG251515E4BLK	Curved Hand Guard	Black	15	
KNIG251515BE94BLU	Curved Safegrip	Blue	15	
KNIG1225115BLK	Primeline	Black	15	
KNIG260515	Wide Blade	Black	15	
KNIG2505WW115BLK	Long Scallop Edge	Black	15	
KNIG316515E4BLK	Straight Hand Guard	Black	16	

Code	Description	Colour	Size (cm)	Product Image
KNIG828020BLK	Chef's Riveted	Black	20	
KNIG828020YL	Chef's Riveted	Yellow	20	
KNIG845520BLK	Kitchen	Black	20	

Code	Description	Colour	Size (cm)	Product Image
KNIG600524BLK	Bullnose	Black	24	
KNIG600530BLK	Bullnose	Black	30	
KNIG6005WW124BLK	Scallop Edge	Black	24	
KNIG201527BLK	Curved	Black	27	
KNIG201530BLK	Curved	Black	30	
KNIG2005WW125BLK	Scallop Curved	Black	25	

Code	Description	Colour	Size (cm)	Product Image
KNIG240516BLK	Skinning/ Butcher	Black	16	

Code	Description	Colour	Size (cm)	Product Image
KNIG300516BL	Sticking Straight	Blue	16	
KNIG300516YL	Sticking Straight	Yellow	16	



GIESSER

Chefs Knives

Highly polished surface for highest possible rust resistance and durability of the cutting edge. Honing by hand for perfect sharpness. Rounded knife back, wide shape, medium tipped.

Steak Knives

The perfect companion for butchers, ensuring effortless precision and unmatched performance in slicing and serving the juiciest cuts of meat.

Skinning Knives

Meticulously designed to make light work of removing skin from meat, granting you the ultimate edge in precision and speed

Sticking Knives

Meticulously designed to make light work of removing skin from meat, granting you the ultimate edge in precision and speed



GIESSER

Fish Knives

Ensures seamless filleting and deboning of fish, elevating your seafood preparation to a new level of mastery.

Paring Knives



Effortless precision and swift chopping of a wide array of vegetables, streamlining your kitchen prep and unlocking culinary creativity.






Beef Splitter

- Blade is high quality chrome molybdenum steel
- Strong and stable design
- For safe and hygienic work
- Cutting edge is particularly resistant due to spherical grinding
- Riveted Polyoxymethylene (POM) plastic handle


Other Knives

Designed selection of robust beef splitters, versatile kitchen knives, precise bread and paring knives, as well as finesse-enhancing peeling knives and fish pincers, ensuring every cut, slice, and fillet becomes a culinary masterpiece, with confidence in the highest standard of quality for all your culinary creations.

Code	Blade	Colour	Size (cm)	Product Image
KNIG2275R21	Curved	Black	21	
KNIG228518	Straight Narrow	Black	18	

Code	Colour	Size (cm)	Product Image
KNIG831580BLK	Black	8	
KNIG831580BL	Blue	8	
KNIG831580R	Red	8	
KNIG831580YL	Yellow	8	
KNIG831085BLK	Black Riveted	8.5	

Code	Colour	Size (cm)	Product Image
KNIG6630K33BLK	Black	33	

Code	Description	Colour	Size (cm)	Product Image
KNIG8265W25S	Universal Bread	Black	25	
KNIG85456	Peeling	Black	6	
KNIG9515SS	Fish Pincers, Stainless Steel	Silver	-	

Code	Blade	Type	Size (cm)	Product Image
KNIDX01660	Wide	Wood	13	
KNIDX27003	Semi Flex	Black	13	
KNIDXEP155	EP Wide	Orange	13	
KNIDXPDM1315ST	Safe Tip	Black	13	
KNIDXPDM131S5	Curved	Black	13	

Code	Description	Type	Size (cm)	Product Image
KNIDX24003	Curved Narrow	White	15	
KNIDX01255	Wide	Wood	15	
KNIDX127416	Curved	Wood	15	
KNIDXC30400	iCut Narrow	Black	15	
KNIDXPDM131S6ST	Safe Tip	Black	15	
KNIDXPDM136	Straight	Black	15	
KNIDXPDM136ST	Straight Safe Tip	Black	15	
KNIDXVLV136	Boner Straight	V-Lo	15	



DEXTER

Boning Knives 13cm

13cm Dexter Boning Knives, specially crafted to excel in meat deboning tasks, making it the perfect tool to elevate butchers' performance in their culinary endeavors.

Boning Knives 15cm

15cm Dexter Boning Knives, meticulously engineered for meat deboning tasks, providing butchers with unmatched control and dexterity to achieve culinary excellence.



DEXTER

Boning Knives - Sani Safe

Seamless meat deboning and providing butchers with the utmost control and efficiency for a superior cutting experience.

* *Sani-Safe handles*

Ergonomic Poultry Boning Knives

Expertly designed to streamline meat deboning, ensuring superior results and empowering butchers with unparalleled control and ease in their craft.



EP - Ergonomic Poultry





Filleting Knives



Thoughtfully designed to effortlessly glide through fish and produce delicate fillets, empowering butchers with the ultimate tool for achieving impeccable seafood preparations.



Cooks Knives

A patented, state of the art handle design offers both comfort and control. Soft to the touch and with the firmness you need, plus a modern, attractive look. Features a stain free, high carbon steel blade, with an individually ground and honed edge. Made in USA. Items marked with the National Sanitation Foundation (NSF) logo are NSF Certified.

Code	Blade	Colour	Size (cm)	Product Image
KNISSS1166	Wide Blade*	White	15	
KNISSS136N	Straight*	White	15	




Code	Description	Colour	Size (cm)	Product Image
KNIDXEP152	EP Clip Pt	Orange	8.25	
KNIDXEP1533DP	EP Drop Pt	Black	9.5	
KNIDXEP154	EP	Orange	11.43	
KNIDXPDM131S6.5	Stiff	Black	16.5	

Code	Description	Type	Size (cm)	Product Image
KNIDX23338	Straight	Wood	20	
KNIDX23339	Straight	Wood	23	
KNIDX24793	Coated	White	20	
KNIDXURCUT8	Personal Grip	Orange	20	

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV1458	V-Lo	V-Lo	20	
KNIDXVLV14510	V-Lo	V-Lo	25.4	

Code	Description	Type	Size (cm)	Product Image
KNIDX0125	Skinning Beef	Wood	13	
KNIDX012G6HG	Skinning Beef	Wood	15	
KNIDXL012	Skinning Sheep	Wood	13.3	
KNIDXP94828	Skinning Lamb	Blue	18	
KNIDXPDM126	Skinning	Black	15	
KNIDXPDM125.25	Lamb Legger	Black	13.3	

Code	Description	Size (cm)	Product Image
KNIDXS5287	1kg Wood	18	
KNIDXS5289	1.25kg Wood	23	

Code	Description	Colour	Size (cm)	Product Image
KNIDXDG140003	Pairing	Black	8.5	
KNIDXDG140023	Slicing	Black	19	
KNIDXDG140033	All Purpose	Black	20	



DEXTER

Skinning Knives

Engineered to effortlessly remove skin from meat, enabling butchers to achieve flawless results and elevate their meat preparation process.

Cleavers

Crafted to handle heavy-duty tasks with ease, making it the ultimate tool for butchers seeking unparalleled efficiency and precision in their work.

Culinary Duo Knives

Designed to offer dual functionality in one tool, empowering chefs with unmatched efficiency and flexibility in their culinary endeavors. Specially designed for people with arthritis.



DEXTER

Santoku Knives

Santoku knives are general purpose kitchen knives that are good for slicing meat, fish and vegetables as they have a straight and short blade. This knife was developed from the rectangular blade of the traditional Japanese vegetable knife.



iCut Knives

For chefs who prefer an affordable and high quality forged line with a contemporary look and feel. Forged blades of high quality German stainless steel. Edges are individually ground and honed to the ultimate edge. NSF Certified. iCut-PRO™ Features:

- Superior blade shape for easier slicing
- Unique edge geometry for long-lasting, easily restored performance
- Hand honed to ultimate edge
- High quality stainless steel for edge retention and easy cleaning
- Forged German stainless steel for durability and perfect balance
- NSF certified to meet health code standards
- Soft, comfortable Santoprene® handle for sure grip. Easily cleaned

Other Knives

The clam knife for effortless clam shucking, paring knife for versatile kitchen tasks, cut n gut knife for efficient fish cleaning, lamb legger knife for precise lamb leg preparation, breaking knife for heavy duty meat tasks, and the slicing offset and slicer round tip knives for precision slicing, offering a comprehensive selection to elevate butchers' skills and culinary expertise.

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV1447	Santoku Duo Edge	V-Lo	18	
KNIDXVLV1449GE	Santoku	V-Lo	23	

Code	Description	Colour	Size (cm)	Product Image
KNIDXIC30402	iCut Santoku	Black	18	
KNIDXIC30403	iCut Chef	Black	20	
KNIDXIC30404	iCut Chef	Black	25.4	
KNIDXIC30405	iCut Bread	Black	20	
KNIDXIC30406	iCut Slicer	Black	25.4	
KNIDXIC30408	iCut Paring	Black	9	

Code	Description	Type	Size (cm)	Product Image
KNIDXVLV156	Utility Scalloped	V-Lo	15	
KNIDXVLV1429	Utility Scalloped	V-Lo	23	
KNIDXS104RP	Clam	White	8.25	
KNIDXP11893	Cut N Gut	Neon Yellow	13	
KNIDXPDM132N8	Breaking	Black	20	
KNIDXVLV1639SC	Slicing Offset	V-Lo	23	
KNIDXVLV14012SC	Slicer Round Tip	V-Lo	30.5	



DEXTER

KNIFE SANI-SAFE SLICER 25.4CM DUO EDGE

KNISSS140N10

with Sani-Safe handles

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary qualification. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. Items marked with the National Sanitation Foundation (NSF) logo are NSF Certified.

NSF certification assures suppliers, retailers, regulators and consumers that an independent organization has reviewed a product's manufacturing process and determined that the product complies with specific standards for safety, quality, sustainability or performance. From extensive product testing and material analyses to plant inspections and auditing, every aspect of a product's development is evaluated.

Many Sani-Safe products are available in HACCP colours.













DEXTER

Paring Knives





Unrivalled precision and versatility in the kitchen, perfect for peeling, trimming, and intricate cutting tasks, making it an essential tool for butchers and chefs seeking impeccable control and performance.

**Sani-Safe handles*

Code	Description	Size (cm)	Product Image
KNISSS104GPCP	Green*	8	
KNISSS104PCP	White*	8	
KNISSS104CPCP	Blue*	8	
KNISSS104SCPCP	White Scalloped*	8	
KNISSS104SC24	White Scallop 24pk*	8	
KNISSS104Y9CP	Yellow*	8	
KNISSS151PCP	White*	9	
KNIDXSSS105SC	Red Scallop*	9	
KNIDXVLV105S	V-Lo Scalloped	9	
KNIDXVLV105	V-Lo	9	

Filleting Knives

Expertly crafted to glide through fish with ease, empowering butchers and seafood enthusiasts alike with the ultimate tool for achieving flawless fillets and exceptional seafood preparations.

Code	Description	Size (cm)	Product Image
KNISSS1337	Straight - White*	18	
KNISSS1338	Straight - White*	20	
KNISSS1339	Straight - White*	23	
KNISSS138	Straight Wide - White*	20	

Code	Description	Size (cm)	Product Image
------	-------------	-----------	---------------

KNISSS11210 Butcher Bullnose* 25.4



KNISSS1128PCP Butcher Bullnose* 20



Code	Description	Size (cm)	Product Image
------	-------------	-----------	---------------

KNISSSB126 Skinning Beef* 15



KNISSSL125.25 Skinning Sheep* 13.3



Code	Description	Size (cm)	Product Image
------	-------------	-----------	---------------

KNISSENTL24 Net Scallop* & Sheath 8



KNISSS11212 Fish Splitter* 30.5



KNISSS126 Oyster Providence* 7



DEXTER

Butcher Bullnose Knives

Mainly used for cutting beef and pork. It's also used for cutting bone and other hard things. It is used to cut the meat into small pieces.

**Sani-Safe handles*

Skinning Knives

Designed for intricate slicing and detailed tasks, offering butchers and culinary enthusiasts the ideal tool for achieving delicate and precise cuts with ease.

Fish Knives

Crafted for effortless filleting and deboning of fish, providing butchers and seafood aficionados with the ultimate edge in achieving flawless seafood preparations.



DEXTER

Cimeter Knives










Purpose-built for heavy-duty meat slicing and portioning, making it the go-to tool for butchers seeking superior performance and efficiency in their meat preparation.



**Sani-Safe handles*

Chefs Knives

Providing chefs and butchers with the ultimate tool for tackling a wide range of kitchen tasks with ease and precision.

Other Dexter Knives

Code	Description	Size (cm)	Product Image	
KNISSS1321	Butcher Cimeter*	25.4		
KNISSS13212	Butcher Cimeter*	30.5		
Code	Description	Colour	Size (cm)	Product Image
KNISSS1458	Straight*	White	20	
Code	Description	Colour	Size (cm)	Product Image
KNISSS11814	Double Handle Pumpkin*	White	35.5	
KNISSS132N8	Breaking*	White	20	
KNISSS140N10	Slicer Duo Edge*	White	25.4	
KNISSS16018	Pizza*	White	45.7	
KNISSS186	Produce*	White	15	
KNISSS5387PCP	Stainless Cleaver*	White	18	

Code	Colour	Size (cm)	Product Image
KNITST07522	Orange	23	
KNITST09023	Orange	22	

Code	Colour	Size (cm)	Product Image
KNITST00717	Orange	17	

Code	Description	Colour	Product Image
KNITC320	Tru Cut Safety Cutters	Blue	



TEMPUS

Fillet Knives

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra-narrow shape you can easily control the knife.

Slaughter Knives

Butcher's knives are designed for cutting, slicing and boning meats. But you can also use them for cutting vegetables and for various other purposes. Use it to cut ropes or branches in case your camping.

Box Cutter

Designed for cutting thick plastic sheeting, leather, box strapping, belting materials etc. Head design prevents personal injury.

DEXTER

Personal grip filleting knife

Moldable handle material allows the user to form each handle to their particular grip, making the handle more comfortable to use and easier to grip.



KNIDXURCUT8

Dimensions 20cm
Colour Orange

**DICK**

Boning Knives 13cm





The boning knife is used to cleanly separate the bone from the meat, a process known as boning. It is also used for skinning meat and poultry and cutting through tendons. The boning knife's primary use is it to separate meat from the bone.

Boning Knives 14/15/18cm



Seamless meat deboning and providing butchers with the utmost control and efficiency for a superior cutting experience.




Butchers Knives



Polished, durable stainless steel blade with laser-tested cutting edge. Seamless connection of blade and handle, extra-wide thumb rest for control, comfort, and safety. Well-defined finger guard for safety, non-slip plastic handle, no abrasion, ergonomic design. NSF listing for commercial use.



Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8298113	Blue	Flexible	8-2981-13	13	
KNIDK8298213	Blue	Wide Semi-Flexi	8-2982-13	13	
KNIDK8299113	Blue	Narrow Curve	8-2991-13	13	
KNIDK828911354	Yellow	Narrow Curve	8-2891-13-54	13	


Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8225915	Blue	Wide Straight	8-2259-15	15	
KNIDK8227815	Blue	Wide Curved	8-2278-15	15	
KNIDK8298215	Blue	Wide Semi-flexi	8-2982-15	15	
KNIDK8299115	Blue	Narrow Curve	8-2991-15	15	


Code	Colour	Blade	Type	Size (cm)	Product Image
KNIDK8238526	Blue	Bullnose	8-2385-26	26	
KNIDK8238530	Blue	Bullnose	8-2385-30	30	

Code	Description	Blade	Type	Size (cm)	Product Image
KNIDK8226415	Blue Skinning	Bullnose	8-2264-15	15	
KNIDK8226418	Blue Skinning	Bullnose	8-2264-18	18	
KNIDK8226013	Blue Lamb Legger	-	8-2260-13	13	

Code	Colour	Type	Size (cm)	Product Image
KNIDK8225326	Blue	8-2253-26	26	
KNIDK8225330	Blue	8-2253-30	30	

Code	Blade	Type	Size (cm)	Product Image
KNIDK8241721	Flexible	8-2417-21	21	
KNIDK8241718	-	8-2417-18	18	

Code	Colour	Type	Size (cm)	Product Image
KNIDK8242521	Blue	8-2425-21	21	

Code	Description	Type	Size (cm)	Product Image
KNIDK9041000	Rib Puller Blue	9-0410-00	23	



DICK

Skinning Knives

The butcher's knives from our ErgoGrip series are uncompromising in ergonomics and sharpness. Are you looking for a reliable, robust butcher's knife for everyday use? Whether in the industry, in crafts or for home slaughter, ErgoGrip knives are absolutely hygienic butcher's knives in top professional quality for fatigue-free work.

Steak Knives

The perfect companion for butchers, ensuring effortless precision and unmatched performance in slicing and serving the juiciest cuts of meat.

Fish Filleting Knives

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra-narrow shape you can easily control the knife.

Breaking Knives

Hygienic cutting instruments for butchers, hunters, farmers, fishing and also the home enthusiasts. Top quality ergonomic design handles for fatigue free working and specially tempered high carbon stainless blades for superior edge retention.

Rib Puller

This butcher tool will aid in the removal of the rib bone on pork or beef.



VICTORINOX



YOUR FAVOURITE TOOLS OF TRADE

VICTORINOX PROFESSIONAL KNIVES

Stand out due to their high-quality, durable materials and ergonomic design, as well as being carefully developed for their intended purpose. Thanks to the broad product range, every professional will find the right knife for his or her specific requirements.



SWISS PRECISION KNIVES

- LOVED
BY KIWI
BUTCHERS

**YOUR CUSTOMERS EXPECT THE VERY BEST -
AND SO SHOULD YOU.**

Produced by Swiss craftsman, Victorinox knives are razor sharp and fashioned to perfection using the finest quality steel, hardened to precise standards and passed through rigorous quality control.

We have knives for your every use - from boning, filleting and steak knives, through to domestic and chef sets.

You simply won't find better quality knives.

It's no surprise Victorinox knives are the favourite choice of New Zealand butchers.

DON'T ACCEPT SECOND BEST. CHOOSE VICTORINOX.



VICTORINOX

Boning Curved 13cm

Used by chefs, butchers and home cooks, this knife gets close to the bone, preserving more meat for the meal ahead.

Boning Curved 15cm



Separate meat from bone with ease with the Swiss Classic Boning Knife. The ergonomic handle and curved narrow blade of this knife enable you to employ restaurant kitchen precision whether you're deboning prime rib, the holiday turkey or a leg of lamb.



INTERNATIONAL HACCP COLOUR KEY

BLACK	UNIVERSAL
BLUE	FISH
RED	RAW MEAT
YELLOW	POULTRY
GREEN	FRUIT & VEGGIES
WHITE	BAKERY

Code	Colour	Type	Size (cm)	Product Image
KNIVX5660312	Black	56603	12	
KNIVX5660212	Blue	56602	12	
KNIVX5660112	Red	56601	12	
KNIVX5660812	Yellow	56608	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5660315	Black	56603	15	
KNIVX5660215	Blue	56602	15	
KNIVX5660115	Red	56601	15	
KNIVX5660815	Yellow	56608	15	
KNIVX5660415	Green	56604	15	
KNIVX5650315	Black	56503	15	
KNIVX5650215	Blue	56502-15BLU	15	
KNIVX5650115	Red	56501-15RED	15	
KNIVX5650815	Yellow	56508-15YEL	15	
KNIVX5650015	Rosewood	56500-15WOO	15	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5600312	Black Wide	56003	12	
KNIVX5630312	Black	56303	12	
KNIVX5640312	Black	56403	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5600315	Black Wide	56003	15	
KNIVX5630315	Black	56303	15	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5740320	Black	57403	20	
KNIVX5740325	Black	57403	25	
KNIVX5740331	Black	57403	31	
KNIVX5740336	Black	57403	36	
KNIVX5740225	Blue	57402	25	
KNIVX5843420	Yellow	5843420		
KNIVX5843426	Yellow	5843426		



VICTORINOX

Boning Straight 12cm

Victorinox's Black Fibrox® Straight Stiff Boning Knife features a laser tested edge with world renowned sharpness to ensure that even the toughest de-boning jobs will be handled easily.

Boning Straight 15cm

Butchers Bullnose Knives

Bullnose Butchers Knife for steaking and bigger cuts of sheep, beef or pork.



VICTORINOX

Cimeter Steak Knives

For the odd jobs in the kitchen, the butcher and cimeter steak knives can be used for dicing salt pork, cubing cooled meats, cutting steaks or trimming raw meat.




Skinning Knives 12cm



Designed for intricate slicing and detailed tasks, offering butchers and culinary enthusiasts the ideal tool for achieving delicate and precise cuts with ease.

Skinning Knives 15 & 18cm



Filleting Knives Flexible Handle




When it's time to turn that beautiful fish into fillets, count on the fish filleting knife. With its incredibly sharp and flexible blade, you'll have the agility and cutting power you need to create perfect fillets every time

Code	Colour	Type	Size (cm)	Product Image
KNIVX5730325	Black	57303-25	25	
KNIVX5730331	Black	57303-31	31	
KNIVX5730336	Black	57303-36	36	






Code	Colour	Type	Size (cm)	Product Image
KNIVX5790312	Black	57903	12	
KNIVX5780312	Black	57803	12	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5780315	Black	57803	15	
KNIVX5770315	Black	57703	15	
KNIVX5770318	Black	57703	18	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5370318 KNIVX5370320	Black	53703	18 20	
KNIVX5376320	Black	53763	20	

Code	Colour	Type	Size (cm)	Product Image
KNIVX50833	Black	50833	11	
KNIVX50832	Blue	50832	11	
KNIVX50831	Red	50831	11	

Code	Description	Type	Colour	Size (cm)	Product Image
KNIVX50403	Straight Blade	50403	Black	8	
KNIVX50401	Straight Blade	50401	Red	8	
KNIVX50433	Straight Blade Serrated	50433	Black	8	
KNIVX50431	Straight Blade Serrated	50431	Red	8	

Code	Description	Type	Colour	Size (cm)	Product Image
KNIVX50603	Pointed Blade	50603	Black	8	
KNIVX50601	Pointed Blade	50601	Red	8	
KNIVX50633	Pointed Blade Serrated	50633	Black	8	
KNIVX50631	Pointed Blade Serrated	50631	Red	8	
KNIVX50703	Pointed Blade	50703	Black	10	
KNIVX50701	Pointed Blade	50701	Red	10	



VICTORINOX

Tomato & Sausage Knives

Stand up to tomato skin, show that melon who's boss. Neither fruits nor vegetables can withstand the sharp wavy edge of our paring knife. And with its ergonomic handle and perfect size, you might even use it to cut everything else in the kitchen as well.

Paring Knives

A paring knife is every chef's go-to tool for precision jobs in the kitchen, and our Swiss classic paring knife is a knife drawer standout not only for its fresh colour palette but also for its sharp edge and pointed tip.

