We’ve got you covered...
For the past 44 years, Viscofan has been producing millions of meters of casing for the food industry. Four decades in which our products have reached thousands of homes around the world, thanks to the hard work of our people. Their knowledge, experience and good work has made it possible for Viscofan to become a multinational leader in its sector.

Our vocation is to keep providing people with our products and services. To do this, we put our clients at the heart of all our operative decisions. We are convinced that by providing solutions which improve productivity and food safety, we will be able to create value for all our interest groups: from shareholders and collaborators to the millions of consumers around the world.
“THE CASING COMPANY” MEANS A COMMITMENT TO OFFERING THE VERY WIDEST RANGE OF CASINGS: CELLULOSE, COLLAGEN, FIBROUS AND PLASTIC.

QUALITY, RESEARCH AND DEVELOPMENT (R&D)
We want all of our products to be perfect, which is why we take care of every last detail to ensure our clients receive a product of the very highest quality, safe and that is adapted to their needs. We search for new product and technology developments and new materials, to accompany you on your search for a product that stands out in such a dynamic market.

RESPONSIBILITY AND SUSTAINABILITY
Viscofan is global, and exists in a world that is growing in terms of population and consumption, with the subsequent increase in the use of resources. Our company wishes to promote the efficient use of resources, combining environmental and social requirements with economic growth for a sustainable future.

TAILOR-MADE PRODUCTS AND SERVICES
Only Viscofan can offer the widest range for the production of cold meats in the meat industry, thanks to our very own casing technology: cellulose, collagen, fibrous and plastic. Furthermore, we have the best technical assistance team in the market, to offer our clients a customised attention that is 100% adapted to their needs.
VISCOFAN IS TRUSTWORTHY. BECAUSE IT MATTERS TO YOU, OUR PEOPLE DRIVE FORWARD EXCELLENT QUALITY IN OUR PRODUCTS, THE UTMOST ATTENTION TO CUSTOMER SERVICE, AND THE VERY BEST TECHNOLOGICAL DEVELOPMENTS.

Creating value
We generate value for all the people connected to Viscofan: clients, shareholders, suppliers and society as a whole. Our Corporate Social Responsibility goes much further than supporting specific projects, and has become a way of behaving ethically and responsibly in all areas of company activity.

Outstanding in food quality and safety
We are proud to contribute to the production of a basic food for hundreds of millions of people all over the world. Viscofan is the market benchmark due to its good practices and the customised service we offer. We are very clear in our demand for the best quality and a totally safe and hygienic product for our clients.

Taking care of the key factor
The success of Viscofan resides in having the best professionals in the industry. Our employees carry out excellent work, based on a thorough knowledge of the casing business and an accumulated experience of over 40 years. We are a team that is fully committed to the Group’s vision, a team that drives innovation forward and that brings together hard work and continuous collaboration among its members.

Leading the sector
Nurturing the trust of our clients from all around the world is a huge responsibility, which drives us to offer a leading service faced with challenges from a growing market. We are leaders in technology to ensure we provide the most innovative solutions; and leaders in efficiency, given that only a financially solid company can guarantee long-term sustainability and respect commitments to our clients.
MILLIONS OF PEOPLE AROUND THE WORLD CONSUME FOODS MADE WITH VISCOFAN CASING. WE ARE PRESENT IN 18 COUNTRIES BUT REACH MILLIONS OF HOMES.

CZECH REPUBLIC
- Cellulose
- Collagen
- Plastics
- Fibrous
- ČESKÉ BUDĚJOVICE - Production plant

SERBIA
- Collagen
- NOVI SAD - Production plant

UNITED KINGDOM
- SEVENOAKS - Sales office
- MANCHESTER - Sales office

FRANCE
- COURCOURONNES - Sales office

SPAIN
- Cellulose
- Collagen
- Plastics
- Fibrous
- TAJONAR - Sales office
- CASEDA - Production plant
- URDIAIN - Production plant

GERMANY
- Collagen
- Plastics
- WEINHEIM - Production plant
- ALFHAUSEN - Production plant

BELGIUM
- Plastics
- HASSELT - Production plant

RUSIA
- MOSCOW - Sales office

THAILAND
- BANGKOK - Sales office

CHINA
- Cellulose
- Collagen
- SUZHOU - Production plant
- SHANGHAI - Sales office

