

# YOUR FLAVORSEAL® PRODUCTS CATALOG

*IMPROVE FRESHNESS*

*IMPROVE YIELDS*

*IMPROVE PROFIT*

*IT'S IN THE BAG®*



# FLAVORSEAL®



**CMS**  
CARROLL MANUFACTURING & SALES

Your Partner in Packaging

## FLAVORSEAL® Shrink Bags

Bone Guard Shrink Bags .....	2
Cook-In Shrink Bags .....	3
Cook-In Ship .....	3
Cook-In Strip .....	3
Post-Pasteurization Shrink Bags .....	3
High Barrier Shrink Bags .....	3

## FLAVORSEAL® FormShrink®

FormShrink .....	4
------------------	---

## FLAVORSEAL® Films

High Performance Roll Stock Films .....	5
Vertical Form Fill and Seal Films .....	5
Horizontal Forming and Non-Forming Films .....	5

## FLAVORSEAL® Cooking Bags

Ovenable Vacuum Bags .....	6
High Temperature Cook-In Bags .....	6
Low Temperature Cook-In Bags .....	6

## FLAVORSEAL® Casings

Strip-and-Serve Casings .....	7
Case-Ready Casings .....	7

## FLAVORSEAL® Cook-Chill

Cook-Chill Bags .....	8-9
Cook-Chill Accessories .....	10-11

## FLAVORSEAL® Pouches, Bone Guards, Pads

Pouches, Bone Guards, Soaker Pads .....	12
---	----

## FLAVORSEAL® Netting

Sure Release™ Netting .....	13
Tight Weave Netting .....	13
Knitted Netting .....	14
Release Agents .....	14
Complete Package .....	14
Elastic Netting .....	15
Processing Equipment .....	15
Plastic Extruded Netting .....	16
Decorative Overwrap .....	16
Pallet Wrap .....	16
Netting with Ecocycle™ Technology .....	16
Smoking and Marination Netting .....	16
Grip-Net Surface Liner .....	16
Case Liner Netting .....	16

## FLAVORSEAL® Ingredients

Ingredients .....	17
Flavor Wraps™ Spice and Flavor Transfer Sheets .....	18
Cooking Spice Transfer Sheets .....	18
Non-Cooking Spice Transfer Sheets .....	19
Marination Casings .....	19

## FLAVORSEAL® Safety Supplies

Full-Coverage Frock .....	20
Gowns .....	21
Single-Use Gloves .....	21
Other Disposables .....	21



## CMS: Innovators in Packaging Solutions

Your product, our packaging. A partnership in preserving freshness and quality. CMS sells a complete line of packaging products and supplies to every segment of the food and meat processing industry. We provide packaging solutions to all of our customers: meat and poultry processors; hospital, correctional, and university commissaries; and institutional and commercial restaurant kitchens. Each customer has unique needs, and CMS prides itself on its reputation for versatility and quality. Your packaging challenges present us with the opportunity to demonstrate how our innovative solutions can create your competitive advantage. The result is improved freshness, improved yields, and improved profitability.

## New Innovations From CMS



Page  
2



Page  
4

## FLAVORSEAL® Bone Guard Shrink Bags

Our advanced performance, high-abuse bone guard material is better for the environment than traditional PVdC barrier shrink bags because of its high-grade, chlorine-free resin formulation.

## FLAVORSEAL® FormShrink®

Increases throughput and saves labor, materials, and time. FormShrink® is PVdC free and 33% thinner than comparative film product. Instead of workers manually inserting food into shrink bags or vacuum pouches, FormShrink utilizes an inline process that is completely automated.



35179 Avon Commerce Parkway • Avon, OH 44011  
440-937-3900 • Toll free: 866-769-1500 • Fax: 440-937-3901  
www.cmsflavorseal.com • info@cmsflavorseal.com

## Food Safety

The CMS manufacturing facility has received a "Superior" rating from the American Institute of Baking (AIB). "Superior" is the highest rating awarded by the AIB, which conducted a rigorous, two-day audit of the plant before determining a rating. The state-of-the-art CMS headquarters is specifically designed to emphasize food safety for our customers. It incorporates biometric scanning to authorize access and 24-hour video surveillance inside and out. We commit ourselves to exceeding our own rigid measure of quality and excellence, which is notably higher than any dictated by industry standards.



## CMS Offers Proven Performance

From humble beginnings—selling netting out of a butcher shop—team CMS has more than 100 years of combined food processing and packaging experience. Let our experience work for you to help you save time and money.

## FLAVORSEAL®: The One-Brand Strategy

CMS is committed to the growth of our single brand of high-quality products. This unified brand strategy offers our customers unlimited opportunities because they know what to expect from FLAVORSEAL®: tested products that improve freshness, improve yields, and improve profits. We are proud to offer innovative and customized solutions for your business.



Page  
6

### FLAVORSEAL® Ovenable Vacuum Bags for Roasting

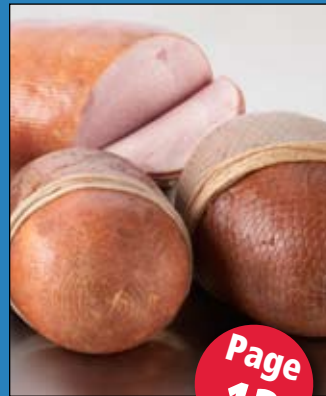
Improve food safety, shelf life, and economy with the next generation of vacuum-sealable cook-in bags for roasting at moderate-to-high oven temperatures.



Page  
8

### FLAVORSEAL® Barrier I Cook-Chill Bags

Designed for cook-chill systems, these bags and casings are ideal for commercial grade, high-volume food production. They offer superior strength and shelf life, helping to eliminate spoilage.



Page  
13

### FLAVORSEAL® Sure Release™ Netting

Holds tight. Peels off right! Sure Release Netting forms the product into an attractive, natural, consistent shape.



Page  
18

### Flavor Wraps™ Spice and Flavor Transfer Sheets

Flavor Wraps Spice and Flavor Transfer Sheets eliminate manual application of spice flavoring to your product, reducing waste by up to 20%.



Please contact a CMS representative today to find the best packaging solution for your application!

CMS delivers proprietary films that offer superior clarity and gloss.

## FLAVORSEAL® Shrink Bags

CMS' complete line of FLAVORSEAL® Shrink Bags includes Post Pasteurization, Cook-In Strip, Cook-In Ship, Bone Guard bags, and High-Barrier bags. Our wide range of packaging is designed for many applications, such as cooked meats, fresh meats, fish, and dairy products.

- FLAVORSEAL Bags offer superior shrink rates, increasing product yields
- Designed to provide optimum shelf life and eye appeal
- All FLAVORSEAL shrink bags have excellent gloss and clarity, are printable to enhance branding, and can be heat-sealed or clipped, taped or loose
- Designed to run on existing equipment systems, making changeover simple
- Comply with FDA and USDA regulations

## FLAVORSEAL® Bone Guard Shrink Bags

The high-grade, chlorine-free resin formulation of FLAVORSEAL® Bone Guard Shrink Bags protect the environment while they protect packaged meats from punctures. Designed specifically for bone-in, heavy rub, or high-abuse products, such as fresh meats, cooked/processed meats, and cheese. CMS Bone Guard Shrink Bags reduce bag punctures, extend the shelf life of meats, and increase productivity with a proprietary bone guard structure that offers greater value along with high-abuse performance.

