**Elliott’s Launch the “UniDry” Range of Sealed Edge Meat Pads in the U.S.A.**

The UniDry range of sealed edge pads aim to replace Airlaid and SAF for absorbencies between 7500ml – 25000ml (water/free swell).

Existing airlaid cellulose pads are bulky and dusty with poor yields, the UniDry range utilises a proprietary absorbent that gives tremendous blood and water absorbency whilst under load, yet utilises a thin “Infinity Core”. Palletisation efficiency is on average 3x the quantity of pads per standard pallet compared to airlaid. Its carbon footprint is thus very low compared to standard products.

Available in both pads and reels, it comes in white as standard with other colours upon request. The range has full EU /FDA migration conformance and is manufactured in Elliott’s state of the art factory at their Littleborough plant, located in the north of England, who are looking for customers & distributors in the Americas.

Elliott’s (est. 1982) is a fully AA BRC accredited facility.
UniDry pad in black to show the design off clearly.