

Viscofan

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





FIBROUS CASINGS

Viscofan Fibrous casings are products made with fiber-reinforced cellulose. We offer complete solutions for every demand in modern sausage production. Our fibrous casings give your finished product a natural look, and their uniform caliber and excellent peelability are second to none. This makes Viscofan fibrous casings the perfect choice for sliced goods.

Chorizo Pamplona cular ibérico **Salchichón** Lingüiça calabresa

Winter Salami **Salami** Milano Felino Ungherese Picante Napoli

Strolghino **Pepperoni** Sopresatta Genoa Pancetta **Coppa**

Capicola Cabezada Lomo **Lachschinken** Lombo defumado Bresaola

Cecina Ham Gammon Black Forest Ham Roast Beef

Honey Ham **Peito peru defumado** Cervecero

Summer sausage **Bologna** Red Bologna **Mortadella**

Cervelat Bierschinken **Vysocina** Polican Herkules



Viscofan fibrous is available in whatever converting format is best for your process.

From cut pieces to high density shirring or ready to use materials, helping you to make the most out of your production.

Options available for better processing and control.

FIBROUS CASINGS

The best solution for modern production where industrial processes demand more each day: speed, productivity and efficiency.



- ✓ *Excellent and homogeneous permeability to smoke and water vapour.*
- ✓ *Wide range of calibers.*
- ✓ *Kosher and Halal versions available.*
- ✓ *Consistent product allowing better process control.*
- ✓ *Casings that withstand high speed clipping.*
- ✓ *Standard or shiny versions available.*
- ✓ *Printing up to eight colours.*
- ✓ *Transferable colours and flavours.*



High abuse and consistent casings

Very strong casings that enable the use of all your equipment capabilities. It also allows you to design and optimize your process achieving higher productivity through consistency.



Efficiency through converting

Ready to use materials (T-shirr and Redi-reel) that reduce processing time. Long pieces to make the most of your chamber's capacity. Several types of pre-sticking available that will help to get the air out of your product.



Wide range of calibers and colours

Many sizes are available, enabling you to produce to your desired size. Enhance your products with the many casing colours available and/or the use of printed casing.



State of the art shirring

Shirred strands that maximize the length of casing in the industry (T-shirr Max) reducing the number of change overs. Big-bore strands that allow the use of a bigger horn increasing your output and the quality of the product.

FIBROUS CASINGS				
DESCRIPTION	PRODUCT	CALIBER / SIZES	STANDARD COLOURS	PROCESS
<p>A wide range of applications deserves the casing that fits best.</p> <p>Our classic line allows you to control the shape of your product: from plumper chubs to long pieces while profiting the renown benefits of fibrous. Not to forget the ability to control its adhesion.</p>	CLASSIC LINE	36 - 180 mm #1ST - #14	transparent white cream opaque smoke tone faser B nat 30 nat 40 nat 55 nat 70 suntan red pomegranate sienna light mahogany light mahogany II mahogany mahogany II black * other colours on demand	<p>Soak casing in lukewarm water. (30-40°C/40-105°F)</p> <p>Shirred material reels, bundles or pieces (cut, clipped or tied) 30-60'.</p> <p>Available on ready to use versions that do not require soaking. (Redi-Reel, T-Shirr).</p>
<p>Fibrous at its most: strongest at processing and uniformity slice after slice on your logs.</p> <p>It allows you to get the most of your production equipment and making your process more efficient at every step: stuffing, processing, peeling and slicing.</p>	TITANIUM LINE	37 - 110 mm #1SR - #8		



CLIPPING AND FILLING

Our fibrous casings feature high clip stability and easy-processing on all standard clip machines. They are also easy to handle during hand-tying operations. Fill air-free, following the recommended stuffing diameter and tie or clip with the right clip size.



COOKING

The cooking temperature should not exceed 80°C / 175°F.



SMOKING

An excellent and perfectly balanced smoke transfer ensures first class cultivation of flavour and aroma and leaves you with an immaculate finished product.



MATURING

Viscofan fibrous water permeability has the right equilibrium to allow proper maturing and drying. They follow up the meat shrinkage, staying well adhered to the product while having a perfect peelability on the final product. This is true even in the case of high weight loss products or long drying times.

PEELABILITY AND MEAT ADHESION BALANCE

No matter which is your product and process, with Viscofan fibrous you can achieve the right balance between adhesion and peelability. We have the widest choices available or even work on a tailor made solution for you. From our well known standard types Securex, Regular or Zip to the more specific ones; FRD or PSX.

SECUREX
For cooked or dry/fermented sausages where an excellent cling to the meat is required. Specially for those products with long maturing time or high weight loss.

High adhesion

REGULAR
Universal casings valid for many applications. Good balanced between product adhesion and good peelability.

ZIP
Thanks to its easy peelability is specially suited for peel-in-plant sliced products.

Easy peeling

PSX ●●●●●●●●

Suited for those applications where good peeling is required and at the same time avoid greasing out or jelly pockets.

FRD ●●●●●●●●

A casing that presents a correct balanced range between adhesion and peeling.



Production and processes

Casing concepts that make easy your process control: for instance blue casings on a dry salami production that allow you to identify recipes (mild from hot) or segregate specific productions (Halal or Kosher) while controlling the progress of maturation. Or on cooked sausage production to verify the correct peeling of the casing.



White mold salami (WMS)

This casing concept provides good casing integrity with white mold growing over long drying times. It maintains good stuffing, slicing uniformity and allows good peeling without casing desintegration, for single unit retail salamis or long ones for factory slicing and packaging.

Transferable colours and flavours added value casings

Viscofan can help on the diversity of your production. The value added casings simplify process steps, reduce time, increase yields and process capacities while reducing maintenance and cleaning.



SMOKE-E
Smoke flavour and colour transfer casing



CARAMEL
Caramel colour transfer casing



ROAST-E
Roast colour transfer casing

Those value added casings are available on a wide range of intensities that will match your requirements. Specific products can be developed upon request. Contact your Sales or Technical service representative.