



CONTINUING LETTER OF GUARANTEE FOR ELASTIC & CASING MEAT NETTING

MADE IN THE USA 

ZIP-net, Inc. manufactures various types of elastic and casing netting used for the stuffing / wrapping of meat, and does hereby certify to the buyer that at the time of shipment the products have been manufactured and marketed in conformity with all currently applicable USDA and FDA requirements.

Consistent with prior agreements, this includes participation in the development and submission of data to the FDA demonstrating its safety and suitability for food contact purposes.

The products are manufactured from natural latex rubber thread covered with either cotton or polyester thread, and then knitted together with either cotton or polyester thread to form an elastic tubular mesh.

The product is intended to come in contact with meat and hold the contents together during cooking. Cooking temperatures must not exceed 450 degrees Fahrenheit for all cotton products and 425 degrees Fahrenheit for products containing polyester. The product must not be exposed to open flame such as barbequing and must be removed before consumption of the meat.

- ZIP-net products do not contain any of the eight major food allergens (milk, egg, peanut, tree nut, fish, shellfish, wheat, or soy), nor do they contain monosodium glutamate, sulfites, lactose, and Yellow 5 (tartrazine).

This "continuing" letter of guarantee is valid as long as the products are used under the conditions and temperatures accompanying normal use.

Regards,



Linda M. Geiger
Account Manager