AUSTRALIA
- Plastics
- Fibrous
- SIDNEY - Production plant
- MELBOURNE - Sales office

NEW ZEALAND
- Plastics
- WELLINGTON - Production plant
Our management model is based on the evolution of centres of excellence: Those that stand out for their management, proactivity, service, knowledge, innovation, productive quality, and that transfer this know-how to the other Group productive centres.
OUR TEAM IS COMPOSED OF THE BEST PROFESSIONALS OF THE SECTOR, WITH AN IN-DEPTH KNOWLEDGE AND A UNIQUE EXPERTISE OF THE CASING INDUSTRY
We want to be a true global leader through excellence in our service, costs and technology, earning the trust of our interest groups.

THE CASING COMPANY
Viscofan small caliber cellulose casings combine high elasticity with an extremely consistent caliber. They are permeable to flavours and colours as intended during the smoking process, but are impermeable to other unwanted aromas. With their excellent peelability troublefree industrial processing is guaranteed.

Viscofan big caliber cellulose casings are permeable tubes made of regenerated cellulose. The transparent, high-gloss properties, coupled to brilliant printing make your products highly merchandisable. The clarity of these casings is visually appealing and allows the consumer to see the actual product. Depending on the casing properties, cylindrical or oval shape products can be achieved.

Air Dried Salami    Beef Stick    Beer Stick    Black Pudding
Bockwurst       Bologna       Bratwurst    Butchers       Fresh Cabanossi
Cervelat         Chorizo   Cooked Ham    Cumberland
Debreziner        En Cheong   Fermented Products in Nets
Fleischwurst      Frankfurter Fresh HRI    Grillwurst
Ham Sausage       Hard Salami Hot Dog      Hungarian Salami
Krakovskaya       Ku Chien   Knackwurst   Landjäger     Longaniza
Lap Cheong         Lenki Makkarra Linguisa    Liver Sausage
Lyoner            Meat Roasts  Meat Roulades Mini Salami
Netted Poultry    Netted Salami Ostravska   Pepper Stick
Pepperoni         Peppersalami Pork Loaf    Pølser       Salami Tipo
Milano            Smoked Ham    Snack Stick Strasbourg Teewurst
Varmkorv          Wiener
Small cellulose casings are presented in sticks, always ready to stuff, which allows perfect adaptation to all stuffing systems.

Cellulose casings are available in a wide variety of colours and with different number of stripes to facilitate the production and control processes.

**CELLULOSE CASINGS**

A safe option for all types of production systems and a wide range of applications. They allow productivity at the highest level, characterized by their caliber consistency.

- Uniform and consistent calibers to increase productivity.
- It allows high production speeds.
- Quick and easy peeling.
- High transparency and brightness that make your products very attractive.
- Cellulose casings can also make dry-cured sausages.
- Shadow print, an original way to highlight your products.
- Possibility of printing both sides to make your brand stand out.

**Extra Long Lengths**

With our new "Marathon Line" sticks take your production yields to the next level and achieve higher footage per strand. Our Marathon Line maximizes stuffing efficiency, enhances productivity and ensures a high performance while offering uniform and consistent sizing.

**Big calibers**

The clippable big sizes cellulose casing produced from calibers 34 to 230 mm. It offers all the advantages of cellulose casing, permeable to smoke and moisture. For LC types, it is also available ready to be stuffed format with no pre-treatment or soaking required.

**Easy peeling**

The ease with which the casing is peeled ensures a fast and continuous production process. Excellent casings to be used in high speed peeler machines.

**Shadow prints**

Shadow print is a printed casing with a limited permeability to smoke transfer. It works both with natural and liquid smoke. After the thermal and smoking process and peeling, the shadow of your motto will appear as a lighter area on the surface of your hot-dog.
## SMALL CALIBER CELLULOSE CASINGS

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>COOKED</th>
<th>DRY / CURED</th>
<th>FRESH</th>
<th>CALIBER</th>
<th>COLOUR</th>
<th>PROCESSING</th>
</tr>
</thead>
<tbody>
<tr>
<td>For smoked and unsmoked processed sausages and also dry-cured sausages,</td>
<td>SKINLESS</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>12-42 EUR</td>
<td>Transferable: red, orange, natural orange</td>
<td>Stuff directly without previous soaking and respecting diameters and recommended conditions. The cooking temperature should not exceed 80°C.</td>
</tr>
<tr>
<td>for use on high-speed peelers.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>13-44 USA</td>
<td>Non-transferable: Blue, black, green, red orange, light smoke, dark smoke, crystal orange and premium metallic colours</td>
<td></td>
</tr>
</tbody>
</table>

**SMOKING**
A perfectly balanced transfer of smoke will give your product the perfect look by equal colour and smoke passage.