- Bone Guard Shrink Bags resist abuse without compromising essential shrink properties
- FLAVORSEAL's advanced performance, high-abuse bone guard material is better for the environment than traditional PVdC barrier shrink bags because of its high-grade, chlorine-free resin formulation
- Superior clarity and gloss



### Bone Guard Shrink: No patch. No poke. No joke.

- The bags provide complete puncture protection—from edge to edge—without patches.
- High-abuse material greatly reduces leaker rates as well as the number of re-packs needed — plus a healthier choice for the environment!
- Bone Guard bags eliminate the labor needed to apply patches, soaker pads, and bone disks—thus improving the processor's bottom line.
- FLAVORSEAL also offers better barrier properties than those of conventional bone-in meat packaging, thus extending product shelf life.



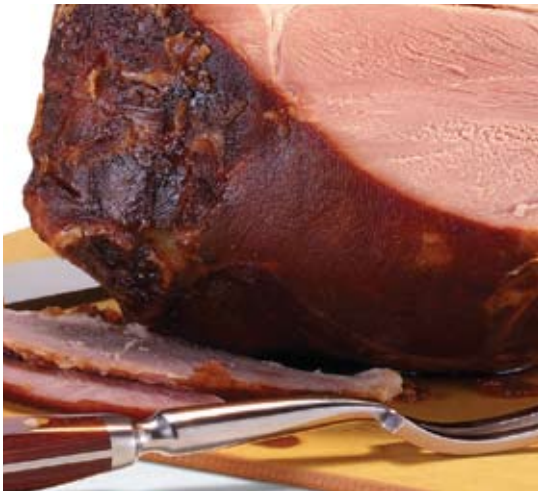
FLAVORSEAL® Bone Guard Shrink Bags provide complete puncture protection—from edge to edge—without patches.

Call for FREE SAMPLES.



## FLAVORSEAL® Cook-In Shrink Bags

CMS Cook-In Shrink Bags – for both cook-in-strip and cook-in-ship applications – have the highest shrink rate in the industry, resulting in increased yields.



### Cook-In Ship

FLAVORSEAL® Cook-In Ship Bags feature a high-barrier structure for extended shelf life. Cooking and shipping in the same bag reduces the likelihood of introducing any contaminant to the product, eliminating the need for secondary handling and thus increasing food safety.

### Cook-In Strip

FLAVORSEAL® Cook-In Strip Bags are constructed of a high-shrink material designed for easy peelability. The bags' strong heat seals are made to withstand high cooking temperatures and yet strip off easily in one piece.



## FLAVORSEAL® Post-Pasteurization Shrink Bags

Post-Packaging-Pasteurization Shrink Bags promote food safety by providing a skin-tight, high-barrier package that withstands the rigors and extreme temperatures of a post-packaging surface pasteurization process.

- Ideally suited for ready-to-eat deli products like beef, poultry, and pork products
- Printable and available in round bottom, side-seal, clipped, or taped/loose



## FLAVORSEAL® High Barrier Shrink Bags

FLAVORSEAL® High Barrier Shrink Bags provide a glossy second skin for your product, allowing for outstanding clarity for retail applications. The multi-layer high-barrier product is also durable enough to protect the product throughout the distribution process. Perfect for processed meats, fresh meats, fish, and dairy.

- Excellent shrink, reduced purge, and increased yields
- Excellent branding medium; bags can be printed front and back
- Available in round bottom seal, side seal, clipped, or taped/loose



### Why Choose Post-Pasteurization Bags?

- A post-packaging heat-treatment bag is specifically designed for smoked and processed products.
- It combines the heat tolerance of a cook-in bag with the merchandising attributes of a barrier bag.
- Processors benefit from the extended shelf life and extra margin of food safety afforded by post-packaging heat treatment with no sacrifice in product appearance.

Please contact a CMS representative today to find the best packaging solution for your application!

## Consumer Appeal

In addition to its sleek look, FormShrink also offers such consumer benefits as easy-open tear tabs.



## FLAVORSEAL® FormShrink®

**new**

Substantial savings in labor, materials, and time. Instead of workers manually inserting food into shrink bags or vacuum pouches, FormShrink® utilizes an inline process that is completely automated, dramatically increasing throughput with less labor. Other benefits include less film waste, thus lowering material costs versus traditional shrink bags; film that is exceptionally stable and highly puncture-resistant; lowered costs for rework due to faulty sealing or vacuation; and an appealing, wrinkle-free package.

- FormShrink combines the aesthetic appeal of shrink bags with the ease and efficiency of roll stock, resulting in an attractive product that delivers high profits on retail shelves.



*FLAVORSEAL® FormShrink offers a feather-light, skin-tight package around foods that have been difficult to package in large volumes and in preformed pouches—whole chickens, hams, roasts, loins, chubs of sausage or pepperoni, hot dogs, and cheese.*



### “Green” Packaging that Saves You Some Green.

- High-grade, chlorine-free resin formulation is better for the environment versus the traditional PVdC barrier shrink bag.
- On average, 33% thinner than typical shrink bags. Less material cost with equally superior puncture resistance.

## Value-Added Experience

CMS is an industry leader in FormShrink and is prepared to help customers move into the category. CMS experts can perform operation audits to ensure that customers will benefit from FormShrink, offering cost analyses to demonstrate how customers can achieve a healthy ROI with the technology.





**Custom Orders**  
*Custom films available upon request. We can find the film to suit your application.*

## High Performance FLAVORSEAL® Roll Stock Films

FLAVORSEAL® horizontal and vertical form fill and seal roll stock offer superior sealability for faster production and higher profits.

- Excellent for fresh meat (beef, veal, lamb, pork), processed meat (frankfurters, luncheon meat, bacon), cheese, poultry, and frozen fish
- Greatly reduces per-unit cost compared with individual bags
- Allows more packages to be filled per minute
- Compatible with all major roll stock packaging machines
- Available in forming and non-forming materials
- Products can be customized to meet your needs
- Flexible and formable coextruded and laminated multi layer films
- Films comply with FDA and USDA regulations and recommendations
- Gauges range from 2 – 14 mils (60 – 350 microns) and web widths range from 10 – 51 inches (250 - 1300 mm)

### Vertical Form Fill and Seal Films (VFFS)

High performance films designed for pouch making on vertical form/fill/seal equipment.

### Horizontal Forming and Non-Forming Films

CMS offers a high-clarity, high-abuse-resistant pouch film for many horizontal fill and seal food processing applications.



*CMS films increase throughput, productivity, and profitability of your equipment. Ask about our free test-run program.*

### Value Principle

CMS offers free in-field technical support. This is our strength within the category: evaluating your process, developing the correct film given the machine and application, and providing the samples and testing to ensure your satisfaction.





### Food Safety Tip: Color-Coded Cooking Bags

- Cooking bags, color-coded by food categories, help prevent costly packaging and cooking errors and prevent cross-contamination of meat products.
- Color-coding helps with freezer case organization.
- Ideal for multilingual workforce, simplifies training.
- Ideal complement to HACCP programs.



Cooking bags with handle makes lifting, toting, and emptying bags easier. See page 8 for details.

## FLAVORSEAL® Ovenable Vacuum Bags for Roasting

**new**

Improve food safety, shelf life, and economy with the next generation of vacuum-sealable cook-in bags for roasting at moderate-to-high oven temperatures. Ideal for a wide range of products, including raw and pre-cooked poultry, pre-cooked ham, and fresh ribs

- Multi layer, high-barrier film is flexible and puncture-resistant.
- Locks in juices, extends shelf life, and reduces risk of spoilage.
- No bone guard is necessary—more efficient and cost effective, with virtually no spoilage or loss due to tears or punctures.
- Easily sealed on almost any available machine, including standard rotary sealer and flip-flop.
- Consumers no longer have to spend extra time or money shopping for a separate ovenable bag. Now they can roast right in our printable vacuum bag!



