

Viscofan

*Reshaping food and wellbeing.
For many, for long.*

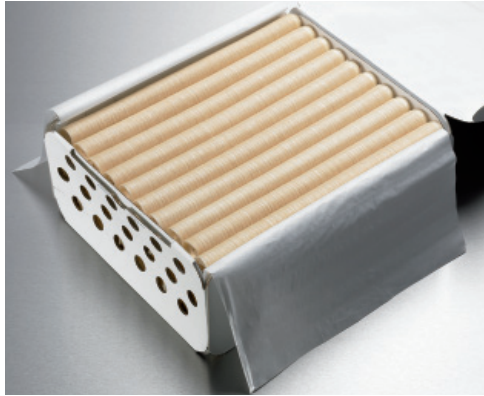




EDIBLE COLLAGEN CASINGS

Our wide variety of edible collagen casings have enjoyed great popularity world-wide for decades. Whether for processed, fresh, pre-cooked fried sausages or dry-cured snacks, every edible collagen casing from Viscofan is a classic.

Air Dried Salami Australasian Fresh Bangers Braaiwors
Beef Stick Beer Stick Black Pudding Bockwurst
Bologna Boerswors Bratwurst Butchers Fresh
Cabanossi Cervelat Chorizo Cooked Ham Cumberland
Debreziner Doëwors En Cheong Fermented Products in
Nets Fleischwurst Frankfurter Fresh HRI
Grillwurst Ham Sausage Hard Salami Hot Dog
Hungarian Salami Knackwurst Krakovskaya Ku Chien
Landjäger Lap Cheong Lenki Makkarra Linguisa
Liver Sausage Longaniza Lyoner Meat Roasts Meat Roulades
Mini Salami Mortadella Netted Poultry Teewurst
Netted Salami Ostravska Krakovskaya Pepper Stick
Pepperoni Peppersalami Pork Loaf Premium Fresh
Krakovskaya Pølser Salami Tipo Milano Smoked Ham
Snack Stick Strasbourg UK/Irish Breakfast
Varmkorv Wiener



Our variety of tailor-made product finishes ensures the best processing on all machines. Edible collagen casings are ready to stuff.

EDIBLE COLLAGEN CASINGS

*Shape, colour, shine, transparency, juiciness, bite... in tailor-made and multiple formats.
Take your creations up to the next level!*



- ✓ *High casing resistance during the stuffing process.*
- ✓ *Constant and uniform sizes to get an homogeneous finished product.*
- ✓ *Excellent organoleptic properties.*
- ✓ *Permeable to smoke and steam.*
- ✓ *Stand out for optimal smoking's flavour and colour.*
- ✓ *Possibility of printing to create a more personalized product.*
- ✓ *Ensure faster and cleaner production processes.*
- ✓ *Halal or Kosher versions available.*



Safety and hygiene

Thanks to a world class traceability system & control, and a constant tracking of the manufacturing process, our products provide great safety and hygiene.



Colours

Our edible collagen casings are available in a wide variety of colours, no doubt a great advantage to differentiate and provide an attractive final appearance to your products.








High performance

Thanks to sticks' excellent size uniformity and consistency, productivity is constant and final performance is highly efficient. Our ready to stuff sticks allow for high speed production.



Crispy and tender

Depending on the smoking cycle selected, it is possible to produce very crispy sausages with a very tender bite. We also add excellent properties for frying and promote an appetising appearance of the final product.

FRESH SAUSAGES						
DESCRIPTION	PRODUCT	FRESH	DRY / CURED	CALIBER	SHAPE	COLOUR
For food service fresh sausages (e.g. pork sausages) and dry sausages.	COLFAN-F	✓	✓	17 - 34 mm		natural, fresh bloom
For grill or pan.	NDX-F ND-F	✓		13 - 40 mm		
For grill or pan with a softer bite.	NATUR-F	✓		13 - 40 mm		
For retail fresh sausages with high transparency.	NDC-M-FR NB-FR	✓		17 - 33 mm		
For fresh sausages with a natural curve.	SCC-B	✓		21 - 32 mm		

Process: Fill directly in the direction indicated without prior soaking.