Paring Knives - Pointed

Expertly remove pepper seeds, swiftly core an apple, slice a pile of vegetables into sticks or finely dice them into perfect little squares – whatever job you give it, the smooth, uniform cuts of this paring knife will result in dishes that are as beautiful as they are nutritious.



VICTORINOX

Swibo




The Victorinox Swibo range of knives are used by professional chefs, butchers and fisherman around the world giving testament to the quality, functionality and longevity of the collection.


- Comfortable, non-slip and ergonomically secure grip
- No micro-pores or cracks to stop dirt or bacteria forming
- Dishwasher safe




Carving Knives

Their ergonomic handles and balanced design make carving a breeze. Their blades are thin and sharp so you can slice as thin as you like and as consistently as you need. Meats of any cut, fruits and vegetables in all shapes and sizes.

Victorinox Specialty Knives & Accessories

Code	Description	Type	Size (cm)	Product Image
KNIS5845220	Filleting Curved Flex		20	
KNIS20513	Curved Boner	5.8405.13	13	
KNIS20516	Curved Boner	5.8405.16	16	

Code	Colour	Type	Size (cm)	Product Image
KNIVX5200022	Rosewood	5200022	22	

Code	Description	Type	Size (cm)	Product Image
KNIVX5720320	Breaking	57203	20	
KNIVX5200325	Cook's	52003	25	
KNIVX77091335	Magnetic Knife Bar	770913	35	

Various knives also available with rosewood handle

**MANUFACTURED IN
NEW ZEALAND SINCE
1927 & PROUD KNIFE
PARTNER OF THE NEW
ZEALAND NATIONAL
BUTCHERY TEAM**



BUTCHERS KNIVES/BONING/SKINNING/SLAUGHTER



2/720/13



2/100/15HG



2/700/15



2/201/15



2/600/25



2/500/30

FISH KNIVES



2/506/22



2/508/20



2/802/22

VISIT OUR WEBSITE TO SEE OUR FULL RANGE OF KNIVES

**ONWARDS
TO VICTORY!**

E.Goddard Limited
Unit L, 218 Marua Rd, Mt Wellington, Auckland, NZ - PO Box 14003, Panmure, 1741, Auckland, NZ

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VictoryKnives®
NEW ZEALAND MADE
since 1927



VICTORY

Boning Knives

From the robust beef splitter to versatile kitchen knives, and the precision of a universal bread knife and paring knives, to the finesse of peeling knives and fish pincers, our selection is meticulously designed to elevate butchers' skills, making every cut, slice, and fillet culinary creation.



Skinning Knives



A running back skinning knife used for skinning and lamb legging. Widely used in meat processing plants.

Code	Description	Type	Size (cm)	Product Image
KNIVY272013	Flexible Boner	2-720-13	13	
ProGrip				
KNIVY272015	Flexible Boner	2-720-15	15	
KNIVY271015	Straight Boner	2-710-15	15	
KNIVY221313	Curved Boner	2-213-13	13	
KNIVY270013	Curved Boner	2-700-13	13	
KNIVY270015	Curved Boner	2-700-15	15	
KNIVY270017	Curved Boner	2-700-17	17	
KNIVY272013HG	Curved Boner HG	2-720-13-HG	13	

Code	Description	Type	Size (cm)	Product Image
KNIVY220113	Sheep Skinning	2-201-13	13	
KNIVY220115	Sheep Skinning	2-201-15	15	
KNIVY220117	Sheep Skinning	2-201-17	17	
KNIVY210015	Sheep Skinning	2-100-15	15	
KNIVY210017	Sheep Skinning	2-100-17	17	

Code	Description	Size (cm)	Product Image
CHOT9	Oxhead Chopper Diekensen	25	
CHOXSP230	XCEL Special Chopper Stainless Steel Poly Handle	25	

Code	Description	Type	Size (cm)	Product Image
KNIVY271019	Straight Filleting	2-710-19	19	
KNIVY250820	Straight Filleting	2-508-20	20	

Code	Description	Type	Size (cm)	Product Image
KNIVY250622	Narrow Filleting	2-506-22	22	
KNIVY250625	Narrow Filleting	2-506-25	25	

Code	Description	Type	Size (cm)	Product Image
KNIVYGA150	Diogenes Black	GA150	22	
KNIVY280222	Fish Filleting	2-802-22	22	
KNIVY250525	Curved Filleting	2-505-25	25	
KNIVY231030	Heavy Duty	2-310-30	30	



VICTORY

Choppers

Crafted to handle heavy duty tasks with ease, making it the ultimate tool for butchers seeking unparalleled efficiency and precision in their work.

Filleting Knives - Straight

Due to the flexibility of the blade it can bend very far to make sure you can easily cut close to the skin or bones. As such the filleting knife can therefore also be used to cut fish. Due to the extra narrow shape you can easily control the knife.

Filleting Knives - Narrow

Narrow filleting knife 22cm, one of the best selling Victory filleting knives. Great for use on a wide variety of fish species. Anything from gurnard, snapper to kingfish.

Filleting Knives - Other



VICTORY

Heading Knives

It's chores include steaking, heading, tailing, vegetable processing just to name a few jobs.

Ribbing Knife

Ribbing Knife 15cm, used for ribbing, boning and skinning for beef, lamb & pork. This knife is a favourite for our homekill customers.

Blading Knife

The blading knife is a 12cm blade with a rounded tip and convex (curve) in the cutting edge. This knife is an old favourite for butchers and has many uses, from skinning, boning legging across all forms of protein. Also a great knife for the hunting pack given its diversity of uses.

Bullnose Butchers Knife

For steaking and bigger cuts of sheep, beef or pork.

Cabbage Knife

Cabbage Knife 30cm, handy large produce knife for multiple applications. Can also be used for splitting fish.

Note: this knife is lighter than the fish splitter.

Steak Knife

For steaking and bigger cuts of sheep, beef & pork.

Y-Cut Knife

Used on sheep and beef and primarily for the Y-Cut or Spear Cut. Also used in processing plants for the plug (lungs) Also as a wider straight boning knife.

Double Edge Oyster Knife

Designed for the high speed professional shuckers, also used as a bloat knife in cattle farming.

Code	Description	Type	Size (cm)	Product Image
KNIVY230717	Heading - Small	2-307-17	17	
KNIVY230722	Heading - Medium	2-307-22	22	
KNIVY220415	Ribbing	2-204-15	15	
KNIVY2202	Blading	2-202-12	12	
KNIVY260025	Butcher's Bullnose	2-600-25	25	
KNIVY230830	Cabbage, Stainless Steel handle	2-308-30	30	
KNIVY250025	Steak	2-500-25	25	
KNIVY220717	Y-Cut	2-207-17	17	
KNIVY2602	Oyster Double Edge	2-602	10	

Sharpening

Dick Steels	222
Eggington Steels	222
Giesser Steels	222
Stones	218
Various Sharpeners	224 - 225

STONES

Stone Norton









Fine: everyday maintenance of the cutting edge. Once you have your knife sharp you use the fine stone to maintain that cutting edge. Move to a medium grit once the fine no longer brings the edge up to the required sharpness.

Medium: When you knife is “dulling” off quickly and the fine stone is no longer bring the edge back to the required sharpness.

Coarse: For resetting the edge. Such as changing the angle of the shoulder of the knife or if the edge has being damaged as in a chip etc. Coarse stones are very hard on the knife and most knife steel will perform a lot better once used on a coarse stone is brought up with a medium and then fine, some will go direct to a fine stone which sometime isn't enough to polish the shoulder and creates drag on the knife when being used which feels like a blunt knife but it is actually a sharp cutting edge but a rough shoulder.

Wet Atlantic

Code	Description	Type	Product Image
SHANCFB8	Stone Norton	Crys Fine FB8 Oil	
SHANCMJB8	Stone Norton	Crys Med MJB8	
SHANFJB8	Stone Norton	Crys Med Fine Oil	
SHANPAIB8	Stone Norton Alum Combi	Med/Fine Non Oil	
SHANCAKS100	Norton Crystolon Water	KS108	
SHANCKS100	Norton Crystolon Oil	KS108	
SHANCJB8	Norton STONE Crys Oil	JB8	
SHAA220400	Wet Atlantic	220/400 Grit	

Code	Description	Type	Product Image
SHASS035237SS	Super Stone	150 Grit Coarse	
SHASS035637SS	Super Stone	400 Grit Med	
SHASS035837SS	Super Stone	600 Grit Fine	
SHANIKWT	iKON Stone Water	Combination medium/fine	
SHASTC30	Sun Tiger Combination 30	-	
SHASTD1080	Sun Tiger Delux	D1080	
SHADF	Diekensen Comb	240 800	
SHADO	Diekensen Oil	120/300 Coarse/medium	

Super Stone

Key points:

- Using light pressure and more strokes rather than more pressure and less strokes.
- Too much pressure or inconsistent pressure can cause the stone to “scallop” and then needs resurfaced to be flat and preform correctly again
- Always use lubrication to stop the stone from clogging up
- Clean stone regularly to ensure all stone dust and knife filings are removed so stone will perform at its best every time

iKON Stone Water

Sun Tiger

Diekensen

BLACK RHINO


CAMBRIAN


DEXTER


No Work


VICTORINOX


Diamond & Oval


Code	Description	Size (cm)	Product Image
STEBRS10C STEBRS12C	Coarse	25.4 30	
STEBRS10SF STEBRS12SF	Superfine	25.4 30	


Code	Description	Type	Size (cm)	Product Image
STECSS130 STECSS230	No.3 - Medium Cut	CSS130 CSS230	30 35.5	


STECSS140 STECSS240	No.4 - Fine Cut	CSS140 CSS240	30 35.5	
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STECSS150 STECSS250	No.5 - X Fine Cut	CSS150 CSS250	30 35.5	
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STECSS180	Polished	CSS180	30	
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Code	Description	Type	Size (cm)	Product Image
STEDX0734312SXL	Coarse		30.5	

STEDX07820NWSS10	Smooth		25	
STEDX07830NWSC10	Coarse	Round	25	
STEDX07840NWSR10	Rough		25	

Code	Description	Type	Size (cm)	Product Image
STEVX78327	Diamond Oval	78327	27	

STEVX78513	Round	78513	30	
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Code	Description	Type	Size (cm)	Product Image
STED7920325	Diamond Black	79203-25	25	
STED7657330	Fine Cut Blue	73573-30	30	
STED7500330	Micro Cut Green	75003-30	30	
STED7550330	Polish Blue	75503-30	30	
STED7517330	Regular Red & Black	73173-30	30	
STED7598330	Sapphire	75973-30	30	

Code	Description	Type	Size (cm)	Product Image
STED7657130	Fine Cut Blue	73571-30	30	
STED7470125	Fine Cut Red	74701-25	25	
STED7596130	Hygienic Combi	75961-30	30	
STED7510130	Regular Simplex	75101-30	30	
STED7655130	Regular Black	76551-30	30	
STED7655135	Regular Black	76551-35	35	
STED7517130	Regular Nylon	75171-30	30	
STED7517135	Regular Nylon	75171-35	35	
STED7598130	Dickoron Sapphire	75981-30	30	

DICK

Oval Steels

Round Steels

DICK

Flat Steels


Square Steels


EGGINTON


Round, Oval, Square


GIESSER


Round, Oval, Square


Code	Description	Type	Size (cm)	Product Image
STED7650428	Multi Cut Black	76504-28	28	

STED7200028	Super Fine Black	72000-28	28	
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Code	Description	Type	Size (cm)	Product Image
STED7588225	Combi Blue	75882-25	25	


STED7598230	Combi Red	75982-30	30	
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Code	Description	Type	Size (cm)	Product Image
STEEP283212	Med White	Round	30	

STEEP44447	Med Blue	Oval	31	
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STEESQP202126	Dual Cut	Square	30	
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Code	Description	Type	Size (cm)	Product Image
STEG992431	Butcher's Steel	Black Round	31	

STEG992225	Chef Cut Steel Fine	Black Round	25	
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STEG992031	Chef Cut Steel Fine	Black Oval	31	
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STEG21996531	Primeline	Black/Grey Round	31	
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SHARPER BLADES, SMOOTHER SLICES

Elevate Your Cooking with
Dunninghams Steels

STEDNDR2
DMD 300mm
Med/Fine Round White

STEDNDR2R
DMD 300mm
Med/Fine Round Red

Imagine effortlessly gliding through tomatoes, slicing through meats with precision, and dicing vegetables like a pro. Dunninghams steels knife sharpeners are designed to bring back the razor sharp edge your knives had when you first got them.

STEDKRY12F60
DMD High Carbon
Round Med. 12 INCH



VARIOUS SHARPENERS

Stone Dia-Sharp Bench

Fine diamond to hone a razor sharp edge. Sharpens faster than conventional stones. No oils needed, sharpen dry or with water. Ideal for sharpening on the workbench.

Dexter Edge1 Hand Held

Tungsten carbide cutting heads for precision sharpening. Three or four strokes and it's sharp. Protective handle grip for either left or right hand sharpening.

Ergo Primedge

The Ergo Steel III is an edge maintenance tool used on the production floor. Throughout the day, as a knife edge dulls, the operator can slide the blade through the unique spring tensioned rods of the Ergo Steel III and straighten the edge in a matter of seconds.

Acusharp

Sharpen knives (even serrated knives), cleavers, axes, machetes, and many other cutting tools. The large ergonomic handle fits either hand safely and securely. The full-length finger guard protects your fingers. The sharpening blades are diamond-honed tungsten carbide and provide years of reliable use.

Electric Chefs Choice


Three stage electric knife sharpener. Applies an ultra sharp edge to 20 degree knives.








Electric Nirey -KE198

The KE-198 is not designed for continuous commercial use. The everyday user profile would be a recreational hunter or fisherman or keen amateur chef.

Electric Nirey -KE280

The intended purpose of the Nirey KE-280 is for commercial use ideally suited to butcher shops, restaurants and commercial catering purposes.

Code	Description	Type	Product Image
SHADSD6F	Stone Dia-Sharp Bench	Fine D6f	
SHADX07920EDGE1	Dexter Edge1 Hand Held		
SHAEHES3	Ergo Primedge	Steel III	
KNISA	Acusharp	E/S 120	
SHAEES120	Electric Chefs Choice	KE198	
SHAENKE198	Electric Nirey	KE198	
SHAENKE280	Electric Nirey	KE280	

Code	Description	Type	Product Image
KNISIKH	iKON Hand Sharpener	Black	
STED9008200	Dick Master Hyperdrill White	90082-00	
STED9009100	Dick Rapid Action Black	90091-00	
STED900840077	Dick Magneto Hyper Drill	Steel Plates	
SHACAR001	Caribou Auto	Steel	
STEG9980BLK	Giesser Sharp Easy	Black	
SHAGMAX9990	Giesser Max	9990	

VARIOUS SHARPENERS

iKON Hand Sharpener

Protective handle grip.

Master Hyper Drill

Extendable handle, easy to hold keep your knives exceptionally sharp quick and easy operation steel guide, no plastic fragments.

Rapid Action Black

Thanks to its stainless steel construction, the Dick sharpener has excellent edge retention making it resistant to corrosion, rust or impact. This rapid steel set also has suction feet that gives it a stability, which reduces the risk of accidents.

Dick Magneto Hyper Drill

Magnetic knife guides keep your knife straight for the perfect honing angle. Plate made of stainless steel.

Caribou Auto

The Caribou standard automatic steel is ideal for operators seeking a mounted automatic steel option (mount sold separately).

Extremely durable, made from the highest quality stainless steel. Ideal for operators seeking a fast and easy method of keeping knives sharp as you work.

Giesser Sharp Easy

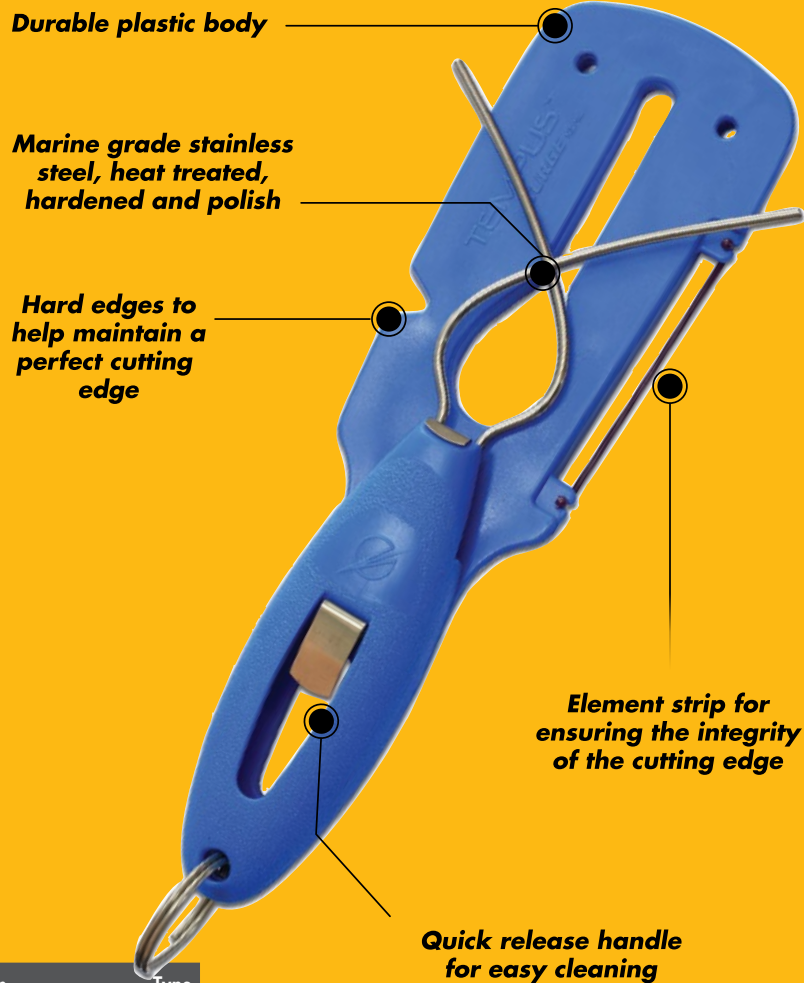
Perfect honing and polishing. Including table bracket, sharpener can be exchanged easily (without tools). All metal parts made of stainless steel.

Giesser Max

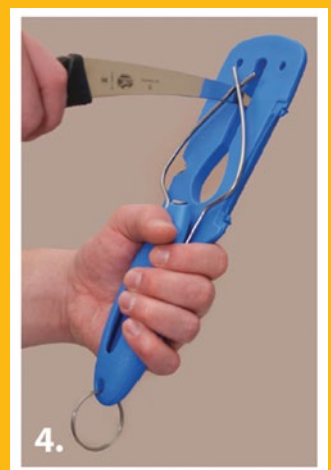
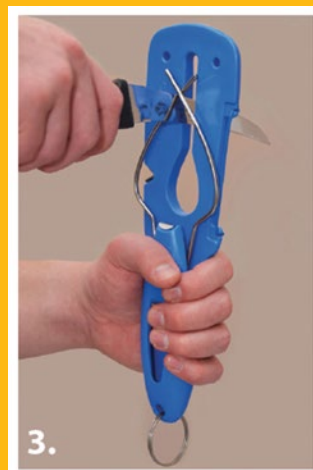
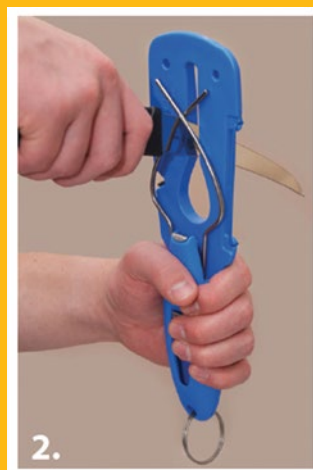
With the option of 30 or 40 degree angles, this quality German made precision sharpener has most knives covered. Using nothing but the best materials for sharpening the diamond and ceramic rods will make short work of any dull cutting edges.

SHARPENERS

Tempus Surge



Code	Description	Type
SHAT3TE012	Tempus Surge	Auto Blue
SHAT3LA9018	Tempus Surge Part	Surge Backs
SHAT3LA9021	Tempus Surge Part	Surge Cover
SHAT3LA9027	Tempus Surge Part	Boning Wire
SHAT3LA9033	Tempus Surge Part	Spring



Personal Protective Equipment


Arm & Shoe Covers	227
Beard Covers	227
Disposable Aprons & Smocks	226
Disposable Ponchos	226
Face Masks	227
Hair Nets	228
HDPE Gloves	230
Latex Gloves	229
Nitrile Gloves	229
Vinyl Gloves	230


DISPOSABLE APRONS & SMOCKS

Two Hole Headers

Single use, easy to wear aprons in different thicknesses for protecting outer clothing.

Um = Thickness

Code	Description	Colour	Size (mm)	Um	Unit Per Packet/Carton	Product Image
APRDSTDB	iKON STD	Blue	960 x 1450	22	100/500	
APRDSTDW		White	960 x 1450	22	100/500	

APRDHDB	iKON High Density	Blue	960 x 1450	30	100/500	
APRDHDW		White	960 x 1450	30	100/500	

SMODLDW	iKON Heavy Duty LDPE	White		50/200		
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DISPOSABLE PONCHOS

Food Preparation/Cooking

Disposable ponchos can protect kitchen staff from spills, splatters, and food stains during meal preparation and cooking.

Hygiene Maintenance

Ponchos help maintain food hygiene standards by preventing cross-contamination from the clothing of food service personnel.

Code	Description	Colour	Unit Per Packet/Carton	Product Image
IKAPRPHB IKAPRPHW	iKON Disp Poncho Long Sleeve with Hood	Blue White	10/P	
APRPONCHO	Poncho Long Sleeve (With Hood)	White	-	


Code	Description	Colour	Unit Per Packet/Carton	Product Image
------	-------------	--------	------------------------	---------------

ARMPEB	PE Arm cuff	Blue	100/2000	
ARMPEW		White	100/2000	

COVSCB	LDPE Shoe Cover	Blue	100/2000	
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Code	Description	Colour	Unit Per Sleeve/Carton	Product Image
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COVBCSLB	Single Loop	Blue	100/1000	
COVBCSLW		White	100/1000	

COVBCDL	iKON Double Loop	White	100/1000	
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Code	Colour	Unit Per Packet/Carton	Product Image
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FMASKBL50	Blue	50	
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ARM & SHOE COVERS

Disposable sleeves and shoe covers to protect clothing and footwear from mess.

BEARD COVERS

Single & Double Loop

- Beard cover for facial hair containment
- Single or double loop easily holds mask in place

FACE MASKS


- Disposable face mask
- Three layers
- Adjustable nose strip


HAIR NETS


Circular & Crimped

Disposable hairnets are ideal for the food service industry, factories and manufacturing. Single use.