### Benefits of using cooking bags

- Save energy by minimizing clean-up time
- Preserve moisture
- Serve as an odor barrier
- Preserve food color, juices, and nutritional content
- Cooking and oven roasting bag uses are flexible: can be used to cook meats, vegetables, or poultry.

## FLAVORSEAL® Cooking Bags

FLAVORSEAL® Cooking Bags save you money three ways. First, they cost less than competitive bags. Second, CMS FLAVORSEAL bags seal in meat juices, resulting in less shrinkage and higher yields, which means more profit. Third, FLAVORSEAL Cooking Bags reduce cooking times and lower processing costs.

### High-Temperature Cook-In

CMS' new high-temperature cooking bags provide lower meat adhesion, allowing the bag to be easily stripped away.

- Pre-clipped or bottom-sealed
- High clarity, shrinkable material
- Tubular or back seamed
- Operating range of 0°F to +450°F
- Ovenable/Boilable
- Wide range of sizes to fit your needs

### Low-Temperature Cook-In

Non-shrinkable opaque bags. Clipped, clipped with hanging loop, or heat sealed. For low-temperature roasting or hot water cooking (boilable).

- Pre-clipped or flat heat-sealed
- Operating range of 0°F to +250°F
- Wide range of colors, sizes, and thicknesses





**Our line includes popular Darlon casings, including Darlon SL, Darlon RG, and more!**

## FLAVORSEAL® Casings

Our casings are high-performance plastic casings for sausages, pâtés, hams, poultry rolls, lunch meats and other processed deli meats. Ideal for demanding processing environments. FLAVORSEAL® casings are made using the most advanced polymer technology to improve our product's performance in your processing environment.



**new**

### FLAVORSEAL® Strip-and-Serve Casings

- Designed to be used with "in plant" sliced products where the casing will be stripped and the meat sliced before repackaging.
- Provides wrinkle-free performance and maximum compression on the emulsion for highest yield.
- HACCP compliant: Tinted casing for added food safety – ensures any leftover casing is identified.
- Extreme caliber control ensures maximum yield.
- Dimensional stability; uniform cylindrical shape.
- High oxygen barrier for longer shelf life.
- Wrinkle-free appearance, even with high-expansion and contraction products.

### FLAVORSEAL® Case-Ready Casing – Casings for the Deli Case

- Our most popular casing for deli case merchandising. Extremely versatile, providing a smooth, wrinkle-free appearance on most products without special cooling techniques, even with high-expansion emulsions.
- Well-suited for applications where good size control is required even at high stuffing pressures.
- Superior dimensional stability for uniform shape.
- High oxygen barrier for longer shelf life.
- Wrinkle-free appearance.
- Brilliant casing colors and 10-color printing for truly stand-out packaging.

**FLAVORSEAL® Casings**  
FLAVORSEAL's exceptional machineability and high resistance to disruption during the stuffing, cooking, and cooling phases make these casings the ideal tool for improved yields and improved processing.



**CMS Means More Value**  
NEW! FLAVORSEAL® Flavor Wraps™ Marination Casings save time, labor and money. Flavorings can be pre-applied to the casing for transfer to the meat during processing. *See page 19 for more details.*



The CMS Angle Seal With Handle bag is durable enough for bone-in meat applications and offers excellent retail appeal.



**Creating Value:**

CMS offers more options to custom tailor your production and packaging than any other source. FLAVORSEAL® Barrier I Cooking Bags are designed for use in conjunction with cook-chill systems and cook-freeze applications.

## FLAVORSEAL® Barrier I Cook-Chill Bags

**It's in the bag!**® CMS offers a new technology in cook-chill bags — our new patent-pending handle bags. Designed for cook-chill systems, these bags and casings are ideal for commercial grade, high-volume food production. Their durable, multi layered construction offers superior strength and shelf life, helping to eliminate spoilage. Barrier I bags and casings easily withstand the rigors of your jet or tumble chiller and are able to withstand a temperature range of -20° F to +220° F. Throughout your production, storage, and delivery process, these bags will seal in the flavors to retain food quality and freshness.

- CMS offers the industry's only handle bags
- Four closure options: Angle Seal with Handle, Pre-Clipped, Flat Seal, and Flat Seal with Handle
- Our tubular bags mean there are no side seals that can leak. Plus, our preformed handle bags have a double-sealed end to help prevent leakers
- 3 mil or 4.5 mil bags are available



Barrier I*		
Item No.	Size	Capacity
B-BB1-0608	6" x 8"	1 Pt.
B-BB1-0612	6" x 12"	2 Pt.
B-BB1-0818	8" x 18"	1 Qt.
B-BB1-0824	8" x 24"	1/2 Gal.
B-BB1-1018	10" x 18"	1/2 Gal.
B-BB1-1024	10" x 24"	1 Gal.
B-BB1-1026	10" x 26"	1-1/4 Gal.
B-BB1-1028	10" x 28"	1-1/2 Gal.
B-BB1-1030	10" x 30"	2 Gal.
B-BB1-1218	12" x 18"	1-1/4 Gal.
B-BB1-1230	12" x 30"	3 Gal.

\* Other sizes available upon request



Four different closure types: Angle Seal with Handle, Pre-Clipped, Flat Seal, and Flat Seal with Handle



New, pre-printed cook-chill bags with fill lines, product ID, and born-on dating indicators.

## FLAVORSEAL® Cook-Fill-and-Chill System



Batch prepare your menu items and easy-fill with convenient fill stands...



Seal the bag using our small foot-operated sealer...



Quickly chill then store...



Re-therm on demand for faster service; use fewer resources and reduce waste.

We now also offer a back-of-house foodservice solution for smaller-scale cook-chill processes. Call 866-769-1500 and ask for our FLAVORSEAL Foodservice Solutions Guide.



Barrier II Bags are closed on one end. Closure options: pre-clipped or heat-sealed.

## FLAVORSEAL® Barrier II Meat Tank Bags

These shrinkable bags allow slow, long cooking of meat products in a cook tank or low-temperature, high-humidity steam ovens. The process allows foods to reach pasteurization temperature without overheating or overcooking. FLAVORSEAL® Barrier II Meat Tank Bags' durable construction offers superior durability to meet the rigors of loading and handling during cooking, cooling, and frozen distribution. These sturdy bags are the right choice for sealing in meat's flavor while keeping cooked meats fresh and ready.

### Barrier II Meat Tank Bags\*

Item No.	Size	Capacity	Cs Pack
B-BHB-1224-1.5	12"x24"	8 lb	500
B-BHB-1228-1.5	12"x28"	10 lb	500
B-BHB-1424-1.5	14"x24"	12 lb	500
B-BHB-1428-1.5	14"x28"	15 lb	500

\*Other sizes available on request.



### Why CMS Is Better

CMS specializes in packaging systems that provide customized solutions for protecting food quality while helping companies boost productivity and profits. CMS Barrier II Bags have more clarity and shrink than any other bag on the market.

