



# Triune

enterprises



## WHAT IS WAXED BONE GUARD?



Bone Guard is a Waxed Coated Non Woven material that goes directly over bone in pieces of meat. It is easy to apply and fully customizable.



This prevents packaging failures or "leakers" from occurring in the plant or in the transportation of the meat to it's final destination



Applying Bone Guard ensures leakers will not happen, reducing claims on spoiled meat and increasing savings in packaging costs by reducing film thickness

## WHY CHOOSE US?

We are a third party audited facility, producing the highest quality Bone Guard. We have the strongest product in the market and offer customization no other competitor can

## CONTACT US



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## OUR STORY

We started as a family buiness in 1996 and remain a family business today. Located in California we have grown to be the largest producer of Bone Guard in the world.



## OUR MISSION

To prevent food waste, packaging waste and reduce packaging film thickness. Waxed Bone Guard can reduce film thickness by up to 50% which means a plant can reduce plastic use by thousands of pounds of plastic per year



## YOUR BOTTOM LINE

Expensive and thick packaging films are not always the right solution. Waxed Bone Guard is your "insurance policy" to make sure meat stays vacuum packaged and fresh, while saving you money and prevent headaches



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