Code	Description	Colour	Size (mm)	Unit Per Pack/Carton	Product Image
CAPNWC580	Circular	White	580	100/1000	
CAPCRBL55CM	Crimped	Black	550	100/1000	
CAPCRB55CM	Crimped	Blue	550	100/1000	
CAPCRW55CM	Crimped	White	550	100/1000	
CAPCRR55CM	Crimped	Red	550	100/1000	

Code	Size	Unit Per Carton	Product Image
GLONIBPFM	Medium	100/1000	
GLONIBPFL	Large	100/1000	
GLONIBPFXL	X Large	100/1000	
GLONIBPFXXL	XX Large	100/1000	

Code	Size	Unit Per Sleeve/Carton	Product Image
IKGLVLNITBK	Medium	100/1000	
IKGLVXLNITBK	Large	100/1000	

Code	Size	Unit Per Carton	Product Image
IKGLLNBM	Medium	100	
IKGLLNBL	Large	100	
IKGLLNBLX	X Large	100	

Long Cuff			
IKGLVSNITLC	Small	100/1000	
IKGLVMNITLC	Medium	100/1000	
IKGLVLNITLC	Large	100/1000	
IKGLVXLNITLC	X Large	100/1000	
IKGLVXXLNITLC	XX Large	100/1000	

Code	Size	Unit Per Sleeve/Carton	Product Image
GLOLACLPFS	Small	100/1000	
GLOLACLPFM	Medium	100/1000	

NITRILE GLOVES

Blue - Powder Free

An effective shield against certain chemicals, including detergents, alcohols, biohazards such as viruses and bacteria, bodily fluids, abrasive materials, and more. Nitrile gloves resist punctures and harsh cleaning chemicals.

Black - Powder Free

Nitrile gloves are commonly used in chemistry labs and other industrial environments. They are good for the handling of corrosive acids, bases, and many organic solvents.

Lightweight Blue Powder Free

They are also popular for use in general food preparation as they resist odors and stains.

LATEX GLOVES

Powder Free

Latex gloves are an effective shield for the hands and wrists against certain chemicals, including detergents, alcohols, biohazards such as viruses and bacteria, bodily fluids, abrasive materials, and more.

VINYL GLOVES

Powder Free

Vinyl gloves can be used in a wide variety of situations and industries.


Clear - Powder Free


The most common circumstances where vinyl gloves are suitable for food handling, cleaning tasks, and light medical use such as for examinations with low risk of exposure to body fluid.


HDPE GLOVES

Clear

Made from HDPE (high density polyethylene). They can be used for light duty work in any field.

Code	Size	Unit Per Pack/Carton	Product Image
IKGLVSPFB	Small	100/1000	
IKGLVMPFB	Medium	100/1000	
IKGLVLPFB	Large	100/1000	
IKGLVXLPFB	X-Large	100/1000	
IKGLVXXLPFB	XX-Large	100/1000	

Code	Size	Unit Per Pack/Carton	Product Image
IKGLVSPF	Small	100/1000	
IKGLVMPF	Medium	100/1000	
IKGLVLPF	Large	100/1000	
IKGLVXLPF	X-Large	100/1000	

Code	Size	Unit Per Pack/Carton	Product Image
GLOPECC	Large	100/1000	



Hygiene

Buckets	232
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Chemical Dispensers	236
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Dustpan & Broom	237
Fly Spray & Insecticides	238
iKON i-Wipes	237
Mops	237
Paper Towels	239
Rubbish Bags	241
Toilet Tissue	239
Toolflex - Hook & Rail	239
Towel & Tissue Dispensers	240

BUCKETS

Round Plastic Bucket

Ideal for wet and dry produce, strong steel handle and plastic grip.

12 Litre Spout

This award-winning bucket is ideal for transporting cleaning chemicals and both hot and cold ingredients. It has a drip-free spout, a hand grip that is raised from the base, and a sturdy stainless steel handle. It is also calibrated for a variety of measuring units.

Duraclean Wringer




Constructed with highly durable plastic, which ensures it is lightweight and hygienic. The non-slip foot pedal and castors allow it to be manouvered with ease. The wringer bucket has an easy action wringing system, and displays a wet floor warning sign on its side.





CHEMICALS 5 LITRES









Antibacterial Flowing Hand Soap

An unfragranced flowing hand soap with an MPI CSI rating, making it ideal for food production and process areas.

More chemical descriptions on following spread

Code	Description	Capacity (l)	Product Image
Z10034	White Pail - Metal Handle (excludes lid)	10	
Z10035	White Pail Lid	10	
BUCVI56862	Green (56862)	12	
BUCVI56863	Blue (56863)	12	
BUCVI56864	Red (56864)	12	
BUCVI56866	Yellow (56866)	12	
BUCVI56867	Orange (56867)	12	
BUCW008R	Bucket - Duraclean Wringer Red	16	
BUCW008Y	Bucket - Duraclean Wringer Yellow	16	
BUCVI208022	Bucket - (208022) Wringer On Wheels Green	16	

Code	Description	Capacity (l)	Product Images
CLEHD05	Flowing Hand Soap	5	
CLEDADD05	Dish washing Detergent	5	
CLEDCB05	Commercial Bleach	5	
CLEDCC05	Commercial Sanitiser	5	

Code	Description	Capacity (l)	Product Images
CLEDD05	Commercial Degreaser	5	
CLEDP05	Premium Disinfectant	5	
CLEDESS05	No-Rinse Surface Sanitiser	5	
CLEHS05	Evaporating Hand Sanitiser	5	
CLEDFC05	Foaming Cleaner	5	
CLEW	Glass And Window Cleaner	5	
CLEDSHC05	Smoke House Cleaner	5	
CLEDTB05	Toilet Bowl Cleaner	5	

CHEMICALS 5 LITRES

Evaporating Hand Sanitiser

A powerful hand sanitiser that evaporates on contact with skin. Contains moisturisers to leave hands feeling clean and soft.

Glass And Window Cleaner

A high strength glass cleaner. Quick drying and non-streaking.

Toilet Bowl Cleaner

A cleaner/sanitiser designed specifically for toilet bowl applications. Kills odour generating bacteria as well as tackling mould, slime and water stains. Labour saver. Great fragrance.

CHEMICALS 20 LITRES

Dishwashing Detergent

An unfragranced and MPI approved manual dishwash/pot scrub with a medium foaming formula. Particularly effective on fatty, greasy dishes.

Commercial Bleach

A high-strength bleach suitable for a wide range of sanitising and bacteria control applications.

Commercial Sanitiser

A broad spectrum quaternary sanitiser. Ideal for sanitising food processing areas, including foods, walls, utensils and food preparation areas.

Commercial Degreaser

A powerful degreaser combined with quaternary sanitiser for a one-step clean and sanitise. Especially effective on animal fats and greases.


Premium Disinfectant

A powerful disinfectant with a pleasant lingering fragrance, ideal for bathrooms and toilets, kitchens or polished floors. The premium disinfect should not be used on benches and cutting boards where food is going to come into contact with. This is to avoid the fragrance contaminating the food sources. If you have a specific SOP in place, which includes a warm water wash after using the premium disinfect, this will be the only way to use this product on benches or contact surfaces. The premium disinfect is intended to be used in facilities/washrooms. These areas you want a lingering fragrance after cleaning. For benches, cutting boards and contact surfaces you want to use.


Foaming Cleaner

A heavy duty cleaner combined with a chlorine based sanitiser. For use with or without a foaming system for effective cleaning and sanitising.


Code	Description	Capacity (l)	Product Image
CLEDADD20	Dishwashing Detergent	20	
CLEDCB20	Commercial Bleach	20	
CLEDCS20	Commercial Sanitiser	20	
CLEDD20	Commercial Degreaser	20	
CLEDPD20	Premium Disinfectant	20	
CLEDFC20	Foaming Cleaner	20	

Code	Description	Capacity (l)	Product Image
CLEND20	Cleaner Neutral Detergent	20	

CLEDSHC20	Smoke House Cleaner	20	
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Code	Description	Capacity	Product image
CLECS05	Cleaner Caustic Soda	5kg	

CLEDLP10	Laundry Powder (Hot & Cold Wash)	10kg	
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CLEDADD200	Dishwashing Detergent	200	
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CHEMICALS 20 LITRES

Cleaner Neutral Detergent

Neutral detergent is a concentrated biodegradable cleaning liquid suitable for industrial and domestic cleaning, it is safe on all washable surfaces with streak free drying.

Smoke House Cleaner

A heavy duty cleaner designed for the removal of carbon and smoke house soiling. Can also be used as a high strength oven and grill cleaner. Ready to use, strong as!

CHEMICALS

Cleaner Caustic Soda

Economical to use. Excellent cleaning properties.

Laundry Powder

A great economical laundry powder with a low foam formulation. Suitable for both commercial and domestic applications in hot or cold washes.

Dishwashing Detergent

An unfragranced and MPI approved manual dishwash/pot scrub with a medium foaming formula. Particularly effective on fatty, greasy dishes.

CHEMICAL DISPENSERS

Code	Description	Capacity (l)	Product Image
CLEZHSD1000	DC1000 Smarlean Hand Soap/ Sanitiser Dispenser	1000ml	
CLEARBOTKIT	Replacements - Bottle Kit Spray	1	
CLEARP	Replacements - Plunger	5	
CLEARP2	Replacements - Plunger	20	
GUNZDHSpray28	Hydro Foamer	2.8	
CLEARTC	Tap Cap	20	



CLOTHS

Stockinette DMD

Made of highly-absorbent durable cotton. Suitable for cleaning, painting and polishing.




Stockinette Roll Rayon

Stockinette Roll is a very absorbent lint free cloth roll used to apply wax and for buffing up the wax, also ideal for applying spirit and water based stains etc, an essential must have item if using wax polish and wood stains.

Code	Description	Weight (kg)	Product Image
STODMD60NZ	Stockinette DMD NZ Roll Cream	Approx. 2.5	
STOWENN02	Stockinette Roll Rayon White	2	

Code	Description	Size	Product Image
DUSVIBRS2	Dustpan & Broom Set Green	1000mm	
DUSVIBRS4	Dustpan & Broom Set Red	1000mm	

Code	Description	Size	Unit Per Carton	Product Image
IKWIPEB	Heavy Duty Blue-Perforated	300mm x 45m	4	
IKWIPEG	Heavy Duty Green-Perforated	300mm x 45m	4	
IKWIPEY	Heavy Duty Yellow-Perforated	300mm x 45m	4	
IKWIPEB	Heavy Duty Blue-Perforated	300mm x 45m	4	
IKWIPEY	Heavy Duty Yellow-Perforated	300mm x 45m	4	

Code	Description	Size	Product Image
MOPHWD	Mop Handle Duraclean Aluminium	1.35m	
MOPC91	Mop Dry - Swivel Handle & Flat Mop	91cm	
MOPWD6027	Blue Mop Head	400g	
MOPWD6028	Red Mop Head	400g	
MOPWD6029	Green Mop Head	400g	
MOPWD6030	Yellow Mop Head	400g	

DUSTPAN & BROOM

Sweep up and collect dry and moist debris in the same smooth, even movement. Angle-cut broom head features two kinds of bristles, and the closeable dustpan has a solid contact lip to gather up debris easily and effectively.

IKON I-WIPES

85 wipes per roll, easy to tear off. Perfect for the food service industry.

MOPS

Mop Handle Duraclean Aluminium

Ideal for heavy duty commercial use. Available in colour coded range to avoid cross contamination between different work areas.

Mop Dry - Swivel Handle & Flat Mop

The Oates modacrylic metal frame swivel dust mop with handle comes with a sturdy, durable metal frame and a swivel head that allows the mop to get to hard to reach areas to keep surfaces free from dust and lint.

Mop Heads

A heavy duty mop head that is extremely absorbent allowing you to effectively clean mop your floors. It is perfect for colour coding your cleaning supplies to prevent cross contamination between areas.

FLY SPRAY & INSECTICIDES

MAC Slay Auto

Repels and kills flying insects. MPI approved Type A (excluding dairy). Suitable for use in education, healthcare, food preparation, domestic and commercial environments. Fits with the Mac Slay Auto dispenser.

MAC Slay Dry

MAC Slay Dry Insecticide is a powerful commercial strength insecticide spray formulated to kill both flying and crawling insects. MPI approved type A (all animal products including dairy). MPI approved dairy maintenance compound. Asure quality approved food/beverage/dairy.

MAC Surface Residual

Repels and kills flying insects. MPI approved type A (excluding dairy). Suitable for use in education, healthcare, food preparation, domestic and commercial environments. Residual effects last up to six months.

MAC Crack & Crevice

The crack and crevice insect spray lasts three - six months where other store bought sprays are usually up to three months. For the control of cockroaches, spiders, ants, fleas, mites, carpet beetle, silverfish, bed bugs, clothes moths.







Insecticide - BV2 Surface







Effective, high potency killer of cockroaches, fleas, ants, carpet beetles, silverfish, wasps and other crawling insects



- Wide industrial, commercial, domestic sector use
- NZFSA approved
- Used in freezing works, hospitals, hotels, motels and food preparation areas

MAC Slay Auto Dispenser

MAC Slay Automatic Dispenser offers stylish compact design and reliable performance. Wall mountable and lockable, metal cuff holds the can securely in position to optimise plunger depression. Takes two AA batteries (not included). Fits MAC Slay Auto.

Code	Description	Size (ml)	Product Image
FLYS300	Fly Spray MAC Slay Auto	300	
FLYS600	Fly Spray MAC Slay Dry	500	
FLYSS500	Fly Spray MAC Surface Residual Spray	500	
FLYSCC500	Fly Spray MAC Crack & Crevice Residual Spray	500	
INSBV2	Insecticide - BV2 Surface (Aerosol)	600	
FLYAUTOD108	MAC Slay Auto Dispenser 108	300	

Code	Description	Size	Packet Per Carton	Product Image
PAPT2120P	Centrefeed White 2 Ply	22cm x 180m	6	
PAPT2122P	Centrefeed Blue 2 Ply	22cm x 180m	6	
PAPTGI200C	White Interfold	23cm x 25cm	12	
PAPTAS300	Deluxe White	20cm x 100m	6	
PAPTTD200C	Trim Deluxe White	205mm x 260mm	20	
PAPATIC100	Pacific Interfold	23.5cm x 21.5cm	20	
PAPTSC100BC	Classic Slim Blue	23 x 21cm	18	

Code	Description	Length	Units Per Carton	Product Image
PAPTC2400C	Classic 2 Ply White	400 Sheets/Roll	(6 Roll Pack) 8	
PAPTDJ2C	Jumbo Deluxe 2 Ply White	300 metre/Roll	8	

HOOK - TOOLFLEX BLUE

Code: H00VITF58553

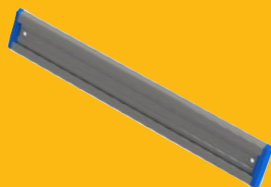
Toolflex hook for hanging a range of tools and equipment.



RAIL - TOOLFLEX TOOL HOLDER

Code: RAIVITF55153

900mm. For hanging toolflex hooks.



PAPER TOWELS

Centrefeed White 2 Ply

Can be used with centrefeed dispenser, PAPTD52.

White Interfold

330 sheets per pack. 100% recycled with 100% post consumer waste content. Can be used with Interfold hand towel dispenser, PAPTD53.

Trim Deluxe White

A deluxe towel with excellent absorbency, where quality and performance matter. Slim towels interleaved for easy dispensing

Pacific Interfold

Pacific Interfold paper towels 20 packs 200 sheets.

Classic Slim Blue

200 sheets per pack, thick absorbant towels. Can be used with slim hand towel dispenser, PAPTD55.

TOILET TISSUE

Classic 2 Ply White

Six pack, 400 sheets per roll. 100% virgin material. Embossed toilet rolls.

Jumbo Deluxe 2 Ply White

Can be used with single jumbo dispenser, PAPTD32.

DISPENSERS

Centrefeed Dispenser D52

The Centrefeed Towel Dispenser dispenses the Centrefeed Hand Towel Roll from underneath the dispenser protecting against dampness and dirt and controlling the stream of wipers. Optimise the effectiveness of the system by installing dispensers in high demand areas to enable quick and easy dispensing of wipers. Key lock or push button options for easy refilling and adjustable tension feeding for portion control.

Dispenser Trim White D54W

A deluxe white pacific trim towel dispenser system to suit pacific trim deluxe or pacific trim premium hand towels.

Auto Sense Dispenser D50

Use in your washroom, kitchen or food preparation areas. If you are concerned about the spread of bacteria and germs in your organisation or decreasing your costs, the AUTOsense system will give you that control.

Dispenser Interfold White

Interfold hand towel dispenser.

Ultra-30 Dispenser Slim

Ultra 30 towel dispenser.

Auto Cut Hand Dispenser D57

AUTOcut complements our highly successful AUTOsense touch sensitive dispenser and offers a manual dispensing option where AUTOsense may not be suitable. Dispenses 23cm length paper towels.

Code	Description	Product Image
PAPTD52	Paper Towel Centrefeed Dispenser D52	
PAPTD54W	Paper Towel Dispenser Trim White D54W	
PAPTD50	Paper Towel Auto Sense Dispenser D50	
PAPTD53	Paper Towel Dispenser Interfold White	
PAPTD55	Paper Towel Ultra-30 Dispenser Slim	
PAPTD57	Paper Towel AutoCut Hand Dispenser D57	

Code	Description	Size (mm)	Unit Per Roll/Box/Carton	Product Image
IKHDBS35	iKON Handle Blue 60L 35UM	385 x 240 x 1000	500C	
BAGP011007001300	Trolley Liner	110 x 70 x 130	100R	
IKGB120	iKON HD 120L	950 x 1100	200C	
IKGB240PK	iKON 240L	1140 x 1450	100C	
IKHD82	iKON HD 82L	950 x 810	250C	
IKLDBS	iKON HD 60L	385 x 240 x 1000	100B	
IKQDB1	iKON Handle Tie Blue 82L	810 x 950	100P/300C	
IKXHD01	iKON XHD 82L	960 x 810	200C	

RUBBISH BAGS

In addition to household use, bin bags find their place in a variety of settings, including offices, restaurants, hospitals, and public spaces.

Bin bags serve as a reliable barrier, preventing unpleasant odours and leakage, while keeping our surroundings clean and hygienic.

SUPERIOR HYGIENE & FOOD SAFETY



Insist on the best: Vikan

- > Continual investment into R&D.
- > Enhanced design & quality.
- > Broader product range.
- > Superior hygiene & food safety.
- > More global approvals.

Available in 9 Colours



visit vikan.com



manufactured
using renewable
energy sources



***Making sanitising quick and easy,
so I can focus on my work!***





No-Rinse Surface Sanitiser

Dunninghams now offers No-Rinse Surface Sanitiser. Apply on the surface. Allow 1 min contact time. Wipe or leave to dry. Making sanitising easy and efficient, so you can focus on your job.

MPI APPROVED C101-87 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Commercial Degreaser

A powerful degreaser combined with quaternary sanitiser for a one-step clean and sanitise. Especially effective on animal fats and greases.

MPI APPROVED C31 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Dishwashing Detergent

A powerful hand dishwash formulation, yet kind on hands and the environment. It is excellent on fatty dishes.

MPI APPROVED C31 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Foaming Cleaner

A heavy duty cleaner combined with a chlorine based sanitiser. For use with or without a foaming system for effective cleaning and sanitising.

MPI APPROVED C38 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Naturemade Enviropaste

A biodegradable cleaning paste with a light abrasive. Works well as a stainless steel cleaner and restorer on toilet, bathroom and kitchen surfaces.

MPI APPROVED C32 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Virulabs Viruclear

A concentrated hard surface sanitiser with 7.99% hydrogen peroxide combined with chelating agents and surfactants to increase its performance. Suitable for use in commercial, industrial, health care and other public facilities.

*MPI APPROVED C43
MPI APPROVED C101-87*

CLEANING PRODUCT RANGE

HYGIENE



Flowing Hand Soap

An unfragranced flowing hand soap with an MPI C51 rating, making it ideal for food production and process areas.

MPI APPROVED C51 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Evaporating Hand Sanitiser

A powerful hand sanitiser that evaporates on contact with skin. Contains moisturisers to leave hands feeling clean and soft.

MPI APPROVED C54 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Dishwashing Detergent

A powerful hand dishwash formulation, yet kind on hands and the environment. It is excellent on fatty dishes.

MPI APPROVED C31 (ALL ANIMAL PRODUCT EXCEPT DAIRY)

CLEANING AND SANITISING



Commercial Sanitiser

A broad spectrum quaternary sanitiser. Ideal for sanitising food processing areas, including foods, walls, utensils and food preparation areas.

MPI APPROVED C43 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Glass & Window Cleaner

A high strength glass cleaner. Quick drying and non-streaking. Retards soiling and fingerprints.

MPI APPROVED C35 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Commercial Degreaser

A powerful degreaser combined with quaternary sanitiser for a one-step clean and sanitise. Especially effective on animal fats and greases.

MPI APPROVED C31 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Foaming Cleaner

A heavy duty cleaner combined with a chlorine based sanitiser. For use with or without a foaming system for effective cleaning and sanitising.

MPI APPROVED C38 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Toilet Bowl Cleaner

A cleaner/sanitiser designed specifically for toilet bowl applications. Kills odour generating bacteria as well as tackling mould, slime and water stains.

MPI APPROVED C32 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Commercial Bleach

A high-strength bleach suitable for a wide range of sanitising and bacteria control applications.

MPI APPROVED C41 (ALL ANIMAL PRODUCT EXCEPT DAIRY)

SPECIALITY



No-Rinse Surface Sanitiser

Powerful, no-rinse, alcohol-based sanitiser that evaporates leaving surfaces dry and disinfected. May be used to maintain sanitary conditions on a variety of surfaces, even around moisture sensitive areas such as conveyors. May be used as a no-rinse sanitiser on clean, hard surfaces in food processing.

MPI APPROVED C101-87 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Smoke House Cleaner

A heavy duty cleaner designed for the removal of carbon and smoke house soiling. Can also be used as a high strength oven and grill cleaner.

MPI APPROVED C38 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Laundry Powder

A great economical laundry powder with a low foam formulation. Suitable for both commercial and domestic applications in hot or cold washes.



Premium Disinfectant

A high-quality bacterial control product suitable for the sanitation of a wide range of applications, such as floors, walls and janitorial areas. Distinctive fragrance leaves areas fresh and re-odourised.

MPI APPROVED C32 (ALL ANIMAL PRODUCT EXCEPT DAIRY)



Up to 250 washes

DISPENSING EQUIPMENT

Using the best cleaning products for your business is a very smart move. Having the correct applicators and dispensers is even smarter! Whatever the product and application, we have the right accessories for the task.

We offer a wide selection of dilution control and dispensing equipment from the world's leading suppliers including Hydro, DEMA, SEKO and Knight. Ask about the best dispensing option for your situation to deliver cost and time management efficiencies, and to ensure safe chemical management.



Refillable Soap Dispensing System

Refillable dispenser with adjustable dose is a ready to use dispenser for use with foaming soap, liquid soap and hand sanitiser.



Wall Racks

Sturdy stainless-steel wall racks to hold chemical products.

Promax Dispensing System

Simple, reliable, accurate dilution control with customizable faceplate.



Foam Carts and Foam Guns

Ideal for the Food Processing sector.