## FLAVORSEAL® Cook/Freeze Multipurpose Storage Bags

CMS' Cook/Freeze Multipurpose Storage Bags are the perfect solution for cook-chill facilities that freeze product or only hold fresh for a short period of time. These bags are designed to be high strength while perfect for holding food in the freezer for long periods of time. These bags come pre-clipped and heat-sealed and are available in a variety of thicknesses. Excellent for soups, produce, and meats.



**Think Earth First:** CMS offers NEW Biodegradable Multipurpose Storage Bags. Call for more info.



Expect More From CMS. Cook-Freeze BHSF-style bags are hot/cold fill and come either pre-clipped or heat-sealed. Applications include liquid products, produce, and meats.

## FLAVORSEAL® FlavorSaver™ Pan Liners

Ovenable (400°F) and Low Temp Steam (220°F) Pan Liners prevent food from baking onto the cooking surface, reducing labor and material/utility costs. Ideal for baking, cooking, roasting, steam tables, or microwave applications. Store leftovers right in the bag.



Steam Liners	Size	Description	Cs Pack
B-BPLS-2417HS	24"x17"	1/2 Pan Steam Liner	250
B-BPLS-1814HS	18"x14"	1/3 Pan Steam Liner	250
B-BPLS-1215HS	12"x15"	1/6 Pan Steam Liner	500
B-BPLS-3425HS	34"x25"	Full Pan Steam Liner	250

Oven Liners	Size	Description	Cs Pack
B-BPLO-1814HS	18"x14"	1/3 Pan Oven Liner	100
B-BPLO-2412HS	24"x12"	1/2 Pan Oven Liner	100
B-BPLO-3412HS	34"x12"	Md Pan Oven Liner	100
B-BPLO-3416HS	34"x16"	Deep Pan Oven Liner	50
B-BPLO-1512HS	15"x12"	6&7 Qt Oven Liner	100



## Tyvek and Adhesive Labels

CMS Tyvek Tape is designed for use as printed labels for product identification.

- Water-Resistant Tyvek Tape is available on both non-perforated and perforated rolls for clean and consistent labeling
- CMS also offers adhesive Cook-Chill Labels. These 4" x 2" labels have a "high tack" adhesive, so they are up to the task of chilling and boiling.
- Both types of CMS labels can be printed on a thermal transfer printer (also available from CMS)

Tyvek Tape	Size	Description	Cs Pack
K-MTT2-350	2" x 350'	Tyvek Tape, Non-Perforated	12 rolls
K-MTT2.5-350	2.5" x 350'	Tyvek Tape, Non-Perforated	12 rolls
K-MTT2.25x12-400P	2.25" x 400'	Tyvek Tape, 12" Perforation, Notch Added.	25 rolls

## Printing Equipment/Supplies

CMS not only provides the cook-chill labeling supplies above, we also offer you all of the printing supplies you need to make sure your bags are labeled correctly and efficiently. We offer:

- Thermal transfer printers
- Professional labeling software
- Thermal transfer print ribbon



### Creating Value:

FLAVORSEAL® Cook-Fill-and-Chill Bags offer four different closures to fit any size system: Angle Seal with Handle, Pre-Clipped, Flat Seal, and Flat Seal with Handle.



Actual Size



Soup Clip



Meat Clip

## Cooking Bag Clips

CMS offers competitive pricing on Tipper Tie-Style Clips. Clips are used to close the open end of your FLAVORSEAL Cooking Bags. Clips are available as a separate item for use with your pump station or single clipping machine.

- Popular stock sizes available: Z411, Z401, 401G
- Many other sizes also available





## CMS Dollies

Specially designed to fit CMS Crates. The first crate nests snugly into the dolly; other crates are securely stacked and transported. Four swiveling casters glide for easy maneuvering—sturdy 5" high by 2" wide wheels make our dollies great for transport. Also available in double wide to hold two crates side by side.

Dolly	Description
K-DOLLIE-S2420	FLAVORSEAL Dolly; Single Stack, 24"x20"
K-DOLLIE-DOUBLEWIDE	FLAVORSEAL Dolly; Double Wide

## CMS Crates

CMS Crates feature an open-weave design to maximize airflow, reduce chilling times, and help maintain uniform temperatures. The crates are made of heavy-duty, USDA-approved polyethylene. Their strong, lightweight ribbed construction ensures durability, making them ideal for automated systems. Pivoting plated steel bails allow crates to be easily stacked, whether full or empty.

- Beige with bails
- Nesting ratio 3:1



## Pens and Charts

CMS carries a wide variety of cooking charts/graphs and recording pens. Please call your rep with your current part numbers and recorder information for pricing and availability.

### Why Choose CMS?

- CMS is the only cook-chill supply company to offer a full market basket of supplies, including two labeling solutions, printers, and supplies.
- CMS dollies are metal, not plastic, and hold up to the fast-paced kitchen environment better than any other.
- CMS crates are strong plastic that will not crack—the most durable in the market.

CMS Crates	Outside Top Dimension			Outside Bottom Dimension		Capacity/Volume			Wt. lb.
	L	W	H	L	W	Wt. lb.	Cu. ft.	Bushel	
K-CHILLPAC2420BEI	24"	20"	6-7/8"	21-5/8"	18-3/8"	60	1.36	1.09	5.19
K-CHILLPAC242013	24"	20"	13-3/4"	21-1/2"	18-1/4"	100	2.82	2.26	7.35

\*Other sizes and colors available upon request.

## Easy-Fill Ring Stand

CMS ring stands are specially designed to fit our bags. Perfect for hand-filling operations or for facilities just beginning to process soups and sauces. Ring stands are fully adjustable to accommodate both long and short bags.

- Stainless steel construction is very durable
- Oversized base provides excellent stabilization
- Lightweight; easy to move about as needed
- Custom fabrication is available for operations needing multiple stands in one unit



Easy-Fill Ring Stands	Description
K-A-RINGSTAND10	10" Adjustable Ring Stand for Bags 21" or Longer
K-A-RINGSTAND12	12" Non-Adjustable Ring Stand for Bags 14-21"

### Creating Value:

FLAVORSEAL® Cook-Fill-and-Chill System has everything you need, including the boilable bags, ring stand, and sealer, allowing you to batch-prepare your menu items and then re-therm for faster service on demand.



## Custom Orders

CMS makes it easy to customize your order. In fact, we'll do all the leg work. In addition to lending the project our valuable expertise, we will see the project through from original concept to sizing for your particular application to final testing. We can help with graphics and can increase value by adding zippers, notches, or hanger holes. Call us and put team CMS to work for you.

## Special run:

- Custom sizes
- Gauges from 2 to 8 mils
- Color printing
- High-barrier supermarket
- Boilable and zip-lock
- Gold foil backed

## Stock Items:

- Nylon/PE blend
- Full 3 mils
- Extruded pouches available



## Vacuum Pouches

The difference is clear. CMS' complete line of non-shrink vacuum pouches helps give your packaged product the advantage with superior clarity for enhanced product appearance. No minimum order is required and, as always, CMS offers very competitive pricing.

## Bone Guards

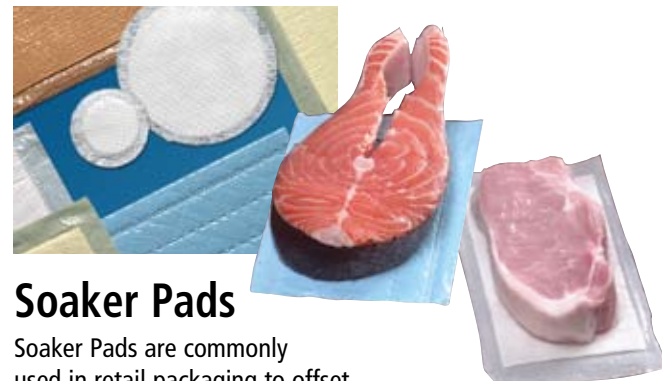
Bone Guards are placed over the exposed bone to protect the vacuum pouch from puncturing and causing leakage. Use with individually packaged steaks in preformed trays or multivac-type packages. Available in a wide variety of widths and lengths.

