



Big Smoke **FlavR!**



Introducing **QuikFlavR™**
Smoke Transfer Film

25Years
hovus
...inventive packaging solutions



Intense smoke flavor and color...

Achieved through “fill and cook” steam processing!

Hovus, the industry leader in chub packaging and processing materials, is proud to introduce our new, **QuikFlavR™** Smoke Transfer Film, designed to run on all industrial flat film machines.

QuikFlavR™ is a 4-layer, smoke-coated, flexible laminate film that transfers flavor and color onto meat products, such as turkey or ham, through “fill and cook” processing.

Benefits:

- Transfers intense flavor and color during steam cooking
- Eliminates the need for additional smoke processing
- Works with vertical or horizontal form, fill, and seal machines
- 2,400 ft./roll, high-efficiency roll stock keeps your production moving
- High-barrier film ensures moisture retention and superior product protection
- USDA/FDA approved

Our mission is simple – to be your partner in identifying and developing solutions that meet your unique business needs. We’re there for you every step of the way, and we offer the highest possible level of customer commitment in the food-packaging industry!

View our
QuikFlavR™
process in action at



www.hovus.com/QFR

Contact us today to see what we can do for you!

hovus

272 Brodhead Road | Suite 200
Bethlehem, PA 18017 | USA
P: 1-855-55-HOVUS
E: sales@hovus.com

www.hovus.com/QFR

Where there's smoke flavoring, there's hovus.