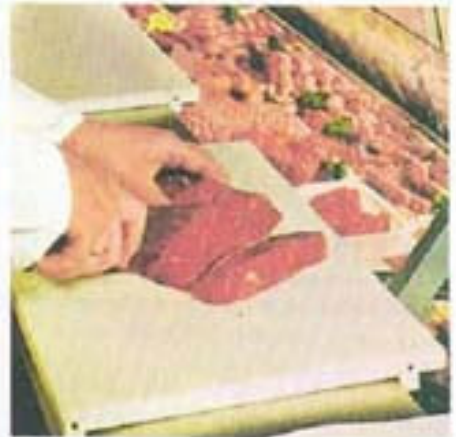




ULPOLEN®

FROM KITCHENS
to FOOD PLANTS...

ULPOLEN®



People nowadays want to be confident that the materials they are using are health compliant...

ULPOLEN® CUTTING BOARDS

- Comply with FDA regulations and are of highest hygienic quality
- Do not break, spoil or splint
- Have high chemical and mechanical resistance
- Are unaffected by taste or smell of food
- Do not absorb food leftovers or humidity
- Do not damage knife surfaces
- Food does not stick onto application surface
- Much longer service life compared to wood
- Easy to clean with common cleaning materials and boiling water
- Are completely virgin

With its outstanding properties as above, Ulpolen® meets even the most difficult customer's requirements.

ULPOLEN® cutting boards are used successfully in food plants to prepare meat, fish, vegetables hygienically.

It is possible to supply an endless combination of dimensions varying from breadboard size to plates of 2.5mx6m.

Please contact **POLIKİM** to find out about the possible applications of **ULPOLEN®** cutting boards in your plant.