CLEAN SURFACES DELIVER SAFE FOOD PRODUCTS



FLOOR BROOMS

High quality broom

*28/3178+ 410mm Soft/Split
28/3174+ 410mm Soft/Hard
*28/3194+ 610mm Soft/Hard

* Available colours may vary based on size.



HAND SCRUB BRUSH

Multipurpose brush
with stiff, angled bristles
28/3890+



FLOOR SCRUBS

Hard or extra stiff bristles

*28/7041+ 275mm width
28/7060+ 300mm width
*28/7062+ 470mm width

* Available colours may vary based on size.



LARGE HAND SCRUB BRUSH

Large multi-purpose
scrubbing brush

240mm very hard
filaments
28/3892+



COVING BROOM

Perfect for cleaning
corners and coving
28/7047+



ROUND HAND BRUSH

Easy grip brush for
work in small areas
28/3885+



YARD BROOM

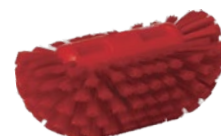
Great for sweeping
heavy/large particles
Extra stiff bristles
28/2915+



TANK BRUSHES

Excellent for cleaning
tanks and floor drains

28/7037+ stiff bristle
28/7039+ medium bristle
*Available colours may vary based
on type



ONE PIECE PIPE BRUSH

For cleaning
bottles and tubes
Ø90mm

28/538190+
Many other pipe brush
options available



GONG BRUSHES

Great for cleaning machinery
and food preparation surfaces
28/4192+ Stiff Bristle

*Available colours may vary based
on type



HAND SCRAPERS

Ergonomic handle
with tough blade

28/4009+ Stainless Blade
28/4013+ Nylon Blade

*Available products may vary based
on type



FLOOR SCRAPER

Stainless steel blade
great for removing
stubborn dirt
260mm width
28/02910+



For all your Vikan requirements,
call the Dunninghams Customer
Service Team on 0800 363 1921.



CEILING SQUEEGEE

Effectively removes condensation
28/7716+ Squeegee
22/6268B 4.7m handle (bottle)
22/6268N 4.7m handle (drain)
(yellow only)
28/02973Q+ 2.8m handle



+2 +3 +4 +5 +6

HAND SHOVELS

Solid scoop with scraping edge
28/5670+ 2L capacity
28/5675+ 1L capacity
28/5677+ 500ml capacity
*Available colours may vary based on size



+1 +2 +3 +4 +5 +6 +7 +8

ULTRA HYGIENE SQUEEGEES

Great for all surfaces
28/7140+ 400mm wide
28/7150+ 500mm wide
28/7160+ 600mm wide
28/7170+ 700mm wide
*Available colours may vary based on size.



+1 +2 +3 +4 +5 +6 +7 +8 +9

ROUND HAND SCOOPS

Round hand scoop with measurements
28/5682+ 2L capacity
28/5681+ 1L capacity
*Available colours may vary based on size



+2 +3 +4 +5 +6

CLASSIC FLOOR SQUEEGEES

Great for tiled areas
28/7752+ 400mm wide
28/7753+ 500mm wide
28/7754+ 600mm wide
28/7755+ 700mm wide
*Available colours may vary based on size



+1 +2 +3 +4 +5 +6 +7 +8 +9

6L, 12L & 20L BUCKETS

28/5686+ 12L bucket
28/5687+ 12L lid
28/5688+ 6L bucket
28/5689+ 6L lid
28/16200 bracket
*Available colours may vary based on size
*New 20Litre now available



+1 +2 +3 +4 +5 +6 +7 +8 +9

HAND SQUEEGEE

Great for cleaning benchtops
245mm
28/7125+



+1 +2 +3 +4 +5 +6 +7 +8

DUSTPAN & BRUSHES

Great for small messes
28/5660+ dustpan
28/4589+ med bristle brush
28/4587+ soft bristle brush



+1 +2 +3 +4 +5 +6 +7 +8 +9

ERGONOMIC SHOVEL

Ergonomic design to reduce back bend
1140mm
large blade/short handle
28/5601+
Additional options available



+2 +3 +4 +5 +6 +7 +8 +9

ERGONOMIC HANDLE

Hygienic design, aluminium shaft with comfortable grip
28/02937+ 1510mm length
28/02935+ 1310mm length



+1 +2 +3 +4 +5 +6 +7 +8 +9

ULTRA HYGIENIC HANDLE

Chemical resistant, one piece design
28/2960+ 1300mm length
28/2962+ 1500mm length



+1 +2 +3 +4 +5 +6 +7 +8 +9

650MM & MINI HANDLES

Use with tube brushes, scrapers & tank brushes
28/2966+ 650mm length
28/02934+ 160mm length
*Available colours may vary based on type



+1 +2 +3 +4 +5 +6 +7 +8

HAND TOWELS



> Pacific Green Interfold Hand Towel – PAPTGI200C

320 sheets per pack | Towel dimensions: 23cm x 26cm

Being 100% recycled with 100% post-consumer waste content, the **Pacific Green** range sets new standards for quality and softness – qualities not traditionally associated with recycled product.

> Pacific Classic Slim Hand Towel Blue – PAPTSC100BC

200 sheets per pack | Towel dimensions: 23cm x 21cm

Hand towels also available in white

An economical and cost effective coloured towel that is ideal for the food service industry. Towel is FSC® certified.

- Splash proof pack, towel is thick and absorbent
- Easy open plastic wrapper
- No need to remove towels from dispensers when cleaning

> Interfold Hand Towel Dispenser – White – PAPTD53

Dispenser dimensions: L37.5cm x W27.5cm x D14cm

> Slim Hand Towel Dispenser – Ultra 50 Black – PAPTD55

Dispenser Dimensions: L50cm x W26cm x D8cm

Also available in white

JUMBO TOILET ROLL



> Pacific Deluxe Jumbo Toilet Roll – PAPTDJ2C

2 ply, 300m/Roll

> Pacific Deluxe Jumbo Toilet Roll – PAPTDJ1

1 ply, 500m/Roll

An efficient and cost effective way of dispensing large volumes of toilet tissue in high traffic areas. Jumbo rolls are FSC certified.

> Single Jumbo Dispenser – Black – PAPTD32

Dispenser dimensions: L28cm x W26.5cm x D12.5cm

Also available in white. Available in a double jumbo dispenser

TOILET TISSUE



> Pacific Classic 2 Ply Toilet Roll – PAPT2400C

6 pack, 400 sheets per roll

100% virgin material. Affordable softness, strength and absorbency. Flatpack of 6 rolls for easy handling and storage. Embossed toilet rolls giving you a better feel and absorbency.

PACIFIC BAGS



> Rubbish Bags Black 82l Dispenser Box

100 bags per box | 1000 x 810mm – BAGPB082F

Rubbish Bags Black 80l

50 bags per pack | 960 x 760mm – BAGRB080L

The range of Rubbish Bags includes a new proprietary formulation providing exceptional stretch and strength. The bags are tougher and more tear resistant. Bags are also star sealed at the base providing greater assurance with heavy loads.

- To Control Costs and Solve Hygiene Challenges

DISPOSABLE GLOVES



> Hytec Natural Latex Disposable Gloves - GLOLA

Available in powdered and powder free

Available sizes from Extra Small, Small, Medium, Large, Extra Large. 100 gloves per pack, except for Extra Large has 95 gloves per pack.

Recommended for use in healthcare, laboratories, automotive and printing. Latex offers ultimate flexibility, dexterity and sensitivity. Close fitting protection. Non-sterile and ambidextrous. Powder free gloves are available for people with sensitive skin and allergies.

Also available in blue

> Hytec Clear Vinyl Disposable Gloves - GLOVI

Available in powdered and powder free

Available sizes from Small, Medium, Large, Extra Large. 100 gloves per pack

Main uses: food handling, healthcare, laboratories, food processing. Looser fitting than latex. No odour. Can be worn where allergies to latex exist. Non-sterile and ambidextrous.

Also available in blue

> Hytec Blue Nitrile Gloves - GLONIBPPFS

Available in powder free

Available sizes: Small, Medium, Large & Extra Large. Four times stronger than standard latex. Tear resistant. Resistance to a large range of chemicals and solvents. Excellent sensitivity and feel through the glove.

WIPES



> Sorb-X Deluxe Centrefeed Wiper 2ply White

- PAPT2120P

180m per roll - 22cm roll height

> Sorb-X Deluxe Centrefeed Wiper 2 Ply Blue

- PAPT2122P

180m per roll - 22cm roll height

Fast absorbency of oil, grease and water. Strong and economical. Single use for hygiene and cost control. Quick and easy dispensing of wipers in a centrefeed dispenser.

> Centrefeed Dispenser - White - PAPT52

Dimensions: L32cm x W26.5cm x D24cm

RUBBERMAID PRODUCTS



Pacific Hygiene are the official New Zealand agents for Rubbermaid Commercial Products

CLEANING **MATERIAL HANDLING**
WASTE MANAGEMENT **FOOD SERVICE**



ICONIC
DURABILITY
SINCE 1968

For product orders,
call **Dunninghams** on **0800 363 1921**



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WE TAKE CARE OF ALL YOUR HOME KILL NEEDS

If you're in the home kill business, then dunninghams can provide all your product and machinery needs. Dunninghams stocks a wide range of products for the growing home kill industry, including specialist products such as preservative free sausage meals and sausage casings. We also offer a wide range of trays and other packaging including poly bags, pre-printed bags and labels, twine, knives and steels and boning hooks.

Listed on these pages are some of the products ideally suited for home kill. If you have any queries about these or other products we offer, please call our customer service team on 0800 363 1921.

So whatever you need to complete the task, dunninghams is your first port of call for all your home kill requirements.

WE STOCK

- Sausage meals
- Cures and salts
- Salami seasonings
- Salami vacuum bags
- Concentrates
- Casings
- Stuffings





HOME KILL CHECKLIST

Ancillary Equipment

- ☐ Knives
- ☐ Sharpening stones & steels
- ☐ Gumboots
- ☐ Pouches and belts
- ☐ Aprons

Packaging

- ☐ Variety of trays
- ☐ Stretch film
- ☐ Boxes
- ☐ Vac bags
- ☐ Freezer bags
- ☐ Pre-printed butcher bags

Machinery

- ☐ Mincers
- ☐ Chop cutters
- ☐ Vacuum packers
- ☐ Mixer mincers
- ☐ Bandsaws & blades
- ☐ Sausage fillers
- ☐ Slicers
- ☐ Brine injectors

For information on
regulations surrounding
Home Kill, call MPI on
Freephone 0800 00 83 83
or visit www.mpi.govt.nz

BANDSAWS

Medoc

Bandsaw for the meat and fish industries. Special robustness for large meat processing facilities and easy operating procedure.


The design eases a good integration on the different lines of cutting process.

Note: All floor models (excluding the STL350) have a foot operated stop switch mounted on the base.


Bandsaw Blades


Variety of sizes
available in
3TPI & 4TPI.


Code	Description	Blade Size (mm)	Product Image
BANSMEDST200	Bench Top ST-200	1600	
BANSMEDST270	ST-270 Single Phase Table Top		
BANSMEDST320	ST-320 Single Phase Table Top		
BANSMEDSTL350FS	STL 350	2500	
BANSMEDSTL390FS	STL 390 Single-Phase	2910	
BANSMEDSTL390F	STL 390 Three-Phase	2910	


Code	Description	Blade Size (mm)	Product Image
BANSMEDSTL430F	STL 430	3155	

BANSMEDSTL480F	STL 480 (sliding table top added extra)	3500	
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Code	Description	Capacity (kg)	Product Image
BOWCMAICM14RFG	CM-14	± 9	

BOWCPMAI5CM42321	CM-21	± 15	
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BOWCMAICM41RFG	CM-41	± 25	
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BOWCMAICM75RFG	CM-75	± 50	
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BANDSAWS

Medoc

BOWL CUTTERS




Mainca

- Equipped with two independent motors, each one with two speeds
- Removable knife head with six knives
- Suitable for frozen meat to -20°C
- Provided with maximum safety
Blades instantly brake when the lid is opened
- Switch for emptying and washing the bowl
- Full stainless-steel construction

BRINE PUMPS


Hand & Electric

This speeds up the curing process dramatically, and also ensures an even distribution of the cure, creating a safer and better end result. Most professional butchers use an electric brine pump for this purpose, but a hand operated unit is capable of doing the same job, albeit a little slower.

Code	Description	Product Image
BRIPADH	Dick Hand Pump	
BRIPADE	DMD Electric Brine Pump	
BRIPHAND	MBL Hand Pump	

CHOP CUTTERS


High speed commercial grade meat slicer.





Code	Description	Product Image
SLIMHSPCE7021	MHS PCE 70 21 Chop Cutter with Spare Blade	


DIP/SHRINK TANK

Henkelman

Combined with a vacuum packaging machine, DT60 produces perfect skin packages for an aesthetic presentation. Shrink technology protects your product like a second skin. This machine fully complies with CE standards

Code	Description	Volume (l)	Product Image
SHRTHDT60	Shrink Tank DT60	60	
SHRTHDT100	Shrink Tank DT100	100	

Code	Description	Capacity (kg)	Product Image
FILMAIEC12A	FC12 Single Phase Hydraulic	± 10	
FILMAIEM20A FILMAIEM20R	FC20 Hydraulic Single Phase Three Phase	± 18	
FILMAIEM30A FILMAIEM30R	FC30 Hydraulic Single Phase Three Phase	± 28	
FILMAIEM50RM	Fi50 Hydraulic, Three Phase	± 48	

Code	Description	Size (ml)	Product Image
GREFGCEPS2400	Grease Food Grade Cassida	400	

FILLERS

Mainca

- Strong and reliable hydraulic sausage fillers, ideal for the meat and food industry
- Adjustable speed and working pressure. Knee lever to shut off the output of the product through the nozzle
- Removable piston for easy cleaning.
- Equipped with three stainless steel nozzles Ø 12, 20 and 30mm
- Stainless steel cylinder base ensures no corrosion can occur inside
- Fully made in stainless steel, lid and piston in anodized aluminium (with an option to full stainless upgrade)

LUBRICANTS

Suitable for use on bearings, bushings and linkages on food manufacturing equipment, particularly where high pressure and loads, high temperatures and water spray occur.


FILLERS

Other

Code	Description	Capacity (kg)	Product Image
FILVLL	Vemag Auto Linker	-	
FILITIV05LB	ITI Manual Vertical Stainless Steel	2.3	
FILHUS5	Huon Horizontal (5l)	4.5	
FILHALL20KG	Hall Hydraulic Stainless Steel	20	
FILBB13W FILBB22W	Butcher Buddy Stainless Steel - Water Powered	13 22	

KEBAB MAKERS

Designed as four sides which slot together to form the box for use, or dismantled and laid flat for storage. Suitable for whole muscle beef, pork or lamb. The base plate can be raised or lowered to adjust the weight per kebab. Includes a tool to ensure ease of skewer insertion.

Code	Description	Quantity	Product Image
KEBSKEMAK49	Kebab Skewer Maker	49 sticks/box	

Code	Description	Size (mm)	Product Image
HAMBPKD2	KD2 Handpress	100	
HAMBPKD4	KD4 Handpress	125	
HAMBPMIMH100	Mainca HM100 Lever Type Optional- 2 Patties (meatballs)	100	
HAMBPGMH100100	Gesame MH100 Electric	-	
HAMBPGMH100A100	Gesame MH100A Electric	-	
HAMBPMIHA2200AP	Mainca HA2200 Auto	-	

HAMBURGER PRESS

Mainca MH100

- Easy to use
- Manual pattie former
- Solution between manual and automatic
- Experienced operator can produce ± 250 patties/hour
- Same diameter and weight every time
- Optional meatball plates

Mainca HA-2200

- Strong reliable automatic pattie former
- Production of ± 2200 patties/hour
- Same diameter and weight every time
- Auto paper dispenser
- Optional meatball plates
- Easy to disassemble with no tools required
- Full stainless and food grade polyethylene construction

Gesame MH100

- Strong reliable automatic pattie former
- Production up to 23 patties or 40 meatballs/minute
- 100mm or 130mm pattie plate options
- Variable pattie thickness up to 28mm
- Variable speed control
- 24L hopper capacity
- Easy and quick to dismantle

Gesame MH100A

- Strong reliable fully automatic pattie former
- Production up to 47 patties or 100 meatballs/minute
- Auto paper dispenser
- 100mm or 115mm pattie plate options
- Variable pattie thickness up to 23mm
- Variable speed control of plate and conveyor belt
- Easy and quick to dismantle
- 24L hopper capacity

MINCERS

Our mincer range combines smart designed, quality built, durable machines that will last for many years.


MINCER KNIVES & PLATES

Options

Carbon and stainless steel available. Enquire via freephone or ask your rep. Wide range of size options available to suit most mincer brands.



Code	Description	Product Image
MINHALL42SSS	Hall 42 SSS Three-Phase	
MINHALL42TRIPLESSP	Mincer Hall 42 SSS Single-Phase	
MINMAIPM22AB	Mainca PC-22 Single-Phase (Bench)	
MINMAIPM32AB	Mainca PC-32 Single-Phase (Bench)	
MINMAIPM32R3B	Mainca PC-32 Three-Phase (Bench)	
MINMAIPC98L	Mainca PC-98L/32 Three-Phase (Floor) Single-Phase available on request	
MINIT32	IRCEM 32 Single-Phase	

Code	Description	Capacity (kg)	Product Image
MIXMHALL040	Hall Single-Phase available on request	40	

MIXMHALL060	Hall	60	
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MIXMHALL120	Hall	120	
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MIXMMAIMG95RB	Mainca MG95	60	
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Code	Description	Product Image
STRFDGL0TW500	Stretch Film Wrapper - Glo Lee TW500 (iKON)	
STRFDGL0TW500	Stretch Film Wrapper - Glo Lee TW500XL (iKON)	

MIXERS/ MINCERS

Three-Phase Machines

Intelligent design, and decades of experience are combined with a quality finish to produce our range of mixer-mincers.

STRETCH FILM WRAPPERS

- Stainless steel construction
- Max roll width 500mm
- Temperature of heating plate can be adjusted 70 ~ 130°C
- 500mm cutting bar
- Teflon coated heating plate

OIL

Code	Description	Weight (l)	Product Image
OILMDTE2505	Hydraulic Oil	5	
OILSCP3201 OILSCP10001	Vacuum Pump Bench Top Floor Model	1 1	
OILWH4SG207	Oil White Stone Lubricating BP 85/350	4	
OILT4605	Heat Transfer Oil (clarifier)	5	

SLICERS

Braher MG-300 (Deli)

Braher gravity slicer, 300mm blade.
All stainless construction with a gear
driven blade and auto blade sharpener.
Cuts from 0-25mm thick.


Braher MG-350 (Butchery)

Braher gravity slicer, 350mm blade.
All stainless construction with a gear
driven blade and auto blade sharpener.
Cuts from 0-25mm thick.


Braher Semi Auto MA-350

Braher gravity semi-auto slicer, 350mm
blade. All stainless construction with
a gear driven blade and auto blade
sharpener. Cuts from 0-25mm thick.
Semi-automatic, variable speed control
moving carriage.

Code	Description	Product Image
SLID300G	Medoc MG-300 (Deli)	
SLID350G	Medoc MG-350 (Butchery)	
SLID350SA	Medoc Semi Auto MA-350	

Code	Description	Product Image
SMOSK1122CV	Smo-King 1122	

SMOSK2350	Smo-King 2350	
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Code	Description	Product Image
TENDMM	DCSM Hand Meat Mallet	

TENJH	Jaccard Hand 48-Blades Stainless Steel	
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TENDMMD	Tenderiser Mallet With Detectable Head	
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TENOMINT90	OMAS INT 90 (also available with stir-fry attachment)	
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SMOKER OVENS

All Smo-King ovens smokehouses can be used for hot smoking and cooking small goods, meat, poultry, fish and vegetables. Smokehouses with selected options can be used for cold smoking fish, meat and vegetables and for baking pastry products and food drying.

TENDERISERS

DCSM Hand Meat Mallet

Cast entirely from aluminium this mallet is easy to clean as there is no wooden handle or places for bacteria to harbour

Jaccard Hand 48-Blades Stainless Steel

The original multi-blade, hand held super meat tenderiser that does much more than just tenderise. Ideal for beef, fish and poultry is the #1 choice of professional chefs and home cooking enthusiasts.

Tenderiser Mallet With Detectable Head

Designed with a spiked side and a flat side, this easy-to-use steak hammer is a great accessory for any commercial kitchen specialising in meat or seafood dishes.

OMAS INT 90

The Model INT90 Tenderizer has been designed to produce tender cuts of meats. Hundreds of small blades penetrate the meat, ensuring a tender finished product. The unique stir fry option has a set of knives which slices meat into strips perfect for oriental cuisine. Comes as a complete separate cutting head-set.

VACUUM PACKERS

Henkelman

Mini Jumbo

The stainless steel Mini Jumbo vacuum packaging machine is standard equipped with a 4 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Jumbo 35

The stainless steel Jumbo 35 vacuum packaging machine is standard equipped with a 16 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Jumbo 42

The stainless steel Jumbo 42 vacuum packaging machine is standard equipped with a 16 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Boxer 42 XL 2 Bar

This versatile table top model is a popular seller which suits small to medium sized operations. With a 21 m³/h Busch vacuum pump for a faster machine cycle, the Boxer 42XL is efficient and compact. Comes standard with soft air feature and 10 program memory.

Marlin 52 Single-Phase

Suitable for large butchery operations, the Marlin 52 offers capacity for higher volumes of packing. Equipped with two seal bars, 10 program memory and soft air, this is a versatile floor-standing model. Available in single and three phase

Code	Description	Product Image
VACHJUMBOMINI	Mini Jumbo	
VACHJUMB035	Jumbo 35	
VACHJUMB042T	Jumbo 42	
VACHBOXER42XL2T	Boxer 42 XL 2 Bar	
VACHBOXER52	Boxer 52	
VACHMARLIN52S VACHMARLIN52T	Marlin 52 Single-Phase Marlin 52 Three-Phase	

Code	Description	Product Image
VACHFALCON2-60	Falcon 2-60	
VACHFALCON2-70G	Falcon 2-70 Gas	
VACHFALCON80	Falcon 80	
VACHFALCON80G	Falcon 80 2BR Gas	
VACHFALCON803BAR	Falcon 80 3BR	
VACHPOLAR2-50	Polar 2-50	
VACHPOLAR2-75	Polar 2-75	
VACHPOLAR95	Polar 2-95	

VACUUM PACKERS

Henkelman

Falcon 2-60

This is an industrial machine has a double chamber for enhanced efficiency. While one product is being vacuum packed in one chamber, the other chamber can be emptied and loaded. Comes standard with 10 program memory. Suits large scale operations such as supermarkets, meat processing plants and wholesalers. Can be ordered with gas flushing if required.

Falcon 2-70 Gas

Floor model with stainless steel housing, aluminium vacuum chamber and aluminium lid. Standard with 10 program memory standard time control free options: cut-off and wide seal aluminium lid with sight glass standard double seal full option

Falcon 80

Industrial floor model with stainless steel housing, single aluminium vacuum chamber and lid with sight glass. Powerful 100 m³/h pump and 10 program memory. 2 bar configuration has two side seal bars and added gas flush option included.

