



Delnet®

Cheese Netting

Cost-effective • Sanitary • Strong

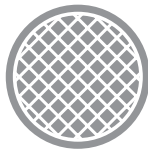
Delnet® Cheese Netting is FDA grade and has been used in cheese manufacture for over 20 years. The blue color can provide an easily-seen net, which helps avoid contamination.

The nets are produced from virgin resin. This avoids the dust and contamination of spun cotton or muslin which are often produced in open uncontrolled environments.

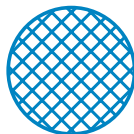
Why Delnet® from SWM?

- Produced from High Density Polyethylene for tensile strength
- Less expensive than cotton cheese cloth
- Single-use, disposable product is more sanitary than reusable cloth
- Hexagonal structure means no threads or loose fibers
- Reduces sticking and product loss
- Uniquely designed to fit together, forming a circular structure ideal for holding cheese

Colors:



White



Blue



Made in the USA



Produced with FDA Grade Resins



USDA-Accepted