

ONE
QUIRCH

BUTCHER & FREEZER PAPER



Butcher paper and freezer paper are both essential tools for food handling, but they serve different purposes. Butcher paper is a versatile, breathable wrap typically used for short-term storage and presentation of fresh meats, sandwiches, or BBQ, allowing moisture to escape while keeping the food protected. Freezer paper, on the other hand, is designed for long-term storage, featuring a moisture-resistant plastic coating on one side that prevents freezer burn and locks in freshness.

Ideal for preserving cuts of meat or fish, freezer paper provides a durable barrier against moisture and air. Whether you're wrapping for display or extended storage, each paper delivers the functionality and performance tailored to your needs.



RENEWABLE - RECYCLABLE - COMPOSTABLE - CUSTOMIZABLE