**STRIPES**
Skinless casings are available with 3 to 4 stripes according to diameter. Multi zone and window are also available.

**PRINTING**
Viscofan Cellulose Casings can be printed in up to two colours. We offer a wide variety of colours for you to choose from. Prints which are impermeable to smoke are also available (shadow print).

## BIG CALIBER CELLULOSE CASINGS

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>COOKED</th>
<th>DRY / CURED</th>
<th>FRESH</th>
<th>CALIBER</th>
<th>COLOUR</th>
<th>PROCESSING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Offering unmatched properties. The casing characteristics go from optimum cylindric uniformity, perfect elasticity up to highest adaptability.</td>
<td>LC</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>transparent</td>
<td>light mahogany red orange</td>
<td>Stuff directly without previous soaking and respecting diameters and recommended conditions. Suitable for fully automatic filling and clipping machines.</td>
</tr>
<tr>
<td>The uniformity is especially useful for non sliced products. It is the ideal casing for spreadable sausage made from raw meat, smoked and unsmoked products, small sectioned and formed meat-hams and fermented dry products.</td>
<td>C-CASINGS</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>34 - 60 mm</td>
<td>transparent blush</td>
<td>Soak in clear water. Suitable for fully automatic filling and clipping machines.</td>
</tr>
<tr>
<td>The perfect solution for larger size requirements such as cooked, smoked or unsmoked sausages (salami). Having lower elasticity, these casings allow uniform cylindrical products.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>60 - 100 mm</td>
<td>transparent</td>
<td></td>
</tr>
<tr>
<td>Adaptable and flexible during stuffing which permits the casing to form around the product producing a natural oval shape. Well suited for large diameter cooked, smoked or unsmoked products (mortadella, semi boneless hams, pork shoulder picnics).</td>
<td>DELI</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>100 - 230 mm</td>
<td>transparent</td>
<td>Soak in clear water. Suitable for manual filling and clipping.</td>
</tr>
</tbody>
</table>

**COOKING DELI**
Our Deli product should be cooked horizontally or hanging in net.

**SMOKING**
A perfectly balanced transfer of smoke will give your product the perfect look by equal colour and smoke passage.

**STORAGE**
Store the Big Caliber Cellulose Casings cool and dry. Shredded casings must be stored in original packaging to avoid moisture loss.

**CLIPPING**
Our Big Caliber Cellulose casings can be clipped. Please check with Technical Service for more information.

**PRINTING**
Big Caliber Casings can be printed on both sides with one or two colours.

Not every caliber/colour combination 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.
EDIBLE COLLAGEN CASINGS

Our wide variety of edible collagen casings has 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.
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… on tailor-made, multiple formats.*

*Take your creations up to the next level!*

- High casing resistance during the stuffing process.
- Constant and very 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 an exhaustive traceability 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 very tender bite. We also add excellent properties for frying and promote an appetizing appearance of the final product.
## Fresh Sausages

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>FRESH</th>
<th>DRY / CURED</th>
<th>CALIBER</th>
<th>SHAPE</th>
<th>COLOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>For food service fresh sausages (e.g. pork sausages) and dry sausages.</td>
<td>COLFAN-F</td>
<td>✓</td>
<td>✓</td>
<td>17 - 34 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For hand-linked fresh sausages.</td>
<td>COLFAN-HL</td>
<td>✓</td>
<td>✓</td>
<td>21 - 28 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For grill or pan.</td>
<td>NDX-F</td>
<td>✓</td>
<td>✓</td>
<td>13 - 52 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For grill or pan with a softer bite.</td>
<td>NATUR-F</td>
<td>✓</td>
<td>✓</td>
<td>15 - 40 mm</td>
<td></td>
<td>natural</td>
</tr>
<tr>
<td>For retail fresh sausages with high transparency.</td>
<td>NDC-M-FR</td>
<td>✓</td>
<td>✓</td>
<td>17 - 33 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For fresh or dry sausages (e.g. snack sticks).</td>
<td>TWL</td>
<td>✓</td>
<td>✓</td>
<td>17 - 32 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For fresh sausages with a natural curve.</td>
<td>SCC-B</td>
<td>✓</td>
<td>✓</td>
<td>19 - 32 mm</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