Polar 2-50/Polar 2-75/ Polar 2-95

Robust industrial double chamber vacuum packaging machines, with full stainless construction. Flat sealing chamber makes for very easy cleaning.

Powerful pumps ensure quick cycle times, 2-50 = 100 m³/h, 2-75 = 160 m³/h, 2-95 = 300 m³/h pump.

Alternative seal configurations bar and other options available. Please speak with your representative or our friendly sales team.

VACUUM PACKERS

Other

A small, lightweight (2.5kg) vacuum sealer suitable for home use or very small operations. Seals one bag at a time with a 2.5mm seal. Fully automatic, this vacuum packer includes wet/dry and normal/gentle vacuum and sealing options. Suitable for bags up to 28cm wide.

Note: These are an external vacuum packer and do not have a chamber or lid and therefore require different reinforced or embossed vacuum bags. A regular vacuum bag will not work with this style machine. This brand comes supplied with a starter pack of these bags.

Um = Thickness

TRAY SEALERS

iKON

The manual tray sealer can be used for Mono PET or CPET packaging of ready meals, fresh and cooked meats, seafood, dairy, vegetables and salads, baked foods, fruit and much more. Simple and economical to use, the Manual Tray Sealer uses heat to seal the lidding film to CPET trays and is suited to retail food businesses, commercial kitchens and small food processing businesses.

Code	Description	Product Image
------	-------------	---------------

VACSINNOVS3 Innovation 3



TO BE USED WITH:

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVXBV150300	150 x 300	105	100/2000	
BAGVXBV200300	200 x 300	105	100/1600	
BAGVXBV200350	200 x 350	105	100/1200	
BAGVXBV250300	250 x 300	105	100/1200	
BAGVXBV250350	250 x 350	105	100/1000	
BAGVXBV250500	250 x 500	105	100/600	
BAGVXSIV2805	280 x 5m	105	2 Rolls	
BAGVXBV300400	300 x 400	105	800/C	

Code	Description	Max Tray Dimensions	Product Image
------	-------------	---------------------	---------------

TRAS200155 Manual Tray Sealer FR-220B 260 x 190 x 100mm



TRAS227177 Manual Tray Sealer - Duo Die 1: 227 x 177 x >100mm Die 2: 221 x 169 x >100mm



MULTI NEEDLE INJECTOR – NOWICKI

Designed for brine injection of meat, poultry and fish, bone-in or boneless

- 21 x 4 mm needles
- Touch screen control panel
- Variable speed pump
- 3 speed conveyor, 326mm wide
- 2 speed injection head with 200 mm max. stroke height



Why Us?

SMO-KING OVENS

...much more than just a smoke oven

The Australian made multi-purpose Smo-King Oven has been trusted by the food industry for over 20 years.

Used by butchers, food processors, clubs, caterers and restaurants to smoke, roast, steam and slow cook.

- ✓ **HIGH QUALITY**
- ✓ **HOT AND COLD SMOKING**
- ✓ **NATURAL WOOD SMOKED**



448-452 Victoria Street
WETHERILL PARK NSW 2164

www.smo-kingovens.com.au

enquiries@foodequipmentgroup.com.au

 @smokingovens

 @smokingovens

 @smokeovens



Oven specs are available on our website



O R I G I N A L
HENKELMAN
V A C U U M S Y S T E M S



**VACUUM
PACKAGING
MACHINES FOR
PROFESSIONALS**



WWW.HENKELMAN.COM

JUMBO

For basis packaging needs

BOXER

Full option, more flexibility

TABLE-TOP
MODELS

MINI JUMBO JUMBO PLUS

4 m³/h
8 m³/h

Standard	Option: High lid
H85 mm 310 mm 280 mm	H130 mm 310 mm 280 mm



BOXER 35

16 m³/h

Standard
H150 mm 370 mm 350 mm



JUMBO 30 JUMBO 35

8 m³/h
16 m³/h

Standard
H150 mm 370 mm 350 mm



BOXER 42

21 m³/h

Standard	Option
H180 mm 370 mm 420 mm	H180 mm 320 mm 420 mm

Option: with ACS
and label printer



JUMBO 42

16 m³/h

Standard	Option
H180 mm 370 mm 420 mm	H180 mm 320 mm 420 mm



BOXER 42XL

21 m³/h

Standard	Option
H180 mm 460 mm 420 mm	H180 mm 410 mm 420 mm



BOXER 42XL BI-ACTIVE/ESD

21 m³/h

Standard
H120 mm 460 mm 420 mm



JUMBO 42XL JUMBO 42XXL

16 m³/h
21 m³/h

Standard	Option
H180 mm 460 mm 420 mm	H180 mm 410 mm 420 mm



BOXER 52/62

21 m³/h

B52 standard	B62 standard
H180 mm 410 mm 520 mm	H180 mm 360 mm 620 mm

Option:
with ACS



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

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TABLE-TOP MODELS

AERO

Innovative design, with app functionality

FALCON

Stainless steel casing, aluminium lid and chamber

NEW SERIES

AERO 35/35+

8/16 m³/h

Standard



Standard with
Sensor Control



AERO 42/42+

16/21 m³/h

Standard



Standard with
Sensor Control



AERO 42XL/42XL+

16/21 m³/h

Standard



Option



Standard with
Sensor Control



MARLIN

For multiple packaging applications

MARLIN 52

63 m³/h

Standard



Option



MARLIN 90

63 m³/h

Standard



Option



FALCON 52

63 m³/h

Standard



FALCON 80

100 m³/h

Standard



Option



Option



Option



FALCON 2-60

63 m³/h

Standard



Option



FALCON 2-70

100 m³/h

Standard



Option:
with ACS



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

WWW.HENKELMAN.COM

FLOOR MODELS

INTRODUCING NEW **AERO** MACHINE SERIES



AERO SERIES

State of the art,
innovative, robust machine
with a slick design.

Easy control interface.

3 adjustable setting
programs.

Precise vacuum settings
with sensor pressure
control.

Standard soft-air.

Faster Packing Cycle.

Comprehensive
maintenance menu.

Service alarm.

Clean Oil function.

3 years warranty.

FLOOR MODELS

ATMOZ

More capacity at lower costs

TITAAN

Automatic double chamber with conveyor belts

ATMOZ 2-75

100/160 m³/h

Standard



Option



ATMOZ 2-90

160/300 m³/h

Standard

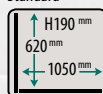


TITAAN 110

160 m³/h

NEW

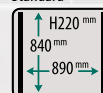
Standard



TITAAN 2-90

300 m³/h

Standard



DIPTANK

Professional shrink packaging

DIPTANK 60

Standard



DIPTANK 100

Standard



DIPTANK 200A

Standard



NEW



WWW.HENKELMAN.COM

POLAR

Fit for industrial packaging



POLAR 52

63 m³/h

Standard



POLAR 2-50

100 m³/h

Standard



POLAR 80

100 m³/h

Standard



Option



POLAR 2-75

160 m³/h

Standard



Option



POLAR 110

100/160/300 m³/h

Option



Standard



POLAR 2-85

300 m³/h

Standard



Option: High lid



Options:
ACS and
Automatic
lid



Option



Option



Option:
with ACS

POLAR 2-95

300 m³/h

Standard



Option



POLAR 2-40

63 m³/h

Standard



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

WWW.HENKELMAN.COM



Peter Morrison started working in 1965 at Martins Butchery, Peter and Dianne purchased the shop in 1973. In 2002 the name "The Kiwi Butcher Shop" was registered and they moved to the current location in New Plymouth, in 2003.

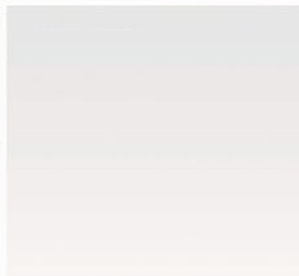
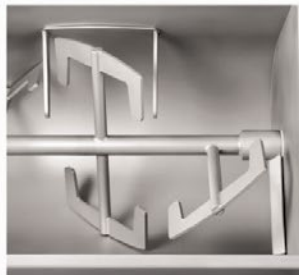
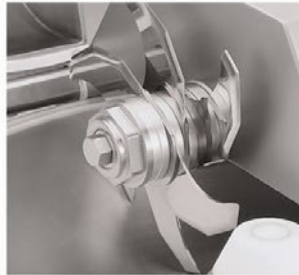


MEAT PROCESSING EQUIPMENT

Since 1971



Over 80 countries





About us

EQUIPAMIENTOS CARNICOS S.L (MAINCA) is a well-known European manufacturer of meat processing equipment.

It specializes in equipment to process minced meat and fresh or dry cured sausages for the small and medium producer.

Founded in 1971 by Juan Vila and Jaime Ramon in the town of Santa Perpétua de la Moguda (Barcelona), Today **MAINCA** is a company with great international projection, with constant presence in over 80 countries and exporting around 70% of its production.



In spite of this considerable growth, **MAINCA** is a family-run company, directed by the second generation and loyal to the principles and values of its founders: vocation, work and honesty. Their legacy continues.

Our aim is to manufacture excellent quality and innovative products, adapted to market needs.

Team

At **MAINCA**, we firmly believe that the main value of a company lies in the people that form it.

The first step to achieving a successful project is to form a good team and choose people who love their work.

Hence, we have a highly qualified and motivated team with extensive experience.

More than half our employees have at least 20 years experience with **MAINCA**, and it shows!

“The meat is alive”

Juan Vila
MAINCA's founder

For obtaining the best meat product, there is not enough with the selective care of the fattening of the animal if we do not take care of the meat treatment with the emphasis that our machines do.

Why MAINCA?

Because we love our work and this can be seen in everything we do.

Work tools are of vital importance to professional users. The quality of their products depends a great deal on them. A fine sausage cannot be made without a good mincer, mixer and sausage filler.

At **MAINCA** we are fully aware of this, and therefore we design and develop our equipment with a single aim: the success of our customers.

Buying **MAINCA** is the security of buying equipment that has been tried and tested throughout the world.

World Market

MAINCA is a company with considerable international projection in the meat machinery industry.

We have constant presence in over 80 countries with representatives and/or official distributors.

We continue our constant international expansion and now export around 70% of our production.

MAINCA is the security of buying equipment that has been tried and tested throughout the world. Ongoing improvement is our motto.



Sausage Fillers

Our hydraulic sausage fillers are a safe bet. They are strong and reliable workhorses suitable for the most intensive use in the meat/food industry. The meat cylinder has CNC inner grinding and individual adjustment of each meat piston to ensure maximum sealing and precision between cylinder & piston.

Speed and working pressure are easily adjustable through the adjustment knob. Automatic piston decompression on releasing the knee lever to shut off the output of the product through the nozzle.

Smooth outlet of the product avoiding spattering and meat discoloration. Removable meat piston for easy cleaning.

Construction: fully made in stainless steel 18/10 except the lid and piston which are made in anodized aluminium. Lid and piston can optionally be made in stainless steel 18/10.

Available Models: 12, 20, 25, 30 and 50 liters capacity.



FC-20

Twist Linker

Upgrade your sausage filler with simply the best accessory in the market.

Easy connection to any hydraulic piston filler/stuffer by means of the nozzle nut (need an adaptor if not connected to a MAINCA machine). No electrical connection is required between twist linker and sausage filler.

Suitable for all types of doughs, both fine emulsions and coarse minced products. It works with natural, collagen, polyamide or cellulose casings.

The number of twist on the nozzle is fully adjustable as well as the nozzle speed and the portion size (from ± 15 g to whatever you need). It can also be used only as a portioner without twist.

Approximate production: ± 1 sausage per second (up to 250 Kg/hour).

Single-phase motor: 230V 50Hz (also available in: 110V -220V 60Hz)

Equipped with 3 stainless steel nozzles of \varnothing 12, 15 and 17 mm. Optional diameters of: 10.4, 20 and 25 mm.

There are different rubber cones to fit with all casing calibers for ease of twisting (from 17 to 36 mm diameter). A double nozzle is required when using natural casing (different sizes). Automatic hand (2PR36MM) to run fully automatically when using collagen or cellulose casing.



PR-360 Twist Linker and FC-25 filler

Meat Mincers

Available cutting systems:

UNGER (70, 82, 98 y 114)

ENTERPRISE (12, 22, 32)

Dream Mincers. The new generation of meat mincers PC combines a unique and innovative design with surprising performance.

The mincing head is engineered for ease of cleaning and minimum heat generation.

The oversized feedscrew allows meat to feed more easily to improve output in both first & second mince.

Heavy duty Oil bath-Gear Driven transmission (PM-70/12 is driven by a toothed belt).

Construction: Fully made of stainless steel (PC-82A/PC-22A: mincing heading in aluminium).



PX-32

Kneader - Mixers

The perfect mix. The key to success is a good mix and our mixers have the right recipe. Double rotation of paddles: in one direction they gently mix the ingredients and in the other they knead, eliminating the air inside the dough.

Uniform mixing and kneading without air pockets, which is essential for dry cured sausages.

High absorption of liquid. Our efficient T-shaped mixing paddle design is manually dismantled without the use of tools (optional for the RM-200 model).

Tilted bowl to unload the product without putting your hand inside the bowl.

RM-200: Provided with digital programmer to perform up to 10 mixing / kneading cycles.

Construction: fully made of stainless steel 18/10.



RC-40

Available Models: 20, 40, 100 and 200 liters capacity.

Bowl Cutters

Equipped with 2 independent motors each one with two speeds.

Knives and bowl speeds can be combined (slow/slow, fast/fast or slow/fast). This feature set us apart from competition.

With removable knife head of either 3 or 6 knives. Supplied with three knives (six knives as an option).

Great absorption capacity when producing emulsions. Homogeneous texture of the product. Suitable for frozen meats up to -20°C. Equipped with maximum safety features: brake motor when the lid is lifted. Emergency button. Motors with thermal protection.

Switch for emptying and washing the bowl. Digital thermometer (analog one in the CM-14 model).

Construction: completely made of stainless steel 18/10.



CM-21

Available Models: 14, 21, 41 and 75 liters capacity

Manual Burger / Meatball Formers

MH: equipped with hamburger mould plate.
4 diameters available: 55, 100, 120 & 130mm
MA: equipped with 5 meatball of 38mm dia. or 10 croquette of 25mm diam. mould plate.
Easy-to-handle fully manual burger machines.
They fill the gap between manual and automatic production.
All plates are interchangeable between both models.
Totally manual, practical and economical.
The mould plate always turns in a clockwise direction.
Greatly reduces labour time and each burger will keep the same weight.
Easily stripped without tools for cleaning.
Easily adjustable thickness of all products (hamburger, meatball and croquette) up to 40 mm.
It features a paper dispenser.
Construction: in anodised corrosion proof aluminium.
Stainless steel hopper.



MH-100

Automatic Hamburger Machine

Strong and reliable automatic hamburguer machines equipped with variable speed drive. Production: up to 2200 or 4400 single forms per hour depending on model and type of moulding drum.

Operation: Automatic or Manual with the foot pedal.
The machines are not just excellent burgers makers, they are also capable of forming a multitude of non-meat products, such as cheeses or pastry dough no matter how dense they may be.

Automatic paper attachment that places a waxed paper under each burger.

Drums with different forms and sizes available: round, oval burgers, nuggets and other special shapes. The thickness of the piece is easily adjustable in each drum.
All parts that need to be cleaned (hopper, paddles, drums and conveyor belt) can be easily disassembled without tools.



HA-4400

Bandsaws

Very strong bandsaws ideal for the meat and fish industry.

These state-of-the-art BC bandsaws will amaze you for their elegant design, reliability and efficiency.

Built with a compact, non-deformable, stainless steel chassis.

With different types of cutting saw blades specifically for cutting fresh meat with bone or frozen meat and fish.

They make clear cuts as a result of the cutting devices of the saw blade and wheels.

Smooth inner surface that is easy to clean as the mechanical elements are separate from the cutting elements.

Equipped with hinged pusher or half sliding cutting table.

Provided with maximum safety. EC standard certified by the DGUV Test of the German institute.

4 models available: 2 table top and 2 floor models.



BC-2000



Sentinel is a new generation of bandsaws equipped with MAINCA Vision safety system: colour glove detection through an ultra fast camera in combination with an efficient and durable braking system located inside the machine. We never damage or break the blade. Immediate restart. Easy to clean. Very low maintenance: Over 4,000 stops without replacing any part.

**It drastically reduces
the risk of an injury
at an affordable price**

available in early 2024



STANDARD CHARACTERISTICS OF THE NEW STL-800

- Bandsaw for meat and fish.
- Especially robust for large processing facilities and easy operating.
- Robust 18/10 stainless steel construction.
- Stainless steel pulleys with double flap.
- Automatic tension control.
- Good integration on the different cutting lines.
- Safety device stops running blade in 4 seconds.
- On-Off switch with emergency stop button, IP65.
- No-volt release system.
- Right and left-hand blade.
- Easy cleaning with water pressure.
- Detachable cleaners for easy cleaning, without needing tools.
- Scrapers for pulley cleaning.

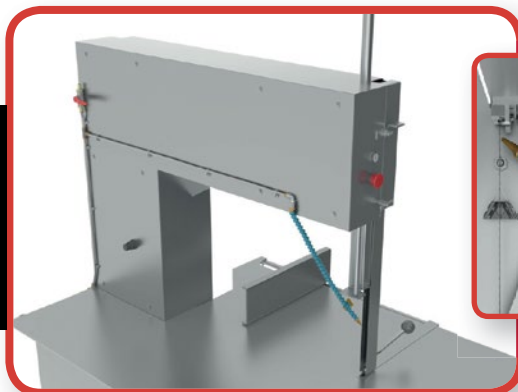


ROLLER TABLE

- Option for big pieces - makes sliding easier.

BLADE COOLING

- Option to cool the blade with water, minimising product waste.



IMPROVEMENTS TO THE NEW STL-800 MODEL!

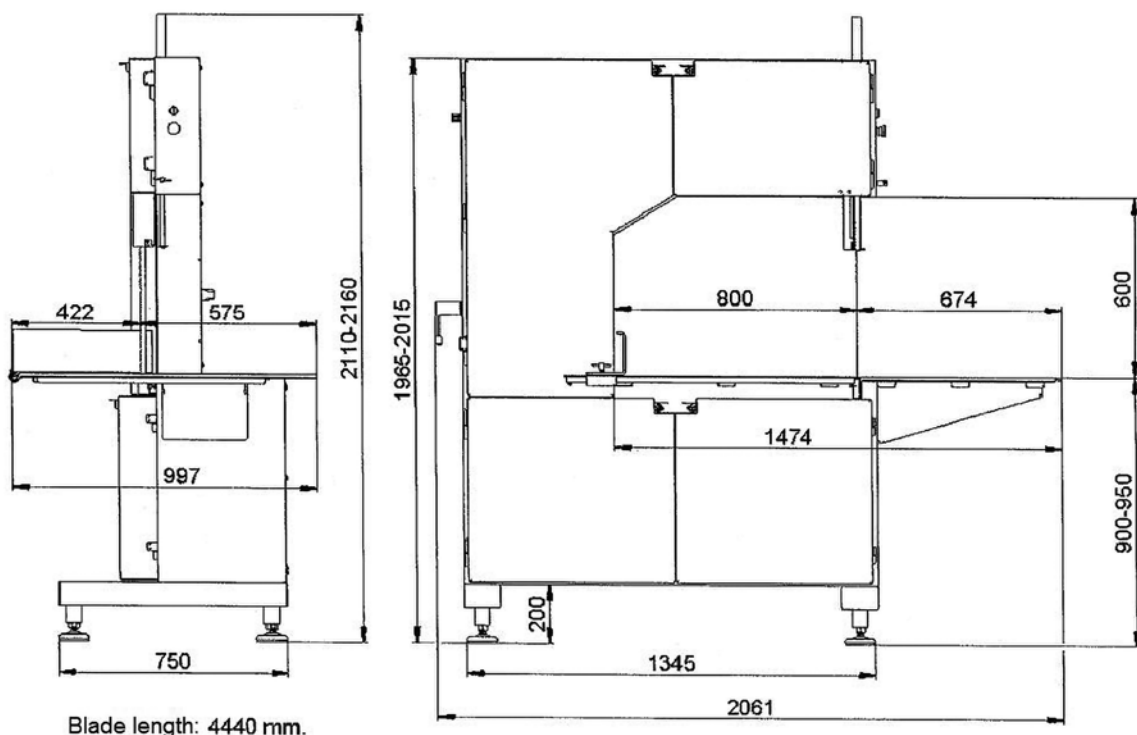
- Blade is now longer and wider to improve the cut of the product (new blade measurement is 4440mm long x 20mm wide).
- Maximum cutting length has increased from 700mm to 800mm.
- Cutting height has increased from 550mm to 600mm.
- Diameter of the pulleys has increased from 300mm to 400mm to increase the grip with the blade.
- Blade speed has increased from 23m/seg to 31m/seg, improving the cutting performance.
- The body is not installed over a pedestal, it is one only piece to the floor. This makes it more robust, stable and easier to clean as many parts and unions have been eliminated.
- The new legs are adjustable in height and adaptable to the floor, increasing stability.
- More robust design, with 4 doors instead of 2.
- A bigger drip pan can be installed to gather the meat dust easily, instead of it falling into the pedestal.
- The cleaner supports are stainless steel, as are the scraper supports, giving a stronger spring to improve the cleaning of the pulley tracks.



The New and Improved STL-800



Measurements for the New STL-800



SPECIAL DIMENSION TABLE

- Table with special width and height to adapt to various product requirements.

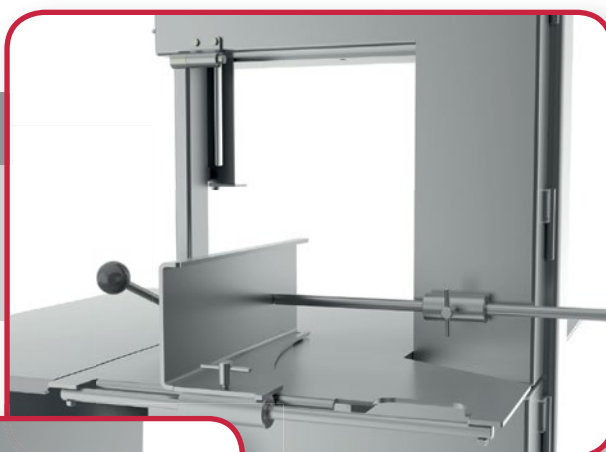


STAINLESS STEEL FLAPS



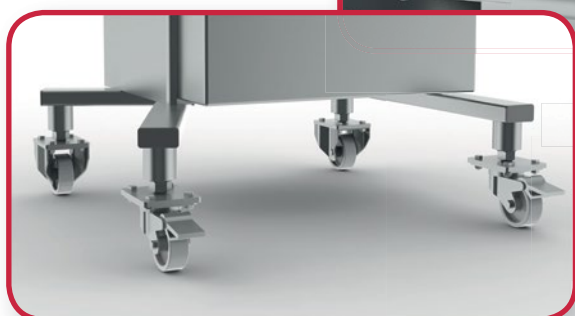
SLICE THICKNESS PLATE REINFORCEMENT

- Optional slice thickness plate for better precision.



