

Bovine Weasand Clips

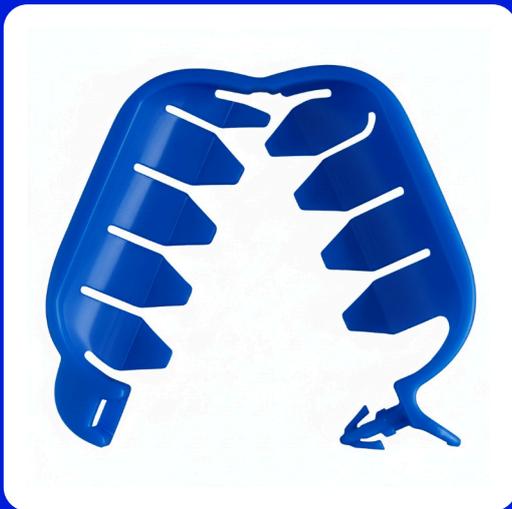
The Bovine Weasand Clip is used in the meat processing industry as a cost-effective and efficient method of preventing leakage of stomach contents during slaughter.

The clip is applied around the weasand (esophagus) and pushed forward towards the rumen by the Rodder tool. This process removes any material inside the weasand and closes the latter firmly at the stomach, mitigating cross-contamination risks.

- ✓ Creates a tight seal on the weasand (esophagus) to stop leakage.
- ✓ Clears the esophagus as it is applied.
- ✓ High operational efficiency & ease of use.
- ✓ Helps maintain clean processing with less contamination.
- ✓ Approved for food contact in both FDA and EU standards.

Loose Clips

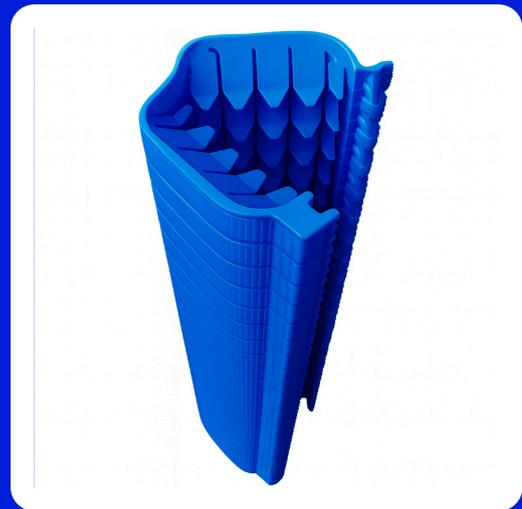
Our loose clips offer a practical and cost-effective solution for individual use. They are ideal for operations that require flexibility, manual application, or small-batch processing, while still delivering the same high-performance sealing reliability as our standard design.



Material	Food-grade plastic
Applicator	Bovino Clip Rodder
Packaging	2000 clips per package
Package Dimensions	40cmx40cmx37cm

Cartridge Clips (For Dispensers)

Our cartridge clips are arranged in organized multi-clip stacks for rapid loading into compatible dispensing systems. This format ensures faster workflow, improved hygiene, and maximum efficiency for high-volume processing environments.



Material	Food-grade plastic
Applicator	Bovino Clip Rodder
Packaging	2000 clips per package
Package Dimensions	29cmx40cmx39cm