## Processed Sausages

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>COOKED</th>
<th>DRY / CURED</th>
<th>CALIBER</th>
<th>SHAPE</th>
<th>COLOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>For cooked sausages (smoked or not) or dry sausages.</td>
<td>COLFAN-P</td>
<td>✓</td>
<td>✓</td>
<td>13 - 34 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For smoked, processed (steamed or water cooked) sausages with thin wall and noticeable knack, like &quot;Wiener&quot; or &quot;Frankfurter&quot;, or dry sausages that are currently made in natural gut.</td>
<td>NATUR</td>
<td>✓</td>
<td>✓</td>
<td>15 - 38 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>Like Natur, but with a softer bite.</td>
<td>NATUR LC</td>
<td>✓</td>
<td>✓</td>
<td>15 - 40 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>Like Natur, but with higher machineability. Suitable to replace hog casings.</td>
<td>NATUR HC</td>
<td>✓</td>
<td>✓</td>
<td>15 - 40 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For cooked sausages (smoked or not) in large calibers.</td>
<td>ESC</td>
<td>✓</td>
<td>✓</td>
<td>40 - 47 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>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)</td>
<td>NDX</td>
<td>✓</td>
<td>✓</td>
<td>15 - 52 mm</td>
<td>clear, yellow, salmon red, red, coral red, caramel, black, fresh bloom, non-smoker, amber yellow</td>
<td></td>
</tr>
<tr>
<td>For cooked or dry sausages, with excellent caliber consistency. Higher machinability and clipability.</td>
<td>EDICLIP</td>
<td>✓</td>
<td>✓</td>
<td>40 - 52 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For cooked sausages (smoked or not) or dry sausages, with special elasticity needs.</td>
<td>NDC-M</td>
<td>✓</td>
<td>✓</td>
<td>16 - 28 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For snack products (e.g. beef sticks).</td>
<td>NBC</td>
<td>✓</td>
<td>✓</td>
<td>12,5 - 19 mm</td>
<td>clear, caramel, red brown, maple, nat brown, nat apricot, nat hazelnut, nat chestnut, nat raspberry</td>
<td></td>
</tr>
<tr>
<td>For cooked, non-smoked sausages to be fried.</td>
<td>NDX-FP</td>
<td>✓</td>
<td></td>
<td>13 - 34 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For cooked sausages (smoked or not) or dry sausages, with a natural gentle curve.</td>
<td>NCC</td>
<td>✓</td>
<td>✓</td>
<td>23 - 43 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For cooked, non-smoked sausages to be fried, with a natural gentle curve.</td>
<td>NCC-D</td>
<td>✓</td>
<td>✓</td>
<td>26 - 28 mm</td>
<td>clear, non-smoker</td>
<td></td>
</tr>
<tr>
<td>For cooked, smoked sausages, with a natural gentle curve.</td>
<td>SCC</td>
<td>✓</td>
<td></td>
<td>19 - 25 mm</td>
<td></td>
<td>clear</td>
</tr>
<tr>
<td>For small ring dry/cured &quot;sarta&quot; sausages.</td>
<td>EDICURVE</td>
<td>✓</td>
<td></td>
<td>30 - 40 mm</td>
<td></td>
<td>clear</td>
</tr>
</tbody>
</table>

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

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**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** Following drying and smoking the cooking temperature should not exceed 74°C for most of our types.

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Not every caliber/colour combination is available. Printing not possible in all casing types. 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.
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 appetizing appearance consumers are looking for.

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

- Good 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.

