

TWINE

All-purpose polyester-cotton blended twine is soft, versatile, and economical—an essential item for many food processors and packers. It can be used to secure asparagus for steaming or bundle herbs to flavor soup or sauce. It is handy to wrap newspapers or magazines for recycling, create or hang decorations, create straight garden rows, secure plant stems, or even hang and dry herbs. Twine is often used to truss poultry, pork, or beef and allows for the retention of juicy flavors of the meat while also ensuring even cooking and easier carving. Consistent production resists binding and works for a wide range of applications.

FEATURES

- Light to medium duty
- Forms tight, strong knots
- Soft & extremely flexible

RECOMMENDED USE

- Trussing poultry, pork, or beef
- Securing vegetables for steaming
- Bundling newspapers or magazines for recycling
- · Also great for crafts and bundling

ITEM#	DESCRIPTION	FT/LB	CASE/MIN
89100-A	12-Ply • Polyester Cotton • 2# Cone	1680	25
89102-A	16-Ply • Polyester Cotton • 2# Cone	1260	25
89103-A	16-Ply • Polyester Cotton • 5# Cone	1260	12
89104-A	20-Ply • Polyester Cotton • 2# Cone	1008	25
89106-A	24-Ply • Polyester Cotton • 2# Cone	840	25
89108-A	30-Ply • Polyester Cotton • 2# Cone	672	25
89110-A	60-Ply • Polished • 1#	600	48
89111-A	9-Ply • Rayon • 2# Cone	1008	25

Our cotton and polyester twine* is made from fibers listed in the Code of Federal Regulations 21 for Food and Drugs, Section §177.2800, designating them as approved textile fibers for articles or components used in food production, packing, processing, transporting, and handling. It is suitable for typical oven use in food preparation—polyester fibers melt at 482–572 °F and begin degrading at 302 °F, while cotton fibers char at 475 °F, weaken at 302 °F, and are generally considered oven-safe up to 482 °F (or 500 °F when in full contact with food). We also assure you that no PFAS (Per- and polyfluoroalkyl substances) are used in our production process, and no raw staple fibers with PFA coatings are purchased.

*This information applies specifically to our cotton and polyester twine products and not to rayon twine.





VALUE

Twine is used to truss poultry, pork, or beef and allows for the retention of juicy flavors of the meat, ensuring even cooking and easier carving.

WHERE TO SELL

Twine is an essential item for many food processors and packers. It is also a popular item for many grocery stores, food wholesalers, and organic food outlets.

TIPS

Twine is extremely versatile and can be used to secure asparagus for steaming or bundle herbs to flavor soup or sauce. It is handy to wrap newspapers or magazines for recycling, create or hang decorations, create straight garden rows, secure plant stems, or even hang and dry herbs.