- Polypropylene. Excellent tac. Used for bone-in beef.
- Translucent Polypropylene. Ideal for pork and hams in retail applications.
- Cotton. Little tac. Easy to handle. Any application.



Item No.	Size	Description	Cs Pack
D-BCS18	300 ft/roll	FLAVORSEAL Bone Cover 18	2 rolls/cs
D-BCS4.5	300 ft/roll	FLAVORSEAL Bone Cover: Synthetic, 4.5	8 rolls/cs
D-BCS4.525P	300 ft/roll	FLAVORSEAL Bone Cover: Synthetic, 4.5x25, perf.	8 rolls/cs
D-BCS4.55P	300 ft/roll	FLAVORSEAL Bone Cover: Synthetic, 4.5x5, perforated, clear	8 rolls/cs
D-BCS9	300 ft/roll	FLAVORSEAL Bone Cover: Synthetic, 9	4 rolls/cs
D-BCS9X31		FLAVORSEAL Bone Cover: Synthetic, 9x31 precut shts	460 sheets

Item No.	Size	Case Pack
F-VP0608COEX3ML	6"x8"	1000
F-VP06085COEX3ML	6"x8.5"	1000
F-VP0610COEX3ML	6"x10"	1000
F-VP0612COEX3ML	6"x12"	1000
F-VP0615COEX3ML	6"x15"	1000
F-VP0709COEX3ML	7"x9"	1000
F-VP0711COEX3ML	7"x11"	1000
F-VP0808COEX3ML	8"x8"	1000
F-VP0810COEX3ML	8"x10"	1000
F-VP0812COEX3ML	8"x12"	1000
F-VP0815COEX3ML	8"x15"	1000
F-VP1010COEX3ML	10"x10"	1000
F-VP1013COEX3ML	10"x13"	1000
F-VP1015COEX3ML	10"x15"	1000
F-VP1018COEX3ML	10"x18"	500
F-VP1212COEX3ML	12"x12"	1000
F-VP1214COEX3ML	12"x14"	1000
F-VP1216COEX3ML	12"x16"	500
F-VP1218COEX3ML	12"x18"	500
F-VP1222COEX3ML	12"x22"	500
F-VP1416COEX3ML	14"x16"	500
F-VP1420COEX3ML	14"x20"	500
F-VP1424COEX3ML	14"x24"	500
F-VP1620COEX3ML	16"x20"	500
F-VP1624COEX3ML	16"x24"	500
F-VP1626COEX3ML	16"x26"	500
F-VP1828COEX3ML	18"x28"	250



## Soaker Pads

Soaker Pads are commonly used in retail packaging to offset purge weight loss caused as storage or retail display time increases. CMS Soaker Pads enhance the appearance of packaged meat by minimizing weight loss, purge formation during display, and color loss.

- CMS Soaker Pads offer superior performance; highly absorbent core and patented four-side seal locks in moisture.
- No fluff particles to burst out
- Available in a variety of sizes, colors, shapes and absorbencies.

Item No.	Size	Cs Pack
K-SOAK-9X6BR	9"x6" 2 sided pad, brown with case liner	700
K-SOAKUZS-15ZWYL	7.5"x10" yellow/white with case liner	350
K-SOAKUZSP-200L	9"x6" white with liner	700

## FLAVORSEAL® Sure Release™ Netting

**new**

Our premium netting and the superior choice for peelability, Sure Release Netting is unsurpassed. It's tight weave netting with a premium release agent. Removal is fast and easy, leaving a smooth and visually appealing surface on deli meats.

- Won't cook into meat, slips right off.
- Holds tight for best shaping and forming.
- Helps increase yields and makes production more efficient.



### Value-Added Ideas

CMS Sure Release™ Netting offers material savings, waste reduction, and improved yields.



## FLAVORSEAL® Tight Weave Netting

Our original Tight Weave Netting forms meat into an attractive, natural, consistent shape. It peels off easily, reducing surface tears that cause costly product downgrading. Available pre-smoked in hickory, mesquite, apple wood, and more.

### Boneless

- Best color and pattern transfer in the industry
- Excellent forming and shaping properties
- Reduces net tearing, improves yields

### Bone-In

- Increases number of center slices
- Fixed circumference controls diameter of ham

FLAVORSEAL® Tight Weave Netting offers the best color and pattern transfer in the industry. **Mix and match colors and patterns to get the look you desire. Four patterns and colors are shown below.** We provide samples!

Contact your representative or call CMS at 866-769-1500 to see our complete color chart and pattern library.



Diamond/ Golden

Ripple/ Traditional

Honeycomb/ Mahogany

Smooth/Black Forest

Ask for samples of our Black Forest color; considered by many to be the closest to traditional Black Forest.

### The Perfect Shape

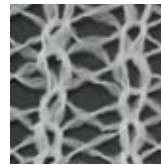
Although we offer a variety of pre-designed patterns, we can also custom design any netting to meet your style requirements.



## FLAVORSEAL® Knitted Netting

CMS offers a large variety of open-weave knitted netting patterns: honeycomb, diamond, pineapple, triangle, and wide mesh. FLAVORSEAL® netting is used to package just about anything, including produce, turkeys, hams, clams, or toys.

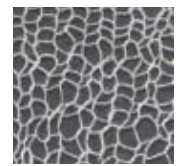
- Available in polyester, cotton, poly/cotton blends, polyethylene, or polypropylene
- Colors: red, black, orange, yellow, brown, or clear
- Various release agents
- Available sewn, clipped, continuous tubing, pre-opened, or rucked



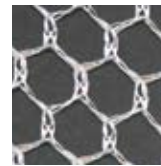
Triangle



Plastic Diamond



Wide Mesh



Honeycomb (open)



Pineapple



Poly Diamond

### One-Stop Shopping

The complete FLAVORSEAL netting package helps processors create superior color and flavor, increases yields, and offers strong retail appeal. The FLAVORSEAL advantage includes:

- Plastic netting overwrap: continuous rolls, heat-sealed pieces, clipped pieces or looped handles with hang tag
- Mylar sheets or bags: available in red, gold, silver, or bronze
- Hang tags
- Bone disks (3-prong, witches hat) and bone guards (wax cloth in perforated rolls or sheets)
- Soaker pads, available in brown, black, yellow, or white
- Ham stands
- Aluminum foil in red, gold, silver and bronze
- Vacuum bags (color or clear and shrink or non-shrink)
- Glaze packets

## FLAVORSEAL® Release Agents

CMS non-soy lecithins (NSL) are allergen free and provide easy net removal for better yields. Call us for customized NSL formulations to meet your requirements. Available in 5-gallon pails, 55-gallon drums, or applied to your netting.



Item No.	Description	
H-I-FNR10-5	5 gal pail	Thin, reduced acid, gives a more tender bite
H-I-FNR10-55	55 gal drum	Thin, reduced acid, gives a more tender bite
H-I-FNR60-5	5 gal pail	Thick, improves yields
H-I-FNR60-55	55 gal drum	Thick, improves yields

## FLAVORSEAL® The Complete Package

Looking for single-source supplier convenience? FLAVORSEAL® provides complete processing-to-retail netting and packaging. The complete package includes treated **Tight-Weave Netting**, **Metalized Pouches**, **Plastic Extruded Netting** with handle for retail packaging, and reusable **Metal Ham Stands** for serving convenience.