**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.

**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.

**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

<table>
<thead>
<tr>
<th>Description</th>
<th>Product</th>
<th>Cooked</th>
<th>Dry / Cured</th>
<th>Smokable</th>
<th>Caliber</th>
<th>Shape</th>
<th>Process</th>
</tr>
</thead>
<tbody>
<tr>
<td>For dry sausage and for high-speed processing.</td>
<td>R2L-D</td>
<td>✔️ ✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>32 - 110 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked cooked sausage.</td>
<td>EW-D</td>
<td>✔️</td>
<td>✔️ ✔️</td>
<td>39 - 100 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked cooked sausage.</td>
<td>KOKO-E</td>
<td>✔️</td>
<td>✔️ ✔️</td>
<td>39 - 100 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked cooked sausage. For higher clipability.</td>
<td>CLASS</td>
<td>✔️</td>
<td>✔️ ✔️</td>
<td>45 - 65 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For dry sausage (lomo type).</td>
<td>KOKO-L</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>55 - 90 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For dry sausage.</td>
<td>KOKO-R</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>30 - 100 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked cooked sausage.</td>
<td>KLASSIK</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>43 - 75 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For dry sausage with long maturation time.</td>
<td>R2</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>43 - 135 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For cooked, smoked and dry products. Longer sticks length and bigger inner bore.</td>
<td>EFICOOK</td>
<td>✔️ ✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>30 - 66 mm</td>
<td></td>
<td>Soaking is not required.</td>
<td></td>
</tr>
<tr>
<td>For cured and dry smoked and dry products. Longer sticks length and bigger inner bore.</td>
<td>EFIDRY</td>
<td>✔️ ✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>30 - 66 mm</td>
<td></td>
<td>Soaking is not required.</td>
<td></td>
</tr>
<tr>
<td>For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines. Higher machinability and clipability.</td>
<td>EDICLIP</td>
<td>✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>40 - 52 mm</td>
<td></td>
<td>Soaking is not required.</td>
<td></td>
</tr>
</tbody>
</table>

### Curved Sausages

<table>
<thead>
<tr>
<th>Description</th>
<th>Product</th>
<th>Cooked</th>
<th>Dry / Cured</th>
<th>Smokable</th>
<th>Caliber</th>
<th>Shape</th>
<th>Process</th>
</tr>
</thead>
<tbody>
<tr>
<td>For smoked cooked sausage.</td>
<td>EW-D-KD</td>
<td>✔️</td>
<td>✔️ ✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>32 - 58 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked and unsmoked cooked sausage, and for dry spreadable products, (with built-in smoke flavour).</td>
<td>Kranzdarm</td>
<td>✔️ ✔️</td>
<td>✔️ ✔️</td>
<td>33 - 58 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For curved dry sausage.</td>
<td>R2L-D-KD</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>35 - 58 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For curved dry sausage in a small ring size.</td>
<td>KRA-R2L</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>34 - 38 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For smoked and unsmoked cooked sausage.</td>
<td>ER</td>
<td>✔️ ✔️</td>
<td>✔️</td>
<td>30 - 43 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Cooking**: Following drying and smoking the cooking temperature should not exceed 75°C. Cool after cooking.

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

**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 maturingand 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.

Not every caliber/colour combination is available. Please ask your country's distributor for the corresponding data sheet for detailed information.

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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 COFFINET TCN.

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**

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>COOKED</th>
<th>ROASTED</th>
<th>NET SHAPE</th>
<th>SIZING</th>
<th>COLOUR FILM</th>
</tr>
</thead>
<tbody>
<tr>
<td>The time-tested collagen film for roasts, hams and other meat products.</td>
<td>COFFI</td>
<td>✓</td>
<td>✓</td>
<td>Any shape netting to be applied with use of a Coffi applicator.</td>
<td>Film width: 78 - 620 mm</td>
<td></td>
</tr>
<tr>
<td>Collagen food film shirred together with netting, either for manual or semi-automatic stuffing without any kind of Coffi machinery.</td>
<td>COFINET</td>
<td>✓</td>
<td>✓</td>
<td>Regular elastic netting in a variety of square or rectangle patterns.</td>
<td>Film width: 285 - 620 mm</td>
<td></td>
</tr>
<tr>
<td>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.</td>
<td>COFINET WEB</td>
<td>✓</td>
<td>✓</td>
<td>Diamond or Hexagonal.</td>
<td>Net caliber: 95-200 mm</td>
<td>clear, light black, caramel, salmon red</td>
</tr>
<tr>
<td>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.</td>
<td>COFINET TCN</td>
<td>✓</td>
<td>✓</td>
<td>Rectangular and squares.</td>
<td>Film width: 380 - 620 mm</td>
<td>Net Caliber Ø: 85-190 mm</td>
</tr>
</tbody>
</table>

**COFFI APPLICATORS**

VN-SS
Automatic machine for the application of Coffi on reels together with net. Suitable for sectioned and formed meat products and various types of emulsion in mid and large flat widths. Also suitable for manual application.