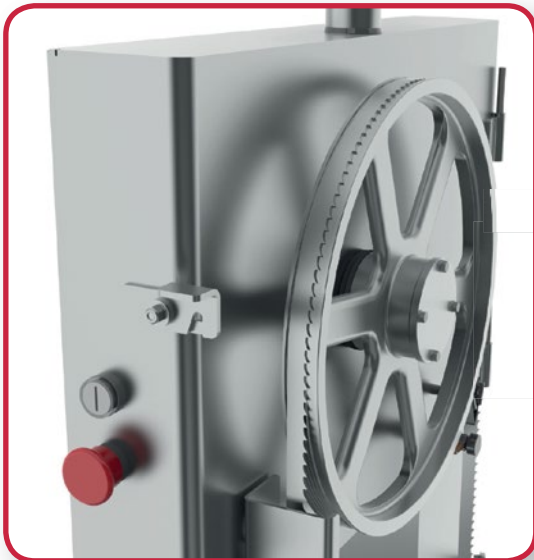
WHEELS OPTION

- Option to add wheels for easier transportation and placement.



CHARACTERISTICS OF STL

- Bandsaw for meat and fish.
- Especially robust for large processing facilities and easy operating.
- Good integration on the different cutting lines.
- Robust 18/10 stainless steel construction.
- Stainless steel pulleys with double flap.
- Automatic tension control.
- Safety device stops running blade in 4 seconds.
- On-Off switch with emergency stop button, IP65.
- No-volt release system.
- Security door-opening mechanism.
- Right and left-hand blade.
- Easy cleaning with water pressure.
- One-piece body construction for easier cleaning.
- Detachable cleaners for easy cleaning, without needing tools.
- Scrapers for pulley cleaning.

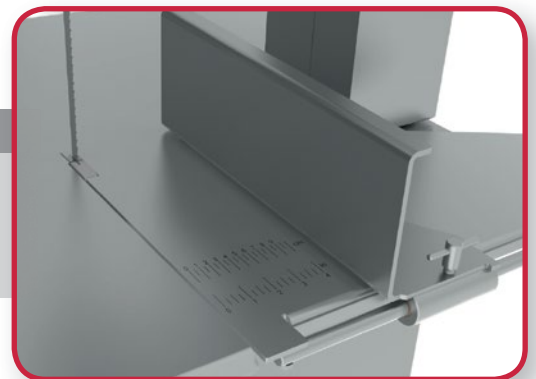


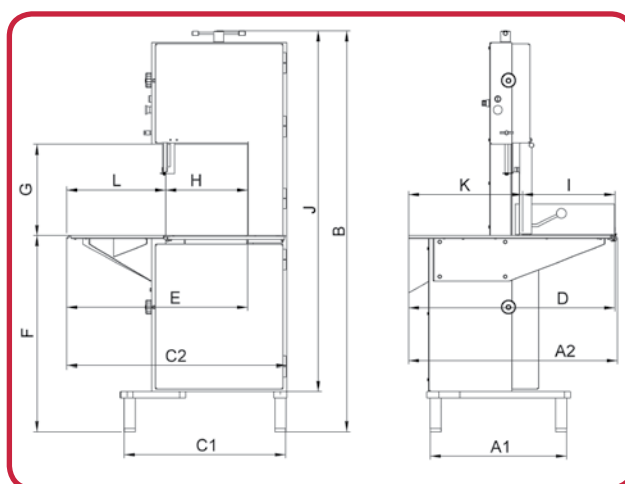
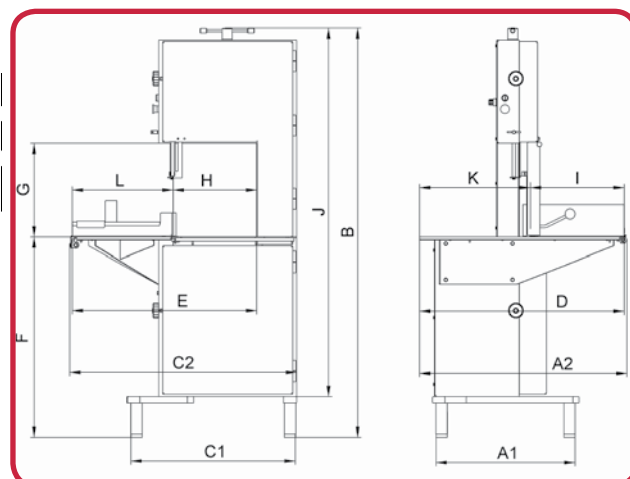
PULLEYS

- Stainless steel pulleys with double flap, to improve durability and increase performance.

TABLE MARKING

- Micrometric ruler to cut product to exactly the correct size.





	(mm)	Ø Polea	A1	A2	B	C1	C2	D	E	F	G	H	I	J	K	L	Kg.	Cv. III	Size
STL-350 (I)	F	300	625	790	1.670	610	745	775	604	900	350	275	322	1.485	453	329	155	3	2.500
	M			850			830	815	653						493	378	170		
	B			860			735	845	604						523	329	155		
	R			1.045			735	880	604						558	329	160		
STL-390 (I)	F	360	625	845	1.780	700	930	830	739	900	400	335	357	1.595	473	404	190	4	2.910
	M			895			1.010	855	787						498	452	205		
	B			895			920	880	739						523	404	190		
	R			1.080			920	915	739						558	404	195		
STL-430 (I)	F	400	625	960	1.840	740	1.020	945	829	900	420	375	422	1.655	523	454	205	4	3.155
	M			980			1.100	945	880						523	505	220		
	B			960			1.010	945	829						523	454	205		
	R			1.145			1.010	980	829						558	454	210		
STL-480 (I)	F	450	625	960	1.950	810	1.090	945	879	900	480	425	422	1.765	523	454	235	5,5	3.500
	M			980			1.170	945	930						523	505	250		
	B			960			1.080	945	879						523	454	235		
	R			1.145			1.080	980	879						558	454	240		





SLICERS

We offer meat slicers with high capacity loading trays that allow you to process high quantities quickly and efficiently. We have slicers available to suit both high and low volume applications. Our meat slicers are constructed from commercial quality stainless steel.

MG SLICERS - MANUAL

- Blade protection plate.
- Safety device on blade cover.
- Low voltage (24V) controls.
- Gear drive - no belts.
- Protection index IP65.
- Slicer constructed of 18/8 stainless steel.
- German blade G+B.
- Automatic blade sharpener.
- Cutting thickness: 0-25 mm.



Manual slicer

MA SLICERS - SEMI AUTOMATIC

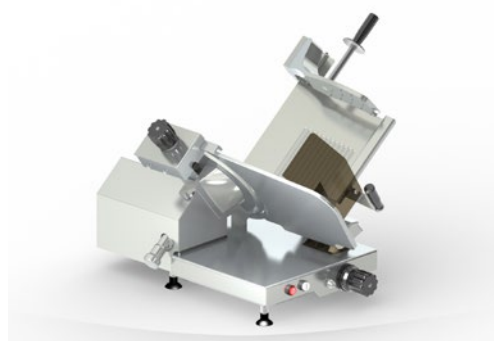
- Slicer constructed of 18/8 stainless steel.
- Semi-automatic moving meat carriage.
- Gear drive - no belts.
- Safety device on blade cover.
- Blade protection plate.
- Low voltage (24V) controls.
- Ability to switch use in manual mode.
- German blade G+B.
- Automatic blade sharpener.
- Carriage speed: 32 slices/ minute.
- Cutting thickness: 0-25 mm.



Semi-auto slicer



Easy to oil/lubricate



High capacity extended carriage in 350 models

GESAME MH series

THE FOOD FORMING MACHINE SPECIALLY DESIGNED FOR MEAT PROFESSIONALS

- **Enhanced quality with precise portion control**
- **Able to produce up to 3600 "home style" patties or 6000 meatballs per hour**
- **Easy to operate and easy to clean - with no tools required to disassemble**

Gesame's MH series dispensers are the ideal solution for butchers, pork butchers and food industries wishing to speed up the production process. Its simple design makes them very reliable and suitable for any production location.

It has a wide variety of moulds that can be used to make meatballs, cannelloni, croquettes and any made to measure shape. The thickness is adjustable, allowing burgers to be made up to 130 mm in diameter and of the desired weight.



MH100

Features:

- It allows burgers of up to **130mm in diameter** and **25mm thick**
- Production of up to **2200 burgers per hour** or **6000 meatballs**
- Fully **automatic patty maker**
- Equipped with a **speed controller**
- Tank capacity: **24 litres**
- Motor: **0.50HP**
- Power supply: **Single phase**
- **Low voltage** movement (24V)
- width/length/height: **708/618/740mm**
- With **automatic paper application** for burgers with diameter between 80 and 115mm
- **Safety micro switch** on the lid and on the dispenser plate
- Weight: **84 kilos**
- **CE Certificate** according to regulations



MHSUPER114

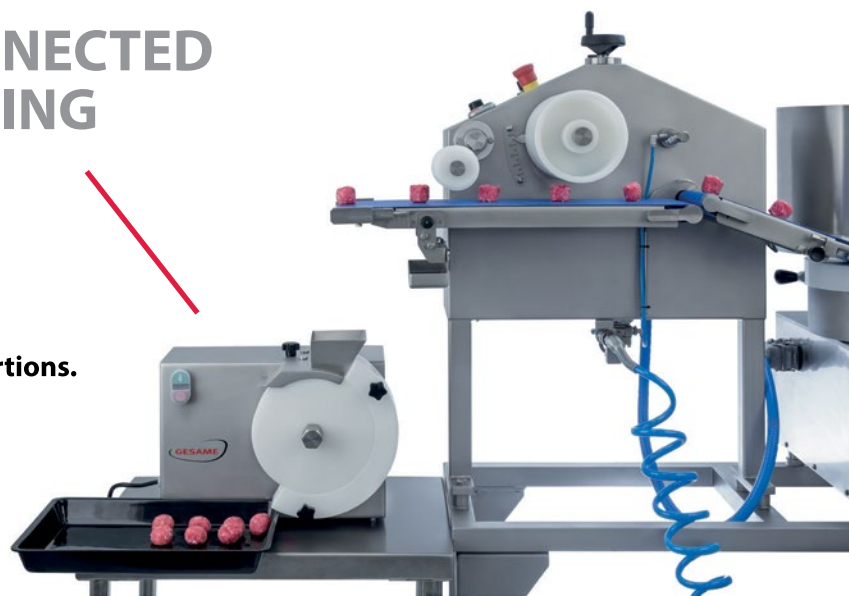
Features:

- ▷ It allows burgers of up to **130mm in diameter** and **30mm thick**. Thereafter the portions can be conveniently flattened with the roller.
- ▷ Production of up to **3600 patties** or **6000 meatballs**
- ▷ Fully **automatic patty maker**
- ▷ With **automatic paper application** for burgers with diameter between 80 and 115mm
- ▷ **Second roller to make grill marks** on the product
- ▷ **Continuous water sprayer** on the conveyor belts and on the roller
- ▷ Hygienic and simple design that allows a **fast disassembling and cleaning process**
- ▷ Equipped with **2 speed controllers**
- ▷ **Safety micro switch** on the lid and on the conveyor belt
- ▷ Forming machine motor: **0.50HP**
- ▷ Conveyor belt motor: **0.12HP**
- ▷ Power supply: **Single phase**
- ▷ **Low voltage** movement (24V)
- ▷ Tank capacity: **24 litres**
- ▷ width/length/height: **1252/612/978mm**
- ▷ Weight: **145 kilos**
- ▷ **CE Certificate** according to regulations



THE MEATBALL
ROUNDING MACHINE
IS DESIGNED TO BE CONNECTED
IN LINE WITH THE FORMING
MACHINES MH100
AND THE MHSUPER114

- This machine converts the cylindrical portions made by the forming machine into spherical portions.
- It rounds portions with diameters 32 and 40mm and weighing between 15 and 40 grams.



MBM-MH

Features:

- Motor **0.12HP**
- Power supply: **Single phase**
- **Low voltage** movement (24V)
- width/length/height: **418/345/306mm**
- Weight: **15 kilos**
- **CE Certificate** according to regulations



STAINLESS STEEL SAUSAGE FILLER

- Make your own sausage at home
- Safe and sanitary structure of covering all steel gears with the gear box
- Two steel bars create a more reliable and durable frame
- Stainless steel base with holes for attachment to tabletop
- Stainless steel cylinder is easily removed for filling and cleaning
- Comes with 3 stuffing tubes

2.3kg

CAPACITY

Accessories Included



19mm
tip diameter
stuffing tube



22mm
tip diameter
stuffing tube



25.4mm
tip diameter
stuffing tube



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ITI provides you more than value



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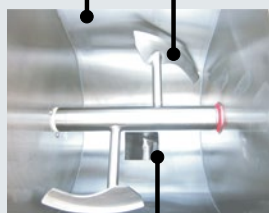
0800 363 1921

40 kg Mincer Mixer

Compact, available in optional Single Phase

Stainless Steel:

- ✓ Frame & Skirt
- ✓ Legs
- ✓ Tub
- ✓ Lid
- ✓ Castors
- ✓ Mixing paddle



High polished finish:

- ✓ Polished tub for easy cleaning



Stainless Steel:

- ✓ Body
- ✓ Worm
- ✓ Lock Ring
- ✓ Drive Shaft

Electrical Safety:

- ✓ Simple one touch mixing
- ✓ Safety cut out switch on Lid
- ✓ IP 65 Standard watertight box
- ✓ Built in overload protection
- ✓ 24V control circuit
- ✓ Emergency Stop Switch

42 # Cutting System:

- ✓ Full 42 # Cutting Head
- ✓ 42 # Worm

Standard inclusions:

- ✓ 1 x 3 mm Mince Plate
- ✓ 1 x 5 mm Mince Plate
- ✓ 1 x 10 mm Mince Plate
- ✓ 1 x Knife Holder
- ✓ 2 x Insert
- ✓ 1 x Worm Puller
- ✓ 1 x Cleaning Brush

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Mincer Mixer

60 kg & 120 kg

Stainless Steel:

- ✓ Frame & Skirt
- ✓ Legs
- ✓ Tub
- ✓ Grill type lid
- ✓ Castors
- ✓ Mixing paddle



High polished finish:

- ✓ Large corner radius
- ✓ Polished tub with no visible welding seam
- ✓ No visible bolts or welding seam

Stainless Steel:

- ✓ Body
- ✓ Worm
- ✓ Lock Ring
- ✓ Drive Shaft

Electrical Safety:

- ✓ In-built Computer for cyclic mixing
- ✓ Safety cut out switch & safety latches on Lid
- ✓ IP 65 Standard watertight box
- ✓ Built in overload protection
- ✓ 24V control circuit

42 # Cutting System:

- ✓ Full 42 # Cutting Head
- ✓ 42 # Worm

Standard inclusions:

- ✓ 1 x 3 mm Mince Plate
- ✓ 1 x 5 mm Mince Plate
- ✓ 1 x 10 mm Mince Plate
- ✓ 1 x Knife Holder
- ✓ 2 x Insert
- ✓ 1 x Worm Puller
- ✓ 1 x Cleaning Brush

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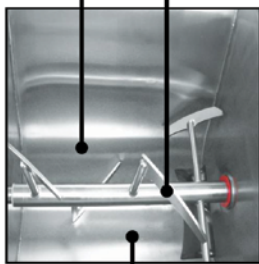


0800 363 1921

300 kg Mincer Mixer

Stainless Steel:

- ✓ Frame & Skirt
- ✓ Legs
- ✓ Tub
- ✓ Grill type lid
- ✓ Mixing paddle
- ✓ Splatter gaurd



High polished finish:

- ✓ Large corner radius
- ✓ Polished tub with no visible welding seam

Stainless Steel:

- ✓ Body
- ✓ Worm
- ✓ Lock Ring
- ✓ Drive Shaft



Special features:

- ✓ Insulated tub & barrel to prevent any heat going into meat
- ✓ In-built air cooling system
- ✓ Cover plate in the bottom of the machine

Electrical Safety:

- ✓ In-built Computer for cyclic mixing
- ✓ Variable speed drive unit
- ✓ Category 3 Safety switching on lid & splatter gaurd
- ✓ IP 65 Standard watertight box
- ✓ Built in overload protection
- ✓ 24V control circuit

160# Cutting System:

- ✓ Full 160mm plate Cutting Head
- ✓ Full size worm

Standard inclusions:

- ✓ 1 x 3 mm Mince Plate
- ✓ 1 x 5 mm Mince Plate
- ✓ 1 x 10 mm Mince Plate
- ✓ 1 x Knife Holder
- ✓ 2 x Insert
- ✓ 1 x Worm Puller
- ✓ 1 x Cleaning Brush

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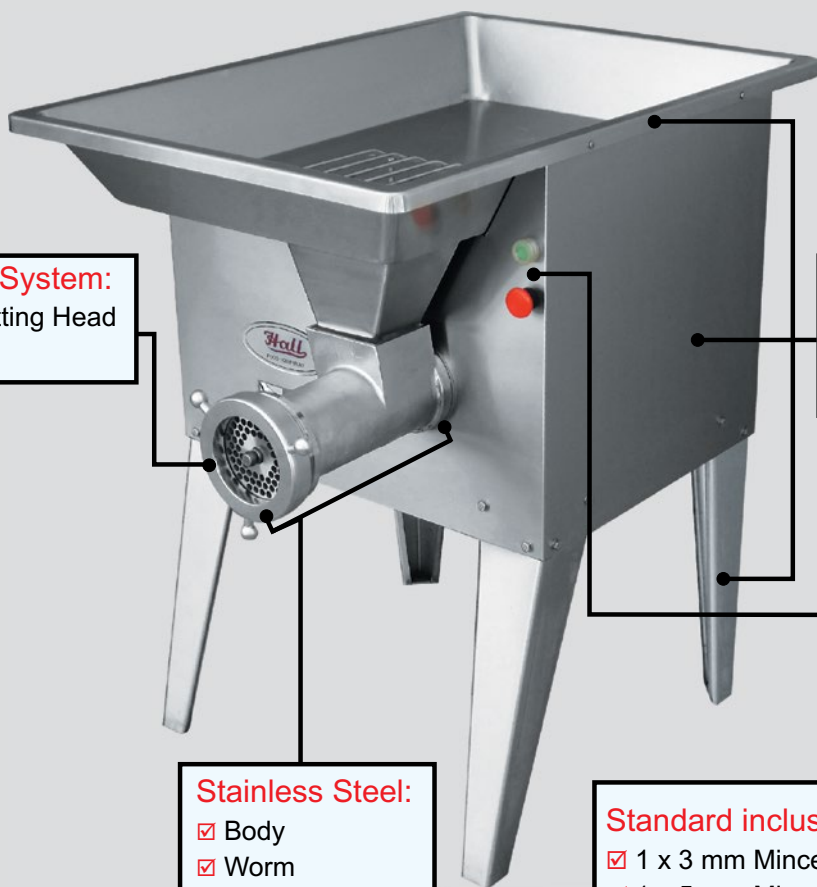
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Triple S Mincer



42 # Cutting System:

- ✓ Full 42 # Cutting Head
- ✓ 42 # Worm

Stainless Steel:

- ✓ Frame & Skirt
- ✓ Legs
- ✓ Tray

Electrical Safety:

- ✓ IP65 Standard watertight box
- ✓ Built in overload protection

Stainless Steel:

- ✓ Body
- ✓ Worm
- ✓ Lock Ring
- ✓ Drive Shaft

Standard inclusions:

- ✓ 1 x 3 mm Mince Plate
- ✓ 1 x 5 mm Mince Plate
- ✓ 1 x 10 mm Mince Plate
- ✓ 1 x Knife Holder
- ✓ 2 x Insert
- ✓ 1 x Worm Puller
- ✓ 1 x Cleaning Brush

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Hydraulic Sausage Fillers

20 kg & 27 kg

Stainless Steel:

- ☒ Barrel
- ☒ Exterior Body
- ☒ Plunger
- ☒ Locking Arm
- ☒ Lid
- ☒ Nozzles

Easy Operation:

- ☒ Hands-free knee operated filling lever
- ☒ Quick removable Barrel
- ☒ Quick & easy cleaning
- ☒ Rust proof poly feet

Electrical Safety:

- ☒ IP 65 Standard watertight box
- ☒ Built in overload protection

Standard inclusions:

- ☒ 1 x 1/2 inch Nozzle
- ☒ 1 x 14 mm Nozzle
- ☒ 1 x 3/4 inch Nozzle
- ☒ Hydraulic Oil



Smart by Design, Built to Last



Russell Hicks standing with polonies with ingredients sourced from Dunninghams. He served Rotorua for 30+ years and put through many apprentices.

Well loved by the community, missed but not forgotten "Russell the Pommy Butcher"

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Curing & Smoking

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A GUIDE TO CURING & SMOKING

Curing is one of the oldest and most effective ways of preserving meat. It imparts an unmistakable flavour to meat and is also a prelude to smoking meat.

Meat handling before and during the curing process must be carried out hygienically - the better the quality of the meat, the better the end product. At Dunninghams, we specialise in providing the finest quality curing and smoking ingredients and equipment, to assist you in producing the best products for your customers. Following is a quick guide to the techniques behind successful curing and smoking. To find out more, or to select which Dunninghams products best suit your individual needs, please call our customer service team on 0800 363 1921 or speak to your rep.

Typical Batch Pack contents could include...

Colours	Protein	Starch
	Anticaking Agents	
Antioxidants	Flavours	
Buffers	Preservatives	Stabilisers
Free flowing agents	Herbs & spices	



BATCH PACK ADVANTAGES

Convenient Time Saving

The need for weighing separate ingredient quantities is avoided.

Consistency of Flavour

Each batch of product you prepare will contain the same, accurately weighed ingredients, giving you better quality control. Preservatives and cures, where applicable, are packed separately within the batch pack.

Reduced Stock Holding

A variety of ingredients need not be held in stock. All the ingredients you require are blended in their correct proportions in each batch pack.

Eliminated Wastage

No spillage or spoilage of separate ingredients, as batch pack contents are pre-weighed and the total contents of each pack is used.

Freshness

Batch packs are only opened prior to use. Non batch pack ingredients, once opened, can lose their freshness if only partly used.

Quality Control

The quality of raw materials used in each blend is carefully monitored and controlled by Dunninghams through its microsafe® process.

Batch Control

Each batch pack contains a production batch number which allows Dunninghams to track the raw materials used, in the unlikely event of a quality issue.

APPLICATIONS

Meat Products

Fresh sausages such as boerewors, beef, pork, mutton, and chicken sausage. Cured and dried sausage such as pepperoni, salami and cabanossi. Cured meat cuts such as ham, biltong and bacon. Smoked and cooked sausage such as Russians, Viennas and Frankfurters.

Poultry Products

Injection brine for pumping of whole birds and portions.