PROCESSED SAUSAGES						
DESCRIPTION	PRODUCT	COOKED	DRY / CURED	CALIBER	SHAPE	COLOUR
For cooked sausages (smoked or not) or dry sausages.	COLFAN-P	✓	✓	13 - 34 mm		clear
For smoked, processed (steamed or water cooked) sausages with thin wall and noticeable knack, like "Wiener" or "Frankfurter", or dry sausages that are currently made in natural gut. (versions: NATUR-LC for softer bite and NATUR HC for higher machinability).	NATUR	✓	✓	13 - 40 mm		clear
For cooked sausages (smoked or not) in large calibers.	ESC	✓	✓	38 - 47 mm		clear
For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines. (versions: NDX-LC for softer bite and NDX HC for higher machinability)	NDX	✓	✓	13 - 52 mm		clear, yellow, salmon red, red, coral red, caramel, black, fresh bloom, non-smoker, amber yellow
For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines. Higher machinability and clipability.	EDICLIP	✓	✓	40 - 53 mm		clear, caramel, red brown, maple, nat brown, nat apricot, nat raspberry
For cooked sausages (smoked or not) or dry sausages, with special elasticity needs. Versions Halal or Kosher.	NDC-M-K NDC-M-H	✓	✓	19 - 30 mm		clear
For snack products (e.g. beef sticks).	NBC NA-NBC	✓	✓	13 - 25 mm		clear, caramel, red brown, maple, nat brown, nat apricot, nat raspberry
For cooked, non-smoked sausages to be fried.	NDX-FP NB-P	✓		16 - 32 mm		clear
For cooked sausages (smoked or not) or dry sausages, with a natural gentle curve.	NCC	✓	✓	32 - 43 mm		clear, non-smoker
For cooked, smoked sausages, with a natural gentle curve.	SCC	✓✓	✓	19 - 32 mm		clear
For small ring dry/cured sausages.	EDICURVE	✓	✓✓✓✓	30 - 40 mm		clear

Process: Fill directly in the direction indicated without prior soaking. The cooking temperature should not exceed 74°C.



CLIPPING

Some of our edible collagen casings feature high clip stability and easy processing on all standard clip machines. Please check with Technical Service to ensure proper selection.



SMOKING

An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma. The brilliant smoking performance provides an impeccable optic.



COOKING

Collagen Viscofan Casings can be dried, cooked, smoked, and cooked-smoked. Chamber cooking temperature should not exceed 75°C.

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COLLAGEN LARGE CALIBER CASINGS

Viscofan Large Caliber Collagen Casings for cooked and dry sausage in both straight and curved form are seamless casings made with high quality collagen. These casings give sausages just that typically appetising appearance consumers are looking for.

Our quality products offer unmatched advantages, for processor and consumer alike.

Air Dried Products **Beerwurst** Black Pudding Bologna
Brown and Jelly meat **Cervelat** Cooked salami **Golonkowa**
Górska Jatowcowa **Kabanosy** Kanapkowa **Kaszubska**
Krakowska **Lisiecka** Liver & Paté sausage **Liverwurst**
Loins **Lomo** Italian and French type **Salami** Lyoner
Mettwurst Mortadella Piwna **Ring Bologna**
Salami **Salchichón** Suçuk **Szynkowa** Tatrzańská
Traditional polish Tyriolan Ham **Zywiecka**



Whether in reels, cut pieces or shirred strands, our variety of tailor-made product finishes ensures the best processing on all machines.

COLLAGEN LARGE CALIBER CASINGS

For all products that need a traditional appearance, they are notable for their large size, and they are ideal for dry and cooked sausages.



- ✓ *Excellent machinability products.*
- ✓ *Increase in productivity.*
- ✓ *Maturing properties ideal for the most traditional products.*
- ✓ *Excellent and perfectly balanced permeability to smoke.*
- ✓ *Good meat cling.*
- ✓ *Adjustable peeling levels depending on the final product.*
- ✓ *Stuffing caliber consistency for a uniform production.*
- ✓ *Possibility of printing and available in a wide range of colours.*
- ✓ *High sanitary conditions.*



Mold development

An excellent permeability and perfect balance ensures first-class cultivation, especially in our casings R2L-D and KOKO-R.



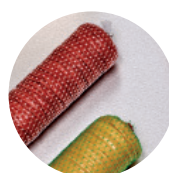
Adaptable curve size

Our ring is designed to be used both in cooked and dry products. The different size options available are ideal to improve the settings and adapt the final forms of the sausages.



Clipping and tying

Our collagen casings feature high clipping stability and easy-processing on all standard clip machines. They are also wonderfully easy to handle when tying by hand.



RTS, ready to stuff

Our large caliber collagen is available in versions ready to stuff, which do not need any treatment or to be soaked.

STRAIGHT SAUSAGES							
DESCRIPTION	PRODUCT	COOKED	DRY / CURED	SMOKABLE	CALIBER	SHAPE	PROCESS
For dry sausage and for high-speed processing.	R2L-D		✓✓	✓	32 - 115 mm		Soak in 15% brine solution. (10 - 60 minutes) 20-25°C
For smoked cooked sausage.	EW-D	✓✓		✓✓	42 - 100 mm		
For smoked cooked sausage. For higher clipability.	CLASS	✓✓✓		✓✓	35 - 78 mm		
For dry sausage (loin type).	KOKO-L		✓✓✓	✓	60 - 90 mm		
For dry sausage.	KOKO-R		✓✓	✓✓	30 - 100 mm		
For dry sausage with long maturation time.	R2		✓✓✓	✓	65 - 135 mm		
For cooked, smoked and dry products. Longer sticks length and bigger inner bore.	EFICOOK	✓✓	✓✓	✓	30 - 66 mm		Soaking is not required.
For cured and dry smoked products. Longer sticks length and bigger inner bore.	EFIDRY		✓✓✓		30 - 66 mm		Soaking is not required.

