

MICRO PERF

A NEW INNOVATION IN PACKAGING TECHNOLOGY

HOW DOES IT WORK?

A standard foil container is impregnated with thousands of micro-perforations which speed up the cooking process and improve the product quality.

Benefits are:

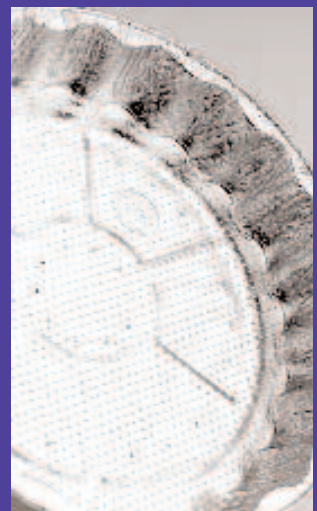
- More Uniform Cooking of Pastry
- Eliminates 'Damp' Spots
- Crispier Finish
- Reduces Cooking Time / Temperature by up to 5%

*** Microperf has been
independently assessed by
ADRIA & CCFRA**

For more information please contact:

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Nicholl - A Quality you can Feel