



SERVI DORYL

CHEESE MOULDS EXPERT

IDENTIFICATION PLATES



The plates are designed **to be fixed to the maturing racks**, but also to other supports such as our Sanair range. The information is written with a dry-erase marker.



**Monitoring maturing
cheeses**



- **Injected parts** in polypropylene copolymer with food coloring
- **Recyclable materials**

BENEFITS :

- Wide range of colours
- Allows you to personalise the identification of your products
- Better visual traceability of your products
- Ability to share information on a resistant support
- Erasable and cleanable with alcohol
- Reusable at will 100% plastic parts
- Suitable for food contact
- Product can be recycled at the end of its life



**Contact us
to discuss your project !**

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