Sauces and Condiments

Dry and wet cook-in sauces, marinades, sauces and basting.

Baked Goods

Pizza dough, breads, cakes and buns.

...And any other applications where combinations of functional ingredients are used in a batch system.

Curing Agents

Today there are numerous curing agents available from synthetic pyrophosphate's to seaweed derived carrageenan. In addition, with advances in refrigerated transport logistics and modern packaging methods, food-preservation is no longer the sole expectation of a cure. Yield for instance, can be increased by up to 50% by needle injecting cure deep into larger meat-cuts. Colour can be strongly enhanced or altered completely and with the addition of maple crystals, technical gums and brine additives, you can create an almost limitless array of flavours.

So, what is your average cure-base likely to contain?

- **Salt:** Is a natural shelf life extender in meat products, it's also used as a conduit for the other additives.
- **Mineral Salts 450, 451 & 452:** This is a blend of phosphates used to retain moisture in the pumped product. The better the grade of mineral salt, the better the moisture retention.
- **Antioxidant 316:** Is produced from natural food sugars and essentially acts as an oxygen barrier, stabilising both the colour and flavour of the meat.
- **Preservative 250:** Is sodium nitrite (a synthesized form of naturally occurring Chilean saltpeter), a food preservative and colour fixative.

The techniques of curing meat have also improved significantly since Roman times, although for boutique butchers or the hobbyist, rubbing a dry cure onto meat and leaving it to mature still gets excellent results. But most commercial operations use brine pumps, brine tubs, needle injectors and pumping compounds, to speed up the process and maximise yield.

Below are some of the basic tips to ensure you get the best results:

Making a Brine

- Use food grade tubs and equipment and ensure they're cleaned thoroughly.
- The water you use needs to be ice cold (<2°C) and ideally filtered.
- Mark appropriate water level on the tub for future brine consistency.

When mixing a brine always put the water in first. Then add the cure and dissolve completely, after which time you can add the desired amount of salt, sugar, dextrose, maple crystals etc. It's important to follow this sequence, because if the salt is added to the water first, or the water is too warm, the cure won't dissolve properly.

It's also worth employing a set of scales throughout the process, so you can gauge the increase from a meat's pre-cure weight, to its post-cure and final sale weight. This will give you a reasonable idea of how much extra value can be added by using the right curing regime.

A cover brine can be prepared using a mix of salt (2%) and water, but many curers (especially those using multi needle injectors) no longer use cover brines, instead opting for submersion in brine tubs, or curing in vacuum sealed bags.

Pumping Ham

- New hoses should be thoroughly flushed before using to fill any brine.
- Brine should be stored in the cold room for a maximum of 6 days - fresh brines work better.
- Brine containers should be covered.
- Agitate the brine regularly, to dislodge any sediment buildup on the bottom of the tub.

Pumping the ham can be done with a hand-held needle or with an injection machine. Pump to at least 25% to achieve the best result during the cook.

Pumping Bacon

Bacon should only be pumped to 15% - 20% of its weight. Once pumped, place the middles in a cover brine for approximately 2-3 days in your cold room.

Cooking

Before you cook the cured product, it's extremely important that it's given adequate time to reach room temperature before entering the smoke oven. This will prevent the chilled meat from going into thermal shock, which will diminish the meat's texture and yield. It's also important to ensure the cuts are cleansed of any excess salt and are completely dry.

Before smoke is introduced to the oven, bacon should be dried for over an hour on a lower temperature – hams will require a second hour of drying. Smoke does not coalesce with the meat fibres when excess moisture is present.

After several hours of drying (dependent on the average weight of the product) increase the oven to the desired temperature, introduce the smoke and cook for the prescribed length of time.

Once the product is cooked it needs to be showered or dunked in cold water to prevent the product cooking further in its own heat, then transfer product to the cool room.

INGREDIENTS USED IN OUR CURING AGENTS

Salt

Sodium chloride - or common salt - has been used for the preservation of food from times of antiquity. In the modern Food Industry salt is not often used as a food preservative. In the production of manufactured and cured meats, it is added to enhance the functional properties of the product. Salt is also used as a flavour enhancer.

Phosphates

Phosphates are salts and could have been included in the preceding section. However, phosphates play such an important role in the Meat Industry, that they are often regarded as a specialised ingredient, and treated separately.

Dunninghams curing agents are carefully formulated to ensure the best possible quality characteristics of taste, colour, succulence and shelf life, are achieved without compromising on yield.

With over 80 years' experience and a world wide network of suppliers, Dunninghams has developed a range of products specially formulated for the New Zealand Meat Industry.

Dunninghams formulations are continually being reviewed to ensure they encompass the most advanced food science, comply with New Zealand's food laws and optimise our customers' profitability.

The ingredients used, and their functions in meat products, are reviewed in the sections that follow.



The most important function of salt is to combine with phosphates to hydrate and solubilise meat proteins. These functions are essential in the production of high quality meat products, where it is necessary to use active ingredients to optimise the natural properties of the muscle tissue.

Salt, in the presence of phosphates, begins to have an effect on muscle proteins at a level of 1.2%, or approximately 12g per kg. This effect is enhanced as the salt concentration is raised, and at 2% salt, the meat proteins begin to be fully hydrated or activated.

Although salt is used at lower levels in the modern Food Industry, salt can still contribute to the shelf life of meat products, particularly in products where salt is used in conjunction with other properties such as reduced pH, modified atmosphere packaging and low storage temperatures.

A final and important use of salt is as a carrier of components which could be dangerous

After slaughter, meat undergoes irreversible changes like rigor-related stiffness and subsequent muscle relaxation during aging. These changes limit meat's binding properties and cause shrinkage while cooking, due to post-slaughter biochemical alterations.

A critical change is the loss of adenosine triphosphate (ATP), causing muscle fibres to remain contracted after rigor mortis. Even with aging, the original muscle flexibility isn't fully restored.

Phosphates play a key role by disrupting the bonds formed in muscle fibres, enhancing solubility, especially when paired with salt. This universal use in the Meat Industry addresses these concerns. Another post-slaughter change is a pH drop due to glycogen converting to lactic acid, potentially resulting in a low pH of 5.5, which reduces water retention.

As phosphates are generally alkaline, adding them raises pH levels, helping meat hold more water. Specific phosphates can also split chemical bonds in muscle fibres, crucial for stable gels and emulsions in processed products like sausages.

Choosing phosphates for varied applications is specialised, involving controlled conditions or blending different types to meet specific needs effectively.

When added to meat, sodium nitrite turns into nitric oxide (NO), which triggers a series of reactions resulting in a pink colour. This pink hue is achieved by the transformation of nitrite by-products, ultimately forming stable pink compounds in cured meat.

The reaction sequence depends on specific conditions. Initially, a mildly acidic environment with a pH between 5.2 and 6.4 is required. Lower pH levels enhance the reaction's speed. Normally, meat's pH drops to 5.5 post-rigor and rises due to enzymatic activity during aging. Fresh meat has a pH of 5.6 to 5.8, ideal for colour development.

Key factors for colour development are sufficient myoglobin in meat and ample nitrite in curing. Myoglobin can be low in chicken or extended products like sandwich hams, making stable colour harder to achieve.

To improve colour, additives like ascorbic acid and its salts are used. These act as reducing agents, counteracting oxidising agents that hinder colour stability. However, excess oxygen can hinder their efficacy, particularly if other negative factors are present.

Temperature influences colour development rate, with lower Meat Industry temperatures leading to slower reactions. Most curing requires overnight holding, suiting processes like tumbling.

Nitrite's reaction with meat constituents can form carcinogenic substances, so their levels are regulated. In New Zealand, nitrite content is capped at 125 parts per million for cured and dried meats.

Nitrite complexes, including nitrosomyochromogen, are sensitive to light, causing colour fading. This is more pronounced in products with marginal colour development.

The reagent needs to be heated to 700°C before it begins to form a gel. As a gel, carrageenan has the capacity to bind large quantities of water, with stable gels being produced with 1 part carrageenan and 100 parts water. Carrageenan gels are heat-reversible. That is, they will set at lower temperatures, but melt in heated products. For this reason they are more suited to products that are consumed cold.

The most widely used has been soy protein, or soy isolates. Dairy proteins such as whey powder and casein have also been used, as has egg albumin.

All of these substances are allergens. Where possible, Dunninghams has replaced allergenic substances with non-allergenic alternatives such as other vegetable proteins or pork rind powder.

Proteins are added to meat products to improve the gelling and emulsifying characteristics. This in turn leads to improvements in the mouth feel of the product, whilst reducing gel in sliced and pre-packed products.

INGREDIENTS USED IN OUR CURING AGENTS

Sodium Nitrate

Sodium nitrite is added to cured meat products to provide a stable pink colour, and also to enhance the flavour traditionally associated with cured meat. In addition nitrite is added as a food safety measure, as nitrite has some bacteriostatic effects, and acts as a preservative against certain bacteria. Sodium nitrite is itself colourless. Colour is added to salt that has had nitrite mixed in. This is a safety attribute used to ensure that salt containing sodium nitrite is not used incorrectly.

Carrageenan

Carrageenan is derived from seaweed. The type of carrageenan used in the meat industry is termed K-Carrageenan.

Added Proteins

A number of different proteins are used in the meat industry to enhance the water-holding capacity, and to assist in the formation of gels.

PROBLEM SOLVING

BACON & HAM

1: Spoilage problems

Gas-producing bacteria can also cause the pin hole effect, although this is unusual in products with reasonable levels of curing salts. Nevertheless, it is important to maintain certain hygiene standards, with the following being important:

- Use only fresh meat. Tainted or old meat cannot be 'refreshed' by curing.
- Brines which are re-used, kept too long or used for a variety of products, may become contaminated. It is recommended that brines (especially injection brines) are made fresh for a particular operation and are not stored for prolonged periods of time.
- Plant and equipment should be cleaned and sanitised daily. Proper cleaning may involve stripping some pieces of equipment. Refer to user manuals and follow the recommended procedures.

(b.) Bone Taint

Bone taint can be a problem specific to Cooked on the Bone Hams (COBs). Products such as ham that are cured 'bone-in' may suffer bone taint if the meat around the bone is not properly cured. This can be resolved by using a hand injector to inject curing brine up along the hock. It is also necessary to ensure the meat is not tainted before curing.

(c) Poor Shelf Life

Although the shelf life of ham and bacon products is a broad subject, many problems can be overcome by adhering to four basic principles:

- Use the correct cures and marinades. The combination of curing salts, cooking, correct packaging and cold-holding temperatures are the basis of a product's shelf life. Salt levels in the finished product should be about 2%. This is necessary to inhibit some of the spoilage organisms that can grow at low temperatures.
- Cook ham products correctly. A core temperature of 68°C is recommended for large products such as leg hams, which may take a number of hours to reach core temperature. Smaller products such as chubs, cook more quickly, and should be cooked to a core temperature of 72°C.
- Products to be sliced or stripped of cooking bags or netting, must be handled through equipment and on benches that have been thoroughly cleaned and sanitised.
- Storage temperatures are inversely related to shelf life. A reduction in holding temperatures from 4°C to 1°C will result in a significant increase in shelf life. Operators able to reduce temperatures to -1°C will see additional improvements.

2: Colour Problems

(a) Product fades on outer surface, but remains pink on inside

The cured pigment is affected by strong light and in particular by neon lights. It is possible to improve the retention of colour by the addition of reducing agents. Ask your Dunninghams representative about colour-fast additives.

(b) Product has grey patches, or has poor colour throughout

The product is likely to be insufficiently cured. There are a number of possible reasons for this:

- Insufficient myoglobin (meat pigment) in the meat. This is not normally a problem. The exceptions are products such as sandwich hams that are highly extended. Chicken products can also have minimal levels of myoglobin.
- Insufficient nitrite level in the cure. Pumping brines correctly prepared will have the correct level of nitrite. However, it is important that cover brines are also maintained with the correct nitrite level.

- Insufficient time given for complete curing before the product was cooked. The reaction of curing salts with the meat pigments is quite complex and takes a certain period of time. Holding the product overnight (16 hours) is normally sufficient for good colour development.
- Temperatures are too cold. It is important that temperatures of pumped meats do not exceed 4°C. On the other hand, temperatures must not be too cold, as colder temperatures will reduce the rate of development of curing colours. For this reason it is important to ensure frozen meats are completely thawed, and meat temperatures are between 2 and 4°C before curing is attempted.

(c) Product has green discolouration

Green discolouration can be brought about by the use of incorrect levels of curing agents, or by microbial spoilage:

Excess levels of nitrite (about 5 times the legal limit) can lead to a condition known as nitrite burn. It is recommended to use nitrite in the form of nitrite salt blends, or complete curing blends such as Dunninghams Ultracure or Honey Dew to ensure excessive levels of nitrite are not used inadvertently. Cover brines should also be tested periodically to ensure nitrite levels are controlled. Bacterial spoilage can bring about green discolouration under certain conditions, such as the loss of vacuum in sealed packs. High storage temperatures can also be implicated.

(a) Product not retaining water

Different products have an inherent ability to retain a certain level of water, resulting in an industry-accepted yield. It is important to note that different styles of product don't all retain the same level of water. For example, a COB may be acceptable with a yield of 10% of green weight (raw weight), whilst sandwich or pressed might be expected to yield 150 to 200% green weight (raw weight).

Allowing for these differences, there can be reasons for products not retaining the expected level of water:

- Phosphates not used correctly. Phosphate blends are prepared to interact with the meat proteins in the presence of salt to enhance the water-holding capacity of meat products. Phosphate blends are scientifically formulated to achieve the desired result in different products. Ensure you follow the pumping charts for given applications and avoid using phosphates at low or higher levels than is recommended
- Acid conditions can result in poor water uptake. Ensure brines containing acidulants such as GDL are used in the prescribed time. Avoid using PSE meat.
- Excessive pump pressures will cause the flesh to tear and result in lower water uptake. For higher yield and uniform products, it is important to use a multi-needle injector. It is almost impossible to achieve a high yielding product using a hand injector. When using multi-needle injector it may not be possible to achieve the desired uptake of brine in a single pass, which is likely to cause rupture in the flesh. Any brine retained in the torn flesh will be lost readily when the product is cooked. It is preferable to use two passes at a moderate pressure, ensuring a more even distribution of the brine.
- Excessive cooking temperatures will result in additional losses. It is recommended cooking temperatures be monitored using a probe. It is also important to adjust the final temperature to the size or diameter of the product, with larger hams requiring lower core temperatures than small or thin products. For food safety reasons, all ham should be cooked to achieve a minimum of 68°C, with chubs and smaller products taken to 72°C. Oven temperatures and humidity should also be well controlled. Yield can be improved by staging cooking temperatures so they are 25-30°C higher than the core temperature.

PROBLEM SOLVING BACON & HAM

2. Colour Problems

3. Texture & Consistency Problems

PROBLEM SOLVING

BACON & HAM

3. Texture & Consistency Problems

(b) Reformulated products don't hold together

Sometimes reformulated products break apart, especially on slicing. Reasons for this are varied, as the condition can be brought about by the way the meat is selected and prepared; by using meat that has undergone a degree of spoilage, the use of the incorrect ingredients and by applying severe cooking methods.

- Meat with excessive levels of fat will not adhere properly. It is important to trim fat from meat to be injected and tumbled, not only does fat interfere with the binding process, but fat has no capacity to hold water. Thus, fatty meat causes excessive amounts of water to pass into the lean parts of the meat, resulting in these structures becoming weakened.
- When meat is correctly injected and tumbled, it should be sticky to touch. All the water in the tumbler should be taken up and no free liquid should be evident. Signs of free water can be due to excessive amounts of water added to the tumbler. The condition can also be brought about if the time between injecting and tumbling is too long. Another reason for the meat not being sticky at the end of tumbling, is that the wrong curing ingredients have been used. Consult your Dunninghams representative for advice on the use of specialty cures. Yet another reason is the tumbling time is insufficient. A general guide is that reformed meats should be tumbled 2500 revolutions. It may be necessary to use a higher number of revolutions for smaller tumblers.
- Meat that has undergone early stages of spoilage can be slightly acidic. It is difficult to extract meat proteins under these conditions. Products prepared from such meat will be compromised in terms of gel strength and water retention.
- Loose bagging of reformulated meats will result in the meat not binding correctly on cooking. Ensure bags are pulled up tight to provide good contact between the meat pieces in the bag.

4. Problems with Smoking

Smoking is considered an art, and even operators using modern, well-controlled smoke houses can have problems from time to time. Common problems are invariably related to the way the smoke cycle is set up and managed:

- Uneven smoke colour is usually the result of insufficient or uneven drying of the product before smoking. 'Striped' patterns are due to condensate running over the product during smoking. Spotty or uneven patches are a result of moisture interfering with the uptake of smoke and can usually be remedied by increasing the drying time/temperature before smoking. Overloading the oven can also cause problems with airflows and lead to variable smoking and cooking outcomes. In certain instances, faulty equipment has also been found to cause uneven smoking, with airflow patterns, leaks and the like, allowing for cold spots in the oven.
- Products that are wrinkled or tough are invariably the consequence of over-drying before or during the smoking process.

5. Emulsion Products

To discuss problems including spoilage problems, colour problems, problems with texture or consistency, problems during cooking or smoking, contact your Dunninghams sales representative.

Try out these Butcher's Banquet Recipes



Easy Butcher's Banquet Grilled Chicken and Veggie Skewers

INGREDIENTS

- 1 pound boneless, skinless chicken breasts, cut into chunks
- Assorted vegetables, such as bell peppers, onions, and zucchini, cut into chunks
- Butcher's Banquet All Purpose Rub
- Olive oil
- Salt and pepper



INSTRUCTIONS

- 1. Prep Skewers:** Soak wooden skewers in water for about 15-20 minutes to prevent them from burning on the grill.
- 2. Thread Ingredients:** Thread the chicken and assorted vegetables onto the skewers, alternating between them.
- 3. Season:** Brush the skewers with olive oil and sprinkle a generous amount of Butcher's Banquet All Purpose Rub over all sides of the chicken and vegetables. Sprinkle with a pinch of salt and pepper.
- 4. Preheat Grill:** Preheat a grill or grill pan to medium-high heat.
- 5. Grill:** Place the skewers on the preheated grill and cook for about 10-15 minutes, turning occasionally, until the chicken is cooked through and the vegetables are tender and slightly charred.

Serve: Remove the skewers from the grill and let them rest for a minute. Serve the grilled skewers as they are or with a simple side salad.



MIXING CHART

Dunninghams Cures

Cure	Usage
DMD CURE COLOURBRITE 4kg	<p>Pumping pork 60g to 10l water</p> <p>Pumping beef 30g to 10l water</p> <p>Soaking brine 8g to 10l of water</p> <p>Small goods 30g to 50kg meat (finished product)</p> <p>Spray solution 400g to 10l of water</p>
DMD CURE COLOURQUIK 1kg	<p>For pumping 173g to 10l of water and pump to 15%</p> <p>Contains 6.3% Sodium nitrite on salt</p> <p>* Please note there are no permissions in the food standards code to add nitrites to fish products.</p> <p>* Not for use with unprocessed meat</p>
DMD CURE 2580 SPECIAL 25kg	<p>Mix 613g to 10l of water dissolve then add 1kg salt and dissolve or refer to pump chart</p> <p>* Premix contains 1.5% Sodium nitrite</p> <p>* Please note there are no permissions in the food standards code to add nitrite to fish products</p>
DMD CURE COLOURQUIK SALINITE 12.5kg & 25kg	<p>Add 1.2kg per 100l of water, refer to pumping chart.</p> <p>Contains 6.3% Sodium nitrite</p> <p>* Please note there are no permissions in the food standards code to add nitrite to fish products</p> <p>* Not for use with unprocessed meat</p>
DMD CURE CORNED BEEF 5kg & 25kg	<p>For a 20% pump above raw weight dissolve 1.1kg corned beef cure in 20l of water.</p> <p>After dissolving cure add salt 1.5kg (to your preference) sugar can be added if desired. Dissolve before pumping</p> <p>Premix contains sodium nitrite 1.7%</p> <p>* Please note there are no permissions in the food standards code to add nitrites to fish products</p>
DMD DRY CURE 1kg & 5kg	<p>Use 50g per kg of meat. Rub on to meat, place in a bag, vacuum seal or remove air from bag and seal.</p> <p>Leave in chiller for a minimum of 10 days. Once curing is complete remove from bag rinse with chilled water and dry.</p> <p>Product can be smoked if required. Product is now ready to cook and consume. Cure premix contains 0.26 Sodium nitrite. Please note there are no permissions in the food standards code to add nitrite to fish products</p>
DMD HONEYDEW CURE 5kg & 25 kg	<p>Recommendation for a 20% pump above raw weight dissolve 1kg Honeydew cure in 10l of water.</p> <p>After dissolving cure add salt 400g to 700g (to your preference) sugar can be added if desired, dissolve before pumping. Pump meat to 20% above raw weight.</p> <p>* Premix contains sodium nitrite 0.99%</p>
DMD CURE PARRAGON 4X4 HAM 5kg	<p>For a 60% pump above raw weight, dissolve 10.6kg cure in 47.4l of water. After dissolving cure, add salt 2kg (to your preference) sugar can be added if desired, dissolve before pumping. Pump meat to 60% above raw weight.</p> <p>Premix contains sodium nitrite 0.23%</p> <p>* Please note there are no permissions in the food standards code to add nitrite to fish products.</p>
DMD CURE PARRAGON UNIVERSAL 5kg	<p>For suggested usage refer to pump chart</p> <p>Contains 1.72% Sodium nitrite</p> <p>* Please note there are no permissions in the food standards code to add nitrite to fish products.</p>
DMD CURE PASTRAMI 5kg	<p>Dissolve 7kg pastrami cure in 45l of cold water. Pump to approximately 20% above raw weight of meat.</p> <p>Use in combination with pastrami rub</p> <p>Premix contains sodium nitrite 1.1%</p>

Cure	Usage																				
DMD CURE PINEAPPLE 500g	Mix 500g of cure and 4.5kg salt with 45l of water to make 50kg/litres (optionally add sugar up to 2kg) Pump to 25% over raw weight. Premix contains sodium nitrite 6.4%																				
DMD CURE PREMIUM BACON AND HAM 20kg	For a 15% pump above raw weight dissolve 550g cure in 10l of water. After dissolving cure add salt 800g (to your Preference) sugar can be added if desired, dissolve before Pumping. * Please note there are no permissions in food standards codes to add nitrites to fish products																				
DMD CURE PREMIUM BRINE MIX 10kg & 25kg	For a 12% pump above raw weight dissolve 3.9kg cure in 50l of water. After dissolving cure, add salt 4.5kg (to your Preference) sugar can be added if desired, dissolve before Pumping. Pump meat to 12% above raw weight. Premix contains sodium nitrite 2.05% * Please note there are no permissions in food standards codes to add nitrites to fish products																				
DMD CURE PREMIUM INJECTAMIX 25kg	<table><tr><td>% Pump</td><td>15%</td><td>25%</td><td>30%</td></tr><tr><td>Water (KG)</td><td>100</td><td>100</td><td>100</td></tr><tr><td>Injectamix (KG)</td><td>10</td><td>6</td><td>5</td></tr><tr><td>Sugar-Optional (KG)</td><td>7</td><td>4.1</td><td>3.5</td></tr><tr><td>Salt (KG)</td><td>13.7</td><td>8.1</td><td>7</td></tr></table> <p>To use this chart: select the pumping level required for your product. Prepare the brine according to the above chart, ensure the cure is completely dissolved before adding salt and sugar. Continue to mix until the salt and sugar has dissolved.</p> <p>Premix contains sodium nitrite 1.4%</p> <p>* Please note there are no permissions in food standards codes</p>	% Pump	15%	25%	30%	Water (KG)	100	100	100	Injectamix (KG)	10	6	5	Sugar-Optional (KG)	7	4.1	3.5	Salt (KG)	13.7	8.1	7
% Pump	15%	25%	30%																		
Water (KG)	100	100	100																		
Injectamix (KG)	10	6	5																		
Sugar-Optional (KG)	7	4.1	3.5																		
Salt (KG)	13.7	8.1	7																		
DMD CURE MASSAGE MIX 20kg	<table><tr><td>Meat</td><td>100</td></tr><tr><td>Massage mix</td><td>20</td></tr><tr><td>Salt</td><td>5</td></tr><tr><td>Water</td><td>75</td></tr></table> <ol style="list-style-type: none">Using a large mincer plate, mince meat into chunks.Tumble the meat with the salt until the meat becomes tacky (20 mins - 1 hour) while maintaining chill temperatures.Blend massage mix with water to form a smooth slurry. Add This meat to the salt and tumble continuously or rest with Periods for 2 - 6 hours. Keep chilled at all times.Fill into large moisture proof casings and cook to an internal Temperature of 71°C.Cool and chill as quickly as possible.	Meat	100	Massage mix	20	Salt	5	Water	75												
Meat	100																				
Massage mix	20																				
Salt	5																				
Water	75																				
DMD CURE SOAKING BRINE 12.5kg & 25kg	Mix 310g cure and 1kg salt with 10l of water, mix well and Soak. Premix contains sodium nitrite 3.0% * Please note there are no permissions in food standards codes to add nitrites to fish products																				
QI DURANT CURE PINEAPPLE 500g	For a 25% pump rate mix 500g pineapple cure with 450g salt and 45l cold water																				



Unify
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TECH SOLUTIONS
FROM OUTSIDE
THE BOX

**IF YOU'VE GOT A
VISION FOR YOUR
BUSINESS, WE ARE
READY WITH
INNOVATIVE
SOLUTIONS TO
MAKE IT HAPPEN.**

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We design and deliver cost effective software and apps to enable your business growth and capacity.

