



Domtar Paper's premium line of Steak and Market Papers provides the optimum balance between holdout and absorption. It has been a trusted source for use in butcher shop interleaving and display cases for more than 60 years. These products are FDA compliant for direct food contact. Available in white and a variety of colors. These papers are engineered to protect against cross-contamination and to ensure meats retain their moisture, color, and freshness.

Product Specifications

Basis Weight 24x36 - 500	Caliper (4-Ply)	Tear MD/CD	Wet Mullen
39 & 40 lb.	0.0036"	50 / 60 grams	*9 lbs. / inch

^{*}As measured by Domtar test method

Available Colors

White	Black	Green	Pink	Peach

Features:

- · Wet strength for end use durability and functionality
- Creates an optimal layer of moisture between meat and paper to discourage meat discoloration and spoilage
- Designed to release cleanly from meat surfaces
- In-house meat testing ensures a robust product
- U.S. FDA compliant for direct food contact
- 39 & 40 lb. options available (some lighter weights available)
- · No recycled fiber to ensure product purity

Environmental Characteristics:

- Forest Stewardship Council[®] (FSC[®]) certified by NEPCon, a partner of the Rainforest Alliance
- Made with Elemental Chlorine Free (ECF) virgin fiber content
- Sustainable Forestry Initiative® (SFI®) Certified Sourcing

Samples:

• For samples, please contact your Domtar Paper sales representative