CURVED SAUSAGES							
DESCRIPTION	PRODUCT	COOKED	DRY / CURED	SMOKABLE	CALIBER	SHAPE	PROCESS
For smoked cooked sausage.	EW-D-KD	✓	✓✓	✓✓	30 - 58 mm		Soak in 15% brine solution. (10 - 60 minutes) 20-25°C
For smoked and unsmoked cooked sausage, and for dry spreadable products, (with built-in smoke aroma).	KRANZDARM	✓✓	✓	✓✓	38 - 58 mm		
For curved dry sausage.	R2L-D-KD		✓✓	✓	35 - 58 mm		
For curved dry sausage in a small ring size.	KRA-R2L		✓✓	✓	34 - 38 mm		Soak in 15% brine solution. (5 minutes) 20-25°C
For smoked and unsmoked cooked sausage.	ER	✓✓		✓✓	34 - 40 mm		Soaking is not required.



COOKING

Collagen Viscofan Casings can be dried, cooked, smoked, and cooked-smoked. Chamber cooking temperature should not exceed 75°C.



SMOKING

An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma. The brilliant smoking performance provides an impeccable visual and aroma.



MATURING

We recommend a continuous reduction of temperature and relative humidity (r.h.) from approx. 22°C / 95% to 18°C / 85% (r.h.) at a low air flow rate (0,2 m/s - 0,5 m/s) over a period of 7-10 days. After maturing and for storage conditions of 16°C / 75-80% r.h. are recommended. The casing stays adhered to the product right the way through the maturing process, whilst at the same time guaranteeing excellent peelability from the finished product. Quick and easy peeling that makes the finished product look impeccable.

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COLLAGEN FOOD FILMS COFFI - COFFINET

Collagen food film opens up a whole host of possibilities for new inspirations previously undreamt of, over and beyond the limits of traditional products. Collagen film covers meat, meat products and emulsions like a natural skin and enables you to transform low cost products into high-quality creations.

Beerwurst Turkey Chicken Roasts Bologna
Ham-like products Gammon Smoked bacon Meat
products in nets Semi Dry Salami Sirloin
Tyrolan Ham Sectiones and Formed Ham and Roasts
Lachsschinken



Our collagen film "COFFI" is available in a variety of widths & lengths in reels or sheets.

COFFINET is our collagen food film shirred together with various patterns of elastic and non elastic netting including the revolutionary TCN fixed diameter netting, it enables you to produce without having to use any additional film and netting applicators.

COFFI - COFFINET

Give your products an attractive high gloss finish for a whole new range of applications.



- ✓ *Nets in a wonderful variety of shapes and sizes.*
- ✓ *Reduces cooking cycles, improves yields and optimizes production.*
- ✓ *Excellent smoking properties for optimal and attractive final products.*
- ✓ *The variety of colours offered can give your product that extra added-value.*
- ✓ *Seasonings can be encapsulated or rubbed onto the product wrapped in COFFI.*
- ✓ *Improve your yields and keep weight loss to a minimum.*
- ✓ *Easier than ever to produce collagen covered hams with COFFINET.*
- ✓ *Expand your range of sliced products with COFFINETTCN.*



Easy peeling (de-netting)

Our collagen film "COFFI" makes it super easy to remove all types of netting. No more torn surfaces and unappealing finished products.



Sizing

Our COFFINET TCN gives you the capability for evenly sized products that will allow you to have a consistent shape and also allows you to stuff much longer pieces for even slicing all of the time.



Smoking

An excellent and perfectly balanced smoke up-take ensures first-class cultivation of flavour and colour and leaves you with an immaculate finished product.



Printing

Individual logo designs printed on our COFFI makes sure your products maintain the highest level of brand-recognition. COFFI can be printed in a variety of our edible colours.

COLLAGEN FOOD FILMS						
DESCRIPTION	PRODUCT	COOKED	ROASTED	NET SHAPE	SIZING	COLOUR FILM
The time-tested collagen film for roasts, hams and other meat products.	COFFI	✓	✓	Any shape netting to be applied with use of a Coffi applicator.	Film width: 78 - 620 mm	clear, light black, caramel, salmon red
Collagen food film shirred together with netting, either for manual or semi-automatic stuffing without any kind of Coffi machinery.	COFFINET	✓	✓	Regular elastic netting in a variety of square or rectangle patterns.	Film width: 285 - 620 mm	
Web netting is a non-elastic netting that can be shirred onto the Coffinet tubes. There can be 24-38-48 Diamonds or Hexagons around the circumference.	COFFINET WEB	✓	✓	Diamond or Hexagonal.	Net caliber: 95-200 mm	
Collagen food film shirred with Total Control Net®, which is a netting with a preset fixed diameter. Total Control Net® is a patented and registered product of Trunet.	COFFINET TCN	✓	✓	Rectangular and squares.	Film width: 380 - 620 mm Net Caliber Ø: 95-190 mm	



Not every flat width/colour variation is available. Please ask your country's distributor for the corresponding data sheet for detailed information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.