Cyber Security

We protect your business from cyber criminals with Industry recognised cyber security strategies and solutions.



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Winners from 2022: Cody Burton – Waimak Homekill, Canterbury. Hamish Tanner – New World Morrinsville, Josh Gray – PnS Invercargill, Miles Flavelle-Neame – Cashmere Cuisine Butchery, Christchurch (not pictured)

4 scholarships up for grabs in 2024

In support of the development of young butchers in the industry, Dunninghams is delighted to announce four Outward Bound Scholarships for 2024. Nominations are now open. An intensive 21-day course worth \$4000 - on us!

Why Enter?

At Dunninghams, we value the development of your staff - both professionally and personally. We are offering the opportunity for you to nominate a staff member for an all expenses paid, 21-day Outward Bound Classic Course worth \$4000.

Course dates: July/August 2024 (exact dates to be confirmed).

This course benefits both the chosen candidate and their company, as the candidate will gain:

- Greater self-esteem and self-motivation
- Better social skills with customers, colleagues and friends
- Increased productivity

Terms & Conditions

To be eligible for the Classic Course, candidates must have left school and be aged between 18 and 26 years by December 31st 2024. To participate, candidates must work in and be interested in furthering their career in butchery. Nominations must be received by 31st March 2024, with the lucky winner announced on 30th April 2024. Decision of the judges will be final. All nominators will be contacted after judging.

Dunninghams cover course costs. Employer or the individual covers the time off and travel/costs to and from Outward Bound.

How to enter

Think about who on your staff would benefit most from this once-in-a-lifetime opportunity to further their development. Then write approx. 100 words on why they should be chosen for the 2024 Dunninghams Outward Bound Scholarship.

Send your nomination, including your own name and contact details to:

Chris King
Dunninghams
PO Box 12572, Penrose
Auckland 1642

Alternatively, email
chris.king@dunninghams.co.nz

All nominations must be received by 31st March 2024.

For more information on Outward Bound, visit: www.outwardbound.co.nz

BEEF + LAMB
NEW ZEALAND

BUTCHERS' SUMMIT

SCHOLARSHIP

May 2024

Location TBC

The annual Retail Meat New Zealand conference a.k.a. the Butchers' Summit is a highlight on the industry calendar. The two day event incorporates a range of speakers covering different topics facing our industry today. Not only is the content fresh, relevant and thought provoking but the networking opportunities for delegates are always one of the most raved about aspects.

RMNZ want to see more independent butchers attending, as well as create further benefits in the membership offering. Enter the Beef + Lamb New Zealand Butchers' Summit Scholarship – an opportunity for independent butchers to attend to get the most out of what the Summit has to offer.

The Beef + Lamb New Zealand Butchers' Summit Scholarship will be open to:

Independent butchers, provided they are members of Retail Meat New Zealand

The Beef + Lamb New Zealand Butchers' Summit Scholarship will cover:

Butchers' Summit registration (including Conference Dinner), two nights accommodation and return flights or fuel costs.

Applications for the Beef + Lamb New Zealand Butchers' Summit Scholarship will open on the Retail Meat New Zealand website in February, when registration for the event opens.

There will be four individual recipients of this scholarship, and these will be drawn at random via Facebook Live on a date specified closer to the time.

FOR MORE INFORMATION CONTACT MICHELLE@RMNZ.CO.NZ

*Each scholarship will cover costs up to \$1250 per person.



BUTCHERS BANQUET MARINADES



Code	Description	Weight
GLUTEN FREE (GF)		
MARLBBSBBQ250	Smokey BBQ Marinade GF	250g
MARLBBCLSBBQ04		4L
MARLBBSCH250	Sweet Chinese Honey Marinade GF	250g
MARLBCLKT250	Honey Mint Rosemary Marinade GF	250g
MARLBCLHMR04		4L
MARLBCLKT250	Smokey 'n' Hot Marinade GF	250g
MARLBCLKT04		4L
MARLBBSCL250	Sweet Curry Marinade GF	250g
MARLBCLSC04		4L

250g pouches sold as cartons of 10

BUTCHERS BANQUET RUBS



Code	Description	Weight (g)	Shakers per carton
GLUTEN FREE (GF)			
RUBBBAP110	BB All Purpose Rub GF	110	10
RUBBBC150	BB Chicken Rub GF	150	10
RUBBBL130	BB Lamb Rub GF	130	10
SALBBCHKGF	BB Chicken Salt GF	150	10
SALBBGARHRBGF	BB Garlic & Herb Salt GF	160	10
COABBGARSTKGF	BB Garlic Steak Sprinkle GF	90	10
RUBBBOMGF	BB Oriental Mint Rub GF	120	10
RUBBBLHGF	BB Lemon & Herb Rub GF	120	10
RUBBBTEXGF	BB Texan Rub GF	120	10
RUBBBNSGF	BB Nicy Spicy Rub GF	120	10
RUBBBPFSGF	BB Peanut Free Satay Rub GF	120	10

ENVIRONMENTAL RESPONSIBILITY

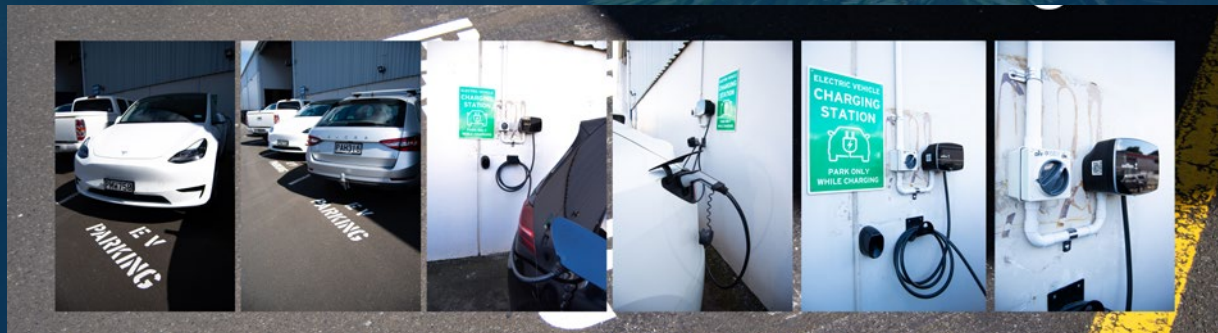
New for 2023/24

We've added solar panels to our Christchurch building

Like many businesses, Dunninghams is a perfect candidate for solar with relatively high base load energy demands that can be offset by solar power during the day, combined with a large roof space. With the additional roof space in the new warehouse, we have the opportunity to obtain further power savings and offset our carbon footprint as a company.



Electric vehicle charging stations have been added in Auckland



New memberships



We are members of the Packaging Forum.

The Packaging Forum advocates to government on behalf of members for effective policy settings and regulation around packaging sustainability.

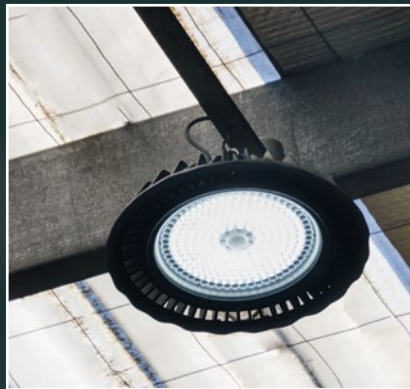


We are now members of the soft plastic recycling scheme. We will be recycling soft plastics in all 3 of our locations.

The soft plastic recycling scheme website tells you all about plastic bag, plastic wrap, bubble wrap and grocery bag recycling.



The benefits of a water tank to the environment are: It prevents soil erosion and reduces flooding. Uncollected rainwater collects toxins and sediment from soil erosion and is deposited into streams, lakes and ponds via our drainage systems. Large storage tanks can also help to prevent and reduce floods in lower areas.



Upgrading your light bulbs is the easiest and smartest way to help reduce your home's carbon footprint.

So we switched out all of our bulbs with energy efficient LED's, throughout our buildings, from our kitchens to our warehouses.



Every year, New Zealand generates over 80,000 tonnes of electronic waste, much of which contain toxic elements.

We're making it as easy as possible for our staff to dispose of their electronic waste, as well as lessening our footprint on the environment as a business.



As anyone who uses and replaces printer toner cartridges knows, it can be tempting to throw them away when they're empty. The thing is, toner cartridge recycling is a more responsible, sustainable way to deal with your empties, and it's easier to do than ever before.



"It's estimated that nationally only 28 per cent of materials are recycled and the rest goes to landfill."
- Environment Minister D.Parker.
At Dunninghams, we're recycling as much as possible in all three of our locations. With recycling points throughout the buildings.

ENVIRONMENTAL RESPONSIBILITY

TOITŪ



We are delighted to confirm that DM Dunningham Limited has successfully completed the audit requirements of Toitu Enviromark gold certification.



The key elements and achievements for Toitu Enviromark gold certification are that you:

- Have identified and established objectives, targets and KPIs
- Have implemented and maintained environmental programmes to address significant environmental aspects
- Have processes in place to monitor significant environmental aspects
- Have emergency preparedness and response processes in place to prepare for and respond to potential emergency situations
- Have processes for evaluation of compliance which assess and correct compliance issues to ensure ongoing compliance.
- Have environmental programmes in place to comply with legal and other requirements
- Have determined the context and scope of your organisation
- Can demonstrate leadership and commitment by top management in allocating appropriate personnel and resources to the EMS
- Have assigned and communicated roles, responsibilities and authorities for the EMS

Our company vehicles are electric hybrids.

Next-Gen RAV4 is a no compromise SUV designed to meet the needs of active, adventurous and sustainably-conscious New Zealanders who are both young and young at heart.



SOCIAL RESPONSIBILITY

for our staff

Employee Assistance Programme (EAP)

Our EAP (Employee Assistance Programme) is a professional and confidential service paid for by Dunninghams. It is to assist you if you are experiencing any personal or work related difficulties. This service is provided by an independent company, EAP Services Limited, and their professionals are all qualified, registered and highly experienced EAP specialists.

Ethical trading (anti slavery)

Supplier reviews including supplier agreements with code of conduct schedule. It contains clauses that address discrimination, health and safety, compliance with all local employment laws and regulations (including minimum age requirements), modern slavery and exploitation, privacy rights and working conditions (remuneration, hours, leave). A copy of our supplier code of conduct is available to view on our website at the bottom of the home page under 'Supplier Code of Conduct'.

for our community

Outward Bound

In support of the development of young butchers in the industry, Dunninghams has been offering 4 Outward Bound Scholarships per year, for many years. An intensive 21-day course worth \$4000 - on us!

We like to give back to the community, via sponsoring worthwhile New Zealand causes



Land + design + build



One of Calder Stewart's unique benefits is our extensive industrial land holdings in a range of locations throughout New Zealand. These sites are primed for both industrial and commercial development. Our planning, financing, design and build capabilities also provide full turnkey options. Get in touch for all of your industrial property and building needs.

Your partner in property and building.





RMNZ.CO.NZ

ABOUT US

Retail Meat New Zealand is a membership organisation. We represent and promote the interests and views of businesses involved in the retail meat industry, including independent butchers, supermarkets, small-goods manufacturers, wholesalers and affiliated businesses. Our main objective at RMNZ is to foster excellence in our industry by providing support for our members through communication, leadership and expertise.

We aim to meet this objective by helping our members gain the most out of their businesses by providing opportunities to excel in their craft and maximise exposure to both industry and consumers with the events that we run. We keep our members on top of media issues and consumer trends by providing regular and timely industry and media updates, and we encourage them to continue pushing the boundaries as a forward-thinking industry in this fast paced and transient environment.

RMNZ EVENTS & INITIATIVES

Members of RMNZ have access to our annual events and competitions such as the Pact Packaging Young Butcher and ANZCO Foods Butcher Apprentice of the Year, the Pure South Master Butcher Teams' Challenge, the Great New Zealand Sausage Competition and the annual conference a.k.a. The Butchers' Summit. We also manage New Zealand's National butchery teams, the Hellers Sharp Blacks who compete in the bi-annual World Butchers' Challenge and the ANZCO Foods Young Butchers of New Zealand squad, who compete in the World Champion Young Butcher and Apprentice competitions.

MEMBERSHIP BENEFITS

ADVICE IN

- Legal issues in most aspects of business, including employee situations
- Public relations/marketing
- Nutrition
- Issues management
- Food packaging and labelling
- Business management
- Social media
- Advertising

INDUSTRY SPECIFIC INFORMATION AND NEWS

- Keeping you in the loop with media activity relating to our industry
- Regular newsletters and updates to keep you informed in the latest news in the retail meat sector
- Regular social media updates
- Member networking and advice



You get out of Retail Meat New Zealand what you put in. I have found since being an active member of RMNZ, my business has grown in turnover and profitability. The networking opportunities with other butchers, suppliers and industry professionals has opened many doors for me personally, as well as my business.

- Reuben Sharples | Aussie Butcher New Lynn

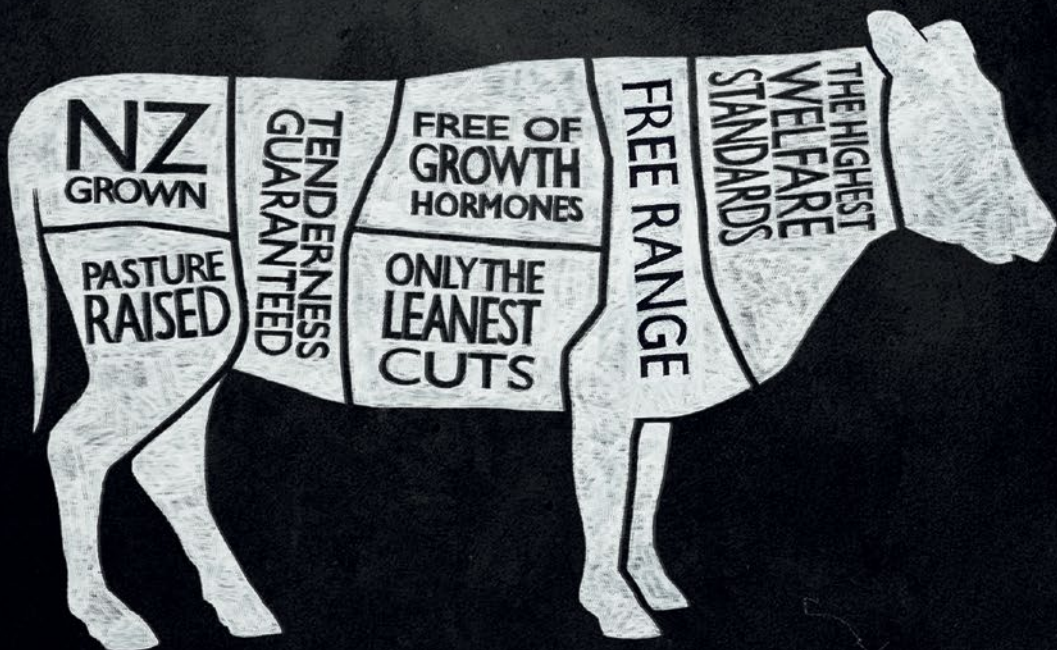
Being a member of Retail Meat New Zealand has helped me hugely in so many different ways. I've been lucky enough to meet some of the most talented and successful butchers in the country, and use their knowledge to help improve my own knife and leadership skills. I've also been lucky enough to build up a great reputation within my community from competitions such as the Alto Young Butcher & ANZCO Foods Butcher Apprentice of the Year, which has now lead me to compete in the World Butchers' Challenge alongside six other talented kiwi butchers. Without the help from RMNZ, I would definitely not be where I am today!

- James Smith | PAK'nSAVE Pukekohe

IF YOU WOULD LIKE TO TALK TO US ABOUT BECOMING
A MEMBER OR FOR MORE INFORMATION ON ANY OF THE
COMPETITIONS OR EVENTS WE RUN, PLEASE CONTACT US
ON **09 489 0879** OR EMAIL **MICHELLE@RMNZ.CO.NZ**



TOUGH STANDARDS.
TENDER RESULTS.



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TO BE CONFIDENT YOU'RE BUYING THE VERY BEST NEW ZEALAND HAS TO OFFER, LOOK FOR THE NEW ZEALAND BEEF AND LAMB QUALITY MARK.

OVER 20 YEARS OF ASSURED QUALITY



WHY?

Prior to the introduction of the New Zealand Beef and Lamb Quality Mark there was a real problem with toughness. Tenderness testing in 1994 showed that 50% of beef in New Zealand was tough, as was 25% of the lamb.

HOW?

The introduction of the Quality Mark in 1997 focussed on radical changes in processing. These changes were mainly around controlled chilling and electrical stimulation, known as AC_A.

AND THE RESULTS?

Since that time, ongoing testing has shown that toughness is no longer an issue in New Zealand. In fact, tenderness testing shows that toughness of beef and lamb is now less than 0.01%.

SO IS THE QUALITY MARK IMPORTANT?

You bet it is. Always ensure you are ordering beef + lamb that is Quality Mark assured. Tough Standards. Tender Results.



New Zealand

Journey through diverse terrains, from majestic snow-capped mountains to pristine beaches and lush forests. Witness the surreal beauty of Milford Sound, explore the geothermal wonders of Rotorua, and soak in the scenic splendor of the Southern Alps. New Zealand's unspoiled beauty will leave you in awe.

Step back in time and explore New Zealand's fascinating history. Wander through the ancient forests of Waipoua, where you'll find the massive kauri trees, some over 2,000 years old. Visit the historic sites of Waitangi and learn about the signing of the Treaty that shaped the nation's future.

Surf's up! New Zealand boasts some of the best surfing spots in the world. Whether you're a seasoned pro or a beginner, catch the perfect wave in Raglan, Piha, or Gisborne. Don't forget to relax on the sandy beaches, enjoying the picturesque sunsets that paint the sky in hues of orange and pink.

Calling all thrill-seekers! New Zealand is your playground. Hike the iconic Tongariro Crossing, bungee jump off the historic Kawarau Bridge, or go skydiving over Queenstown for an adrenaline-pumping experience you'll never forget. Our outdoor activities are bound to leave your heart pounding with excitement!

Picture: Aoraki/Mount Cook National Park

Every business
is a journey,
let's find a way.

 BNZ Business

bnz 
let's find a way



Food Technologists: Meggie Fang & Rose Martinez

NEW PRODUCT DEVELOPMENT ON-SITE

The Innovation Hub at Dunninghams' head office in Auckland is a purpose-built kitchen with the capability of emulating a wide range of commercial manufacturing processes on a smaller scale.

Product development is a key area of expertise for Dunninghams. Now with a stronger team than ever, our NPD department helps bring new ideas into marketable new products or improve existing products to meet new or evolving customers' needs.

The team works closely with our customers and suppliers to create food solutions worthy of carrying our customers' brand and name, and a place at every table.

Underpinning the work that takes place in the Innovation Hub is the focus on how the food looks both raw and cooked, how it tastes and how easy it is to cook. The aim is to create products which not only function well in every aspect, but also meet customer, market and compliance requirements.

New products are initially launched on a trial basis, and fortunately we have the ability to do this easily.

What is important to us and our customers is to ensure they get plenty of repeat business by ensuring we make cooking the finished product simple, no fuss and full of flavour. To help in this, the NPD team presents new products to our Sales Reps both in the raw and cooked state, so that they can see the product from the retail perspective as well as the consumer's perspective.



Oriental Mint Glaze



Honey Mint Rosemary Marinade

WHY TRADE WITH DUNNINGHAMS?

New Zealand has always been a country of inventors and innovators. A number of the world's momentous discoveries in science, technology, medicine and agriculture have been made by New Zealanders.

With a stable parliamentary democracy, low inflation and high employment, New Zealand has a strongly performing economy and makes for a successful and low-risk trading partner.

Dunninghams embodies all that is great about New Zealand – we've made it our quest to provide a fresh, comprehensive and innovative range of local and international products to meet all tastes and needs across our diversified markets.

Despite our global abilities, we have maintained a good, old-fashioned family way of doing business and have built our success by going the extra mile for you, our customers, to ensure we meet our commitment to deliver.

We are New Zealand's largest butchery supplies company with over 100 years experience, with a sales force that spans the nation.

We make it our job to:

- Listen and act on what the market demands
- Provide new and innovative products
- Custom design and blend
- Equip our sales team with product knowledge second-to-none
- Give the support needed for our customers and suppliers to reach their own business goals



FINDEX

Auckland

Your story is our business

Uniquely integrated financial solutions for people, businesses and institutions that transform and grow as their needs do.

findex.co.nz

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