## FLAVORSEAL® Elastic Netting

Elastic netting products are designed for forming and shaping and can be treated with a specially formulated release agent and/or smoke.

### Cotton Elastic Netting:

- Traditional; acceptable for direct food contact
- Retains natural juices; assures uniformity of product

### Polyester Elastic Netting:

- Bright white color offers eye appeal
- Easy to pull over stuffing horn; user-friendly
- Easy removal eliminates surface tears



Release agent also available and sold separately. See page 14.

Squares	Flat Width	Stuffing Diameter	Stuffing Circumference
#12	2-1/4"	4-1/2"	12-1/4"
#14	2-1/4"	5"	14-1/4"
#16	2-1/2"	5-1/2"	16-1/4"
#18	2-3/4"	6"	18-3/4"
#20	3"	6-1/2"	22"
#22	3-1/4"	7"	25"
#24	3-1/2"	7-1/2"	28"
#28	4-1/2"	9"	36"

### Value-Added Ideas

Let us do the work! CMS can pre-soak your nets in release agents or liquid smoke or both. We can also pre-soak in your own formulation. Call us! We're here to help.

## Processing Equipment from CMS

### Stainless Steel Stuffing Horns

Stuffing horns in high-grade stainless steel offer fast, efficient loading of meats and produce into food-packaging bags and mesh netting. Unlike hand stuffing and tying, the use of stuffing horns can reduce labor costs by as much as 75%. Smooth interiors increase processing speed.

#### Flexible

- Complete with base, foot stirrup, and C-clamp for secure mounting
- String tying is not necessary
- Horns can be custom made to your specifications



Part #	Size	Product Diameter	Front	Rear	Length
K-E1S35	Small	3" - 5"	3"	8-1/4"	23"
K-ER49	Med.	4" - 9"	5"	11-1/4"	27"
K-ER812	Large	8" - 12"	7-1/2"	13-1/4"	28"

### Net Rucking Machines

Air-powered loaders pre-open tube netting over horn for continuous filling. Applies net uniformly.

- Saves time; reduces cost



**Pneumatic Stuffing Machines** Automate your line and speed up production. Heavy-duty stainless steel. Air-powered. Ensures uniformity of product.



## FLAVORSEAL® Plastic Extruded Netting

An excellent way to display, handle, or contain many products. Plastic netting allows for flexible, effective merchandising and efficient storage. Plastic will not fray when cut for removal, eliminating the debris associated with cotton or knitted nets. CMS netting can be custom cut to the size you need.

### Pallet Wrap Square Mesh Netting

An efficient, cost-effective method of wrapping pallets, providing ventilation for product freshness or in freezing.

- 1x1" opening
- Provides maximum air-flow ventilation

### Decorative Overwrap

Ideal for ham, turkey, beef, or chicken. Netting is available in many colors to contrast with products for maximum appeal. Merchandise can be hung, placed on shelves, or displayed in bins.

- Also a great choice for toys, clams, grapes, plants, oil booms, or erosion control
- Colors: red, yellow, green, purple, orange, blue, black, white, or clear



### FLAVORSEAL® Netting with Ecocycle™ Technology

A safe, economical, and earth-friendly alternative to single-use plastic netting. Non-toxic; leaves no harmful residues in the environment.

- Reduced lifetime compared with standard plastic netting
- Doesn't require changes to your packaging process



### Header Label Bags

Header label bags offer easy branding opportunities. Our made-to-order header cards allow you to customize and merchandise your net-packaged product with your company name and logo, product weights, UPC codes, and more.

### Smoking and Marination Netting

Approved and suitable for direct food contact, CMS netting allows the processor to marinate, drain, or smoke in the netting. For smoking applications, the large diamond patterns allow maximum smoke penetration for superior taste. Withstands high temperatures, up to 215°F.

- Easily drains marinade for turkey, chicken, or beef
- Ideal for hanging Italian specialties



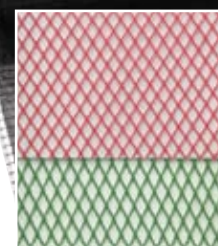
### Grip-Net Surface Liner

- Will not absorb or produce odors
- Holds fast to virtually any surface
- Meets FDA requirements for food contact
- Cushions and protects

### Case Liner Netting

Save on repair bills, reduce case maintenance, and improve display appearance. Case liners from CMS provide an attractive, sanitary display base in produce, meat, seafood, dairy, and deli departments.

Air circulation and drainage are improved, helping produce stay fresh-looking longer. Standard widths and lengths fit many cases without further alteration.



Grip Net		
Item No.	Size	Description
C-GN3660B	36"x60'	Black, Cushioned, tacky surface
C-GN3660G	36"x60'	Green, Cushioned, tacky surface
C-GN3660R	36"x60'	Red, Cushioned, tacky surface
C-GN3660BL	36"x60'	Blue, Cushioned, tacky surface
C-GN4260B	42"x60'	Black, Cushioned, tacky surface

Diamond Pattern Plastic Case Liner		
Item No.	Size	Description
C-SL3662R	36"x62'	Red, durable, washable, traps debris
C-SL3662G	36"x62'	Green, durable, washable, traps debris
C-SL3074R	30"x74'	Red, durable, washable, traps debris
C-SL3074G	30"x74'	Green, durable, washable, traps debris
C-SL3074BL	30"x74'	Blue, durable, washable, traps debris
C-SL3074W	30"x74'	White, durable, washable, traps debris

## Carrageenan

Our carrageenan is specifically designed for meat industry applications. We offer a complete range of fully refined grades to meet individual requirements and provide full technical support to aid processors in the use and implementation of carrageenan in their formulations.

## Corn Syrup Solids

A dry sweetener derived from corn and corn starch, corn syrup solids offer excellent binding and bulking properties, film-forming properties, good solubility, and low DE (dextrose equivalent) sweetener flavor characteristics. Used for superior results in beverages, meat, dairy, soups, salad dressings, and more.

## Dextrose

CMS is a supplier of the finest dextrose-Clintose® Dextrose "A," a highly versatile sweetener known for its mild sweetness and natural flavor. This white crystalline product is a refined monohydrate with a fine granulation that is suitable for many food applications. This is a stock item with 50 pounds/bag and 40 bags/pallet.

## Gelatin

We carry a complete range of gelatin for food-processing applications. We are able to provide various bloom strengths of porcine-, bovine-, and fish-derived materials. Gelatin functions as a general binder and texturizer in meat products. It can be injected or tumbled into products as required.

Primary benefits include:

- Highly functional proteins with superior water-binding properties and gel strengths
- Neutral flavor profiles
- Custom packaging available

## Honey

For those interested in healthy sweetener trends, honey is rich with antioxidants, vitamins, minerals, and amino acids. CMS offers white clover and light amber honey in 60-pound pails, 650-pound drums, or 3,200-pound totes.

## Oils

CMS pure vegetable oil varieties include extra virgin, pomace, and pure olive oils in 1-gallon containers, 55-gallon drums, and 3,200-pound totes. We also carry a range of soybean, cottonseed, sunflower, and packer oils.

## Salt

CMS offers a wide range of salt varieties and formulations.

