



YOUR PRODUCT IN GOOD HANDS



NOMANET®



VISCOFLEX®



SPATEX®

WE GIVE A CHARACTER
TO MEAT PRODUCTS
WWW.NOMAXTRADING.EU

 **NOMAX**
GROUP

About us

Nomax Group is a leading supplier of packaging for the meat industry. For more than 25 years, we have been one of the world's top producers of textile casings and nettings for smoked meats.

Since the beginning we are a family company based entirely on Polish capital. We believe that trust, good relations and constant development guarantee a successful long-term cooperation.

Nomax Group offers a range of top brands: NomaNet® nettings for smoked meat, Viscoflex® textile casings and Spatex® spice-coated nettings, as well as a number of other solutions helping us and our customers to accomplish our common mission:

**We give a character
to meat products**

We supply our products to more than 1200 meat plants and wholesalers in Poland. Abroad our products are available through a network of more than 100 distributors in 40 countries. Our company is present in Europe, Asia, the Americas and Australia.

**Removal does not affect
meat structure**

**Traditional product
appearance**

NomaNet® netting is a safe, prime quality product certified for contact with food that gives smoked meats a traditional appearance.

We offer tailor-made solutions. International experience, technological know-how and commitment of our sales team enable us and our customers to create unique products that stand out on store shelves.

In order to save the time and cost of production, we offer a number of confection methods, such as TubaNet® applicators and Noqum 2000 shirring machines.

With more than 2000 elastic and non-elastic nettings we can face any challenge related to production, packaging and customising your product.

**Easy to peel
nettings**

meat nettings
NomaNet®





textile casings

Viscoflex®

The form of each meat product gives it a unique character and draws the attention of potential buyers, while an interesting packaging encourages them to purchase the product.

Viscoflex® textile casings offer the widest range of shapes, prints and additional elements enhancing the meat product. Choosing the right seam, decorative net, textured casing or label gives unparalleled marketing possibilities compared to other types of packaging. Our casings are created with great attention to detail in order to provide high quality and aesthetic value of the design. Each casing is made by hand and inspected by experienced professionals to ensure that our clients receive an original, prime quality product.

Individual print designs



**Wide range of additions
(seams, decorative nets)**

**More than 50
standard casing
forms**

**Rich assortment of
coatings and spices**

**Ideal for sliced
products**



The market success of a meat product depends on two main factors: taste and look. Having this in mind, the Nomax Group created casings which enrich the taste of the meat and cover it with an even coat of natural spices.

Spatex® casings are an innovative solution for easy application of herbs and both fine- and coarse grained spices onto the smoked meat.

**Even coating and invariable
taste of the whole product**

coatings with spices

Spatex®



new products

Spatex® InShape casings are a revolutionary solution that meets the long-standing expectations of our clients. It is the first casing which serves two purposes: shaping the product and covering it evenly with spices. The spice coating transfers to the meat product during thermal processing and slicing. The great diversity of forms and spice aromas gives endless possibilities for creating original compositions.

Spatex® InShape

Shape
forming

Spices that add taste
and colour



Viscoflex[®] Smoke

Smoking
casing

Exclusive appearance
of smoked meats



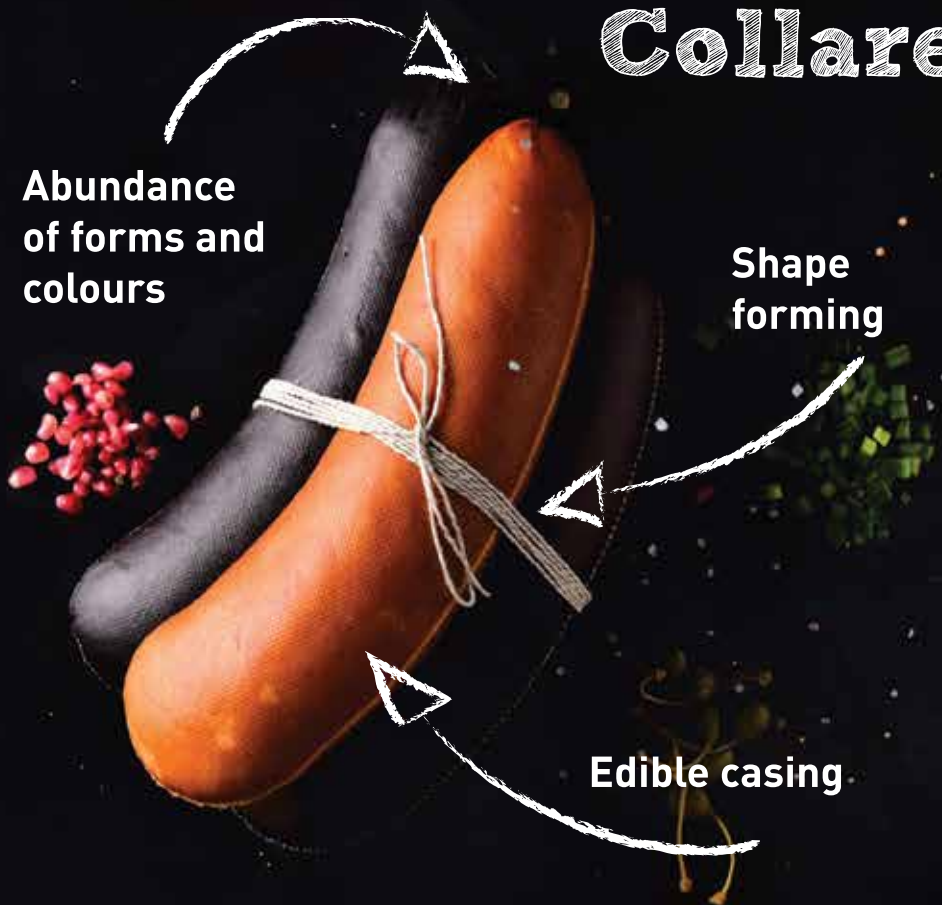
Viscoflex[®] Smoke is dedicated for both traditional and industrial meat production. It was designed for smoked-parboiled, lightly smoked, dried and maturing products. Owing to the use of the new coating technology, the casings can absorb and let in both smoke and steam.

Collarex[®]

Abundance
of forms and
colours

Shape
forming

Edible casing



Collarex[®] coatings are dedicated for both traditional and industrial meat production. They are designed for smoked-parboiled, dried and lightly smoked products made of pork or poultry stuffing with various degrees of fineness.

Thanks to the wide shaping possibilities, this innovative solution ensures that your product will stand out on the store shelves.



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