

PILPED



Elhadepler Kagitcilik San. ve Tic. A.S.

Adress: 29 Ekim Caddesi, No:15, 34197 Yenibosna -
Istanbul / Turkey

Tel: 0090 212 551 6244

Fax: 0090 212 551 0192

E-Mail: info@elhadepler.org

Web: www.elhadepler.com

www.elhadepler.org

www.popifiks.com



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**Protects
Your Meat
!**

Today it is vital for “modern meat processing plants” to work with professional packaging materials. WHY?

Avoidable Problems:

- *The liquid exuding from fresh protein is an ideal breeding ground for bacteria - due to its high water content - and is a major health risk.*
- *When shopping people prefer to buy meat without exuded liquid. Clean and appealing packaging is a means to win the consumer's trust.*
- *Appropriate packaging significantly helps to increase storage time and maintain the quality and attractive appearance of the packed meat products.*



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The Solution

- *PILPED Meat Pads provide a highly innovative and efficient means of keeping meat packaged in optimal condition.*
- *PILPED meat pads are available in a wide range of absorbencies. This means that post-packaging liquid spillage from poultry, pork, beef, fish and game can be 100% prevented with the appropriate pad.*
- *PILPED Meat Pads are able to protect the meat products from the risk of pathogens. This means that shelf life is significantly increased and food safety is also improved.*
- *Using PILPED Meat Pads improve the presentation of your meat, fish or poultry by absorbing and locking away meat juices without sticking to the product.*
- *Your produce looks fresher and more attractive to consumers and processing of the meat product in the kitchen becomes easier.*



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Benefits

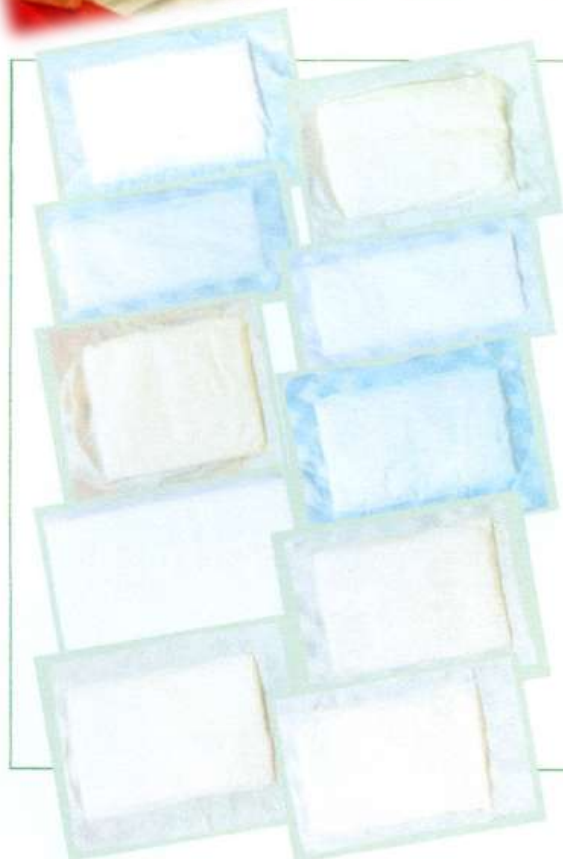
- Appropriate liquid absorbing capacity for each type of meat (25-80 gr)
- Longer storage time
- Hygienic solution which enhances food safety
- Available in YELLOW & WHITE colours
- Doesn't stick to the meat
- Attractive appearance to the customers



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The PILPED Product Range To Suit All Needs



Type	Size (mm)	Liquid absorbent capacity	Packing pads/outer
SEL	85 x 130	25 g	3 000
SAP	85 x 130	35 g	3 000
SEL	85 x 170	30 g	2 500
SAP	85 x 170	45 g	2 500
SEL	125 x 130	40 g	2 000
SEL	125 x 150	45 g	1 500
SEL	125 x 170	45 g	1 500
AL	85 x 125	30 g	2 000
SAP	125 x 150	70 g	1 500
SAP	125 x 170	80 g	1 500

SEL: Contains only cellulose

SAP: Contains cellulose plus SAP (Special Absorbent Powder)

AL: Manufactured from Airlaid (vacuumised cellulose) which contains both cellulose and SAP



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FREQUENTLY ASKED QUESTIONS 1

Your products are in contact with food. How can you be sure that they are hygienic?

We have “FOOD SAFETY” certifications from all our suppliers.

In our absorbant pads, we use a special type SAP (super absorbant polymer) that can be used with nutrients. It's more costly but human health comes always the first.

We have every necessary FOOD SAFETY certification. The certifications are approved by the Ministry of Agriculture and Rural Affairs of the Republic of Turkey.



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FREQUENTLY ASKED QUESTIONS 2

Do we need to use different pads for various kinds of meat (beef, poultry, fish) ?

Yes, you need to use different pads for different needs. Because each product leaves different amount of liquid on the tray.

The liquid sacration may vary according to;

- * the production technology of the facility
- * the physical conditions of the product itself



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FREQUENTLY ASKED QUESTIONS 3

Does absorption capacity per cm² vary for different products ?

That's true. The absorption capacity of a pad differs from one item to another.

There are two important factors that effect the capacity of a pad:

1. The size of a pad: The pad gets larger, the absorption capacity gets bigger
2. The level of SAP used in a pad: Super Absorbant Polymer is used to augment the absorption and the water holding capacity of a pad. It effects the capacity if it is used. More SAP is used, more absorption and water holding capacity of a pad increases.

The products on our list are based on standart sizes and standart absorption capacities. Nevertheless we also produce tailor-made products.



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FREQUENTLY ASKED QUESTIONS 4

Do you produce absorbent pads for packing whole chicken in PVC sack?

Yes we do. We produce 125x150 mm and 125 x170 mm sizes in particular for these products.

FREQUENTLY ASKED QUESTIONS 5

What is inside a PILPED Meat Pad?

PILPED Meat Pads are made of cellulose, crepe paper, nonwoven Polyethylene and occasionally SAP (super absorbant polymer) which is made specially for “food contact products”.

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The Certificates



Turkish Standards
Institute Certificate of
Conformance



ISO 9001-2008



Production Certificate
issued by Ministry of
Rural Affairs and
Agriculture of the Rep.
of Turkey



HACCP



Test Reports



ISO 13485-2003



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The Manufacturer

Elhadepler Kağıtçılık San. Tic. A.Ş. was founded in 1941 in Istanbul – Turkey. Since then, the company supplies high quality absorbant materials in health care and food industry. Currently the company has 7 absorbant meat pad production lines. The company supplies more then 100 million pieces of meat pads annually.