- Culinox® – high-purity food grade granulated sodium chloride to assure consistent saltiness intensity.
- Purex® – an extra-fine screening of food-grade sodium chloride crystals. Crystals are cubic and uniform in size.
- Refined Sea Salt – Naturally harvested off the coast of Spain, then purified to food-safe levels.
- TFC Purex® – Purex salt treated with a water-soluble anti-caking agent.
- White Crystal® Solar Salt (not for food use) – 99.5% pure salt for the water softener.

## Starch

CMS carries starch, a common thickening agent used in food processing. Available in 50-lb bags.

## Sugar

We stock a complete line of sugars, including traditional and organic options.

- Beet and Cane Sugars
- Brownulated® Sugars – resistance to caking, facilitate automatic batching, and provide color.
- Light Brown Sugars – used for bakery products; offers light brown color and molasses flavor.
- Organic sugars are produced from organic cane juice with a mild cane juice flavor.
- Sugar is a stock item with 50 pounds/bag and 40 bags/pallet. Custom packaging sizes available.

## Proprietary Blends

CMS can customize or blend any ingredient to fit your needs. Plus, we offer both in-field and in-house technical support. Irradiation is available on demand.

## Carrageenan Benefits

- Fully refined product ensures the highest functionalities
- No off flavors or colors
- Fine mesh sizing to ensure that injector needles are not clogged
- Product is easy to disperse and free flowing



## Customer Support

CMS provides full technical support to aid processors in the use and implementation of ingredients and their formulations. This includes both pilot plant programs and on-site research and development.

## FLAVORSEAL® Flavor Wraps™ Spice and Flavor Transfer Sheets

Protein processors of all types are discovering a whole new world of value-added success by using various spice and seasoning formulas to create bolder, more adventurous flavor profiles and unique “center-of-the-plate” products. FLAVORSEAL® Flavor Wraps™ Spice and Flavor Transfer Sheets save you time, labor, and money. Uniformly apply spices, impart flavors and glazes, and add the sizzle of grill marks. No more labor-intensive, messy, and inconsistent manual spice application! Call us and we will help you create customized FLAVORSEAL Flavor Wraps Spice and Flavor Transfer Sheets for your proprietary spice or flavor blend.

**Flavor Wraps come in three varieties: Cooking Spice Transfer Sheets, Non-Cooking Spice Transfer Sheets, and Marination Casings.**

### Flavor Wraps™ Cooking Spice Transfer Sheets (Dissolvable or Non-Dissolvable)

Flavor Wraps Cooking Spice Transfer Sheets eliminate manual application of spice flavoring to your product, reducing waste by up to 20%. Ready to use—no mixing, blending, or dispensing equipment. In addition to imparting new flavors, with these sheets, you can include grill mark that can be labeled “all natural.” Eliminates the need for expensive grilling equipment.

- **Applications:** Grill marks; boneless deli ham, roast beef, or turkey; business logos or company branding
- **Flavors:** BBQ, Lemon Pepper, Cajun, Smoke Flavors, French Onion, White Wine Lemon, Fajita, and more!

Excellent branding tool! Use Cooking Spice Transfer Sheets to add grill marks, logos, or other company branding.





## Flavor Wraps™ Non-Cooking Spice Transfer Sheets (Non-Dissolvable)

Applied to almost any protein before cooking, these spice sheets act as a marinade, imparting flavor while locking in moisture. The meat can be frozen or vacuum sealed after the marination period. Flavor Wraps increase shelf life while reducing moisture loss from the cooking and freezing process, and can also be used to create a sauce for a boil-in-the-bag product. Available for glazes, herb crusts, or decorative spice mixes, Flavor Wraps Non-Cooking Spice Transfer Sheets provide consistent and reliable one-step application.



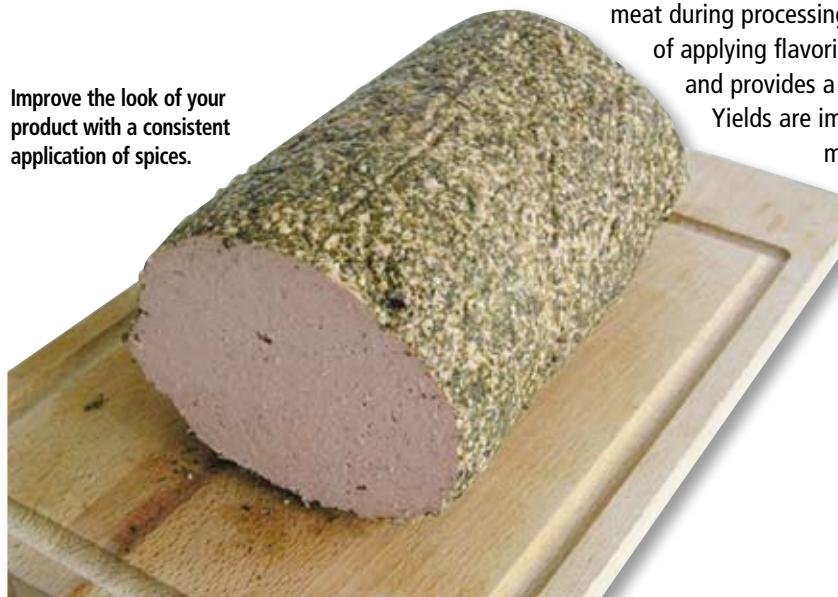
- **Applications:** Chicken portions or whole chickens, steaks, roasts, fish fillets
- **Flavors:** Pepper, sea salt, Cajun, Thai, or ask about your unique proprietary blend



## Flavor Wraps™ Marination Casings

Save time, labor and money with our NEW FLAVORSEAL Marination Casing System. Flavorings can be pre-applied to the casing for transfer to the meat during processing. Saves the time and labor of applying flavorings as a separate step, and provides a consistent quality product. Yields are improved through decreased moisture loss.

Improve the look of your product with a consistent application of spices.



## Why you should want FLAVORSEAL® Flavor Wraps

- Better adherence, better consistency, better-looking finished product, reduced leakers.
- Pre-applied spices on sheets means no wasted ingredients. Saves money and keeps work area cleaner.
- Transfer sheets are quickly applied as part of the production process. Less human labor, more cost savings.
- Perfect distribution ensures brand presentation integrity.

## Color-Coded Protection

CMS offers color-coded frocks and gloves for critical environments such as food processing or foodservice to serve as part of an operator's complete HACCP program. Colored PPE is more easily seen should pieces fall into the mix. Operators also use our color-coded PPE to help coordinate different areas of a processing environment to avoid cross-contamination.

Call customer service for more information.



## Full-Coverage Frock

USDA-accepted for direct food contact. CMS introduces the new FLAVORSEAL® Frock, a full-coverage, cost-effective barrier control disposable that is the only one-piece disposable garment with sleeves and apron attached. The frock is a low-cost alternative to the well-known "white butcher coat." The 3 mil polyethylene disposable repels liquids and offers warmth. Lightweight, the one-piece garment is one-size-fits-all, reducing inventory.

- Saves money: no additional PPE is necessary, no laundering, minimize stored PPE
- Easy to slip on, comfortable to wear, and provides the wearer an additional measure of barrier control with additional full back coverage
- Available in three colors: white, light blue, and dark blue to enhance food safety and as a complement to HACCP systems



**Full front and full back coverage with attached sleeves — the FLAVORSEAL® Frock is the industry's only full-coverage, disposable, barrier-control product. Cleaner, safer, less contamination, low cost, and resists liquids!**

**Color-coded frocks are ideal for critical environments** such as food processing or foodservice to serve as part of an operator's complete HACCP program.



