



# Big Smoke **FlavR!**



Introducing **QuikFlavR™**  
Smoke Transfer Film

**hovus**  
...inventive packaging solutions



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...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.

#### 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!

**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.

View our  
**QuikFlavR™**  
process in action at



[www.hovus.com/QFR](http://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](mailto:sales@hovus.com)

[www.hovus.com/QFR](http://www.hovus.com/QFR)

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