Item No.	Size	Description	Case Pack
C-DFXLFC-W-LW	One Size	Disposable Full Coverage Frock, White	100
C-DFXLFC-DB-LW	One Size	Disposable Full Coverage Frock, Dark Blue	100
C-DFXLFC-B-LW	One Size	Disposable Full Coverage Frock, Light Blue	100



## FLAVORSEAL® Gown

CMS introduces a low-cost, disposable apron and sleeve combination that protects the wearer from splash and debris, while the open back design makes FLAVORSEAL® Gowns very breathable and comfortable barrier apparel.

- 3 mil polyethylene
- Lightweight, one-size-fits-all
- Easy to don and doff, comfortable to wear



Item No.	Size	Description	Case Pack
C-DGXL-B	One Size	Disposable Gown, Light Blue	100
C-DGXL-W	One Size	Disposable Gown, White	100

### Food Safety Tip

Food safety is an ever-growing concern. Barrier control products are practical, common-sense preventive systems to control food hazards. Our complete line includes aprons, bouffants, beard covers, and more. If you don't see your barrier control solution here, call us. Our selection is unmatched.



## FLAVORSEAL® Single-Use Gloves

CMS has the right product for your application, whether it's foodservice, janitorial, or light industrial. CMS has been a trusted supplier of single-use latex, vinyl, nitrile, and poly gloves since the company was founded. Our products are durable, tested to the highest standards, and value priced.



	Synthetic Powdered	Synthetic Powder-Free	Vinyl Powdered	Vinyl Powder-Free	Latex Powdered	Latex Powder-Free
Small	C-GSPS	C-GSPFS	C-GVPS	C-GVPFS	C-LSM5101	C-LSM5201
Medium	C-GSPM	C-GSPFM	C-GVPM	C-GVPFM	C-LMD5101	C-LMD5201
Large	C-GSPL	C-GSPFL	C-GVPL	C-GVPFL	C-LLG5101	C-LLG5201
X-large	C-GSPXL	C-GSPFXL	C-GVPXL	C-GVPFXL	C-LXL5101	C-LXL5201

## Other Disposables

We offer a complete line, so if you don't see it here, call us.



Item No.	Size	Description	Case Pack
C-BC21	21"	Bouffant Cap, white, latex-free	100/bag, 10 bags/cs
C-BC24	24"	Bouffant Cap, white, latex-free	100/bag, 10 bags/cs
C-BCB21	21"	Bouffant Cap, blue, latex-free	100/bag, 10 bags/cs
C-BCB24	24"	Bouffant Cap, blue, latex-free	100/bag, 10 bags/cs
C-DBN	One Size	Beard Covers, White	100/bag, 10 bags/cs
C-DSPB181	18"	Poly Sleeves, Blue	1000/cs
C-DSPW181	18"	Poly Sleeves, White	1000/cs
C-AP2846-1	28" x 46"	Poly Aprons, 1 mil, White	1000/cs
C-AP2846B-1	28" x 46"	Poly Aprons, 1 mil, Blue	1000/cs
C-AP2846-2M	28" x 55"	Poly Aprons, 2 mil, White	500/cs
C-3410	Large	String Knit Gloves	25 doz
C-3520-25	Large	Washable Knit Gloves	25 doz



Color-Coded Protection in vinyl, nitrile, or latex!



Visa and MasterCard accepted.

**Payment Terms and Taxes.** Terms of payment are listed on invoice and start the date of invoice. Goods shall be invoiced as shipments are made. Prices quoted do not include any state or local property, sales, use or privilege taxes, or any export or import duties or taxes or the like. Buyer agrees to pay or reimburse any such taxes and duties required to be paid in respect of this transaction.

**Prepaid Freight Terms.** Freight can be prepaid at certain minimums. Prepaid Freight is defined as freight to customer's door. Prepaid freight does not include "extra charges" such as delivery appointments, sort and segregate, lift gate, remote area, residential delivery, Metropolitan NY, hospital/prison/jail/casino, or any other accessorial expenses, as well as fuel surcharges.

**Loss or Damage.** If you receive damaged goods or product shortage, please notify CMS within 24 hours and sign the Bill of Lading as damaged or shortage with the freight carrier. This is required in order to receive credit from CMS.

**Cancellation of Orders.** Buyer may cancel any order for convenience on the following terms: Standard product: Buyer may cancel or reschedule without penalty if the cancellation is more than (30) days before the shipping date: cancellations within (30) days of shipping date must be approved in writing by CMS and may be subject to special charges.

Custom product: Buyer may cancel or reschedule more than (90) days before the shipping date, except that Buyer shall accept delivery of all products which are complete at time of cancellation or rescheduling. Those nonstandard products that are in the work-in-progress inventory at time of cancellation or rescheduling, shall be paid for by Buyer at a price equal to the completed percentage of the product multiplied by the price of the finished product.

**Lead times.** Lead times will be acknowledged upon receipt of order.

**Minimum Order.** A minimum order of \$100 is required. Orders under \$100 are subject to a \$25 processing fee.

**Returns.** Requests to return standard product must be preapproved by the factory. Credits are subject to a 25% restocking charge plus freight. Custom product is not returnable.

**Warranties.** Seller warrants that the goods shall meet the weight, dimension, and composition specifications currently published by Seller at the time of shipment. No other words or actions shall constitute a warranty by Seller unless contained in a writing signed by Seller and referenced on the face hereof. THERE ARE NO WARRANTIES OR REPRESENTATIONS, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, AS TO MERCHANTABILITY OR FITNESS OF PURPOSE WITH RESPECT TO ANY GOODS SOLD HEREUNDER.

**Limitation of Liability.** Seller shall at its election and expense repair or replace any goods or any part thereof which does not comply with one or more of the foregoing warranties, provided that such goods have not been damaged through Buyer's fault. In no event shall Seller's liability exceed the purchase price for the goods. Seller shall, under no circumstances, be liable to Buyer for consequential, incidental, special or indirect damages arising out of this transaction or the use or misuse of the goods or any part thereof, whether based upon breach of warranty, contract, negligence or other tort. The remedies of Buyer arising out of this transaction or with respect to the goods covered hereby shall be limited to those contained in these terms and conditions of sale exclusively and in lieu of any and all other remedies, whether based upon breach of warranty, contract, negligence or other tort. Buyer waives all remedies unless claim is made within six months after shipment.



**CMS: Innovators in Packaging Solutions.**

CMS specializes in packaging systems and products for the meat and food processing, foodservice, and retail markets, providing customized solutions for protecting food quality while helping companies boost productivity and profits. The CMS manufacturing facility is an American Institute of Baking (AIB) certified operation.

Specialties include cook-chill supplies, shrink bags, cooking bags, films, netting, pouches, spices, rubs, oils, ingredients, and employee protective gear.



35179 Avon Commerce Parkway  
Avon, OH 44011  
Phone: 440-937-3900  
Toll free: 866-769-1500  
Fax: 440-937-3901  
E-mail: [info@cmsflavorseal.com](mailto:info@cmsflavorseal.com)  
Web: [www.cmsflavorseal.com](http://www.cmsflavorseal.com)

Flavorseal® is a registered trademark of CMS.  
It's in the bag!® is a registered trademark of CMS.  
FlavorSaver™ is a trademark of CMS.  
Flavor Wrap™ is a trademark of CMS.