Not every flat width/colour variation is available. Please ask your country's distributor for the corresponding data sheet for detailed information.

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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 Lingüíça calabresa
Winter Salami Salami Milano Felino Ungherese Picante Napoli
Strologhino 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 Cervecer
Summer sausage Bologna Red Bologna Mortadella
Cervelat Bierschinken Vysocina Polican Herkules
Viscofan fibrous is available in the best converting format to suit 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.

Wide range of calibers and colours
Many sizes available to better adjust your product to the required diameter. Enhance your products with the many casing colours available and/or the use of printed casing.

Efficiency through converting
Ready to use materials (T-shirr and Redi-reel) that reduce processing time. Long pieces to make the most of your chambers capacity. Several types of pre-sticking available that will help to get the air out of your product.

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

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>CALIBER / SIZES</th>
<th>STANDARD COLOURS</th>
<th>PROCESS</th>
</tr>
</thead>
<tbody>
<tr>
<td>A wide range of applications deserves the casing that fits best.</td>
<td>CLASSIC LINE</td>
<td>36 - 180 mm #1ST - #14</td>
<td>transparent white</td>
<td>Soak casing in lukewarm water. (30-40°C/80-105°F)</td>
</tr>
<tr>
<td>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.</td>
<td></td>
<td></td>
<td>cream opaque smoke tone faser II</td>
<td>Shredded material reels, bundles or pieces (cut, clipped or tied) 30-60°.</td>
</tr>
<tr>
<td>Fibrous at its most: strongest at processing and uniformity slice after slice on your logs.</td>
<td>TITANIUM LINE</td>
<td>37 - 110 mm #1SR - #8</td>
<td>light mahogany light mahogany II mahogany mahogany II black</td>
<td>Available on ready to use versions that do not require soaking. (Redi-Reel, T-Shirt).</td>
</tr>
<tr>
<td>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.</td>
<td></td>
<td></td>
<td>nat 55 nat 70 suntan red pomegranate sienna</td>
<td></td>
</tr>
</tbody>
</table>

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.

SECUREX PSX REGULAR FRD ZIP

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.

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

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

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

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

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.

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.

White mold salami (WMS)

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

SMOKE-E Caramel ROAST-E

Smoke flavour and colour transfer casing Caramel colour transfer casing 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.

Not every caliber/colour variation is available. Please ask your country’s distributor for the corresponding data sheet for detailed information.

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PLASTIC CASINGS AND PACKAGING SOLUTIONS

The plastic range from Viscofan is unbeatable in variety. Whether you are looking for "shrink bags", casings which are "permeable" to smoke or "barrier" casings, in straight or a round version, Viscofan offers the right casings for your applications.

These environmentally-friendly products guarantee easy handling and an immaculate finished product. Our wide range of colours and convertings cover every customer demand.

Black Pudding  Bologna  Beef Jelly Meat  Deli Hams
Ham Sausage  Liver Sausage  Lyoner  Pork Loaf
Hot Dog  Knackwurst  Teewurst  Wiener  Bockwurst
Frankfurter  Suçuk  Smoked hams  Melted cheese
Sauces  Soups  Skin-on frankfurters  Chorizo
Cheese sausages  Mini sausages  Boneless deli meats
Chilled meat  Relleno  Mortadella  Tuna Ham  Chopped Pork
Viscofan plastic casings are available in many converting presentations to suit any production process efficiently. Whether in ready to use or long shirring lengths materials our variety of tailor-made presentations make your production easier and more efficient.

**VISCOFAN PLASTIC CASINGS**

*Tailor casing solutions designed to bring cost-efficiency, safety and better quality to the food industry.*

- Superior barrier properties to maximize product shelf-life and cooking yields.
- Tailored mechanical properties eliminating breakage in the plant and through distribution.
- Purpose-designed stretch ratio to get uniform sizing and appealing final products.
- Excellent meat adhesion with no purge and options to modulate peeling processes.
- Smoke-permeable versions giving smoke colour, flavour and aroma to the products.
- Large variety of casing colours and high quality printing technology for brand differentiation.
- Ready to use sticks, resulting in improved hygiene and increased efficiency.

**Tailored solutions for protein processors**

Regardless of the choice decision we offer a cost efficient solution designed specifically to suit the demands of every application in the protein processing industry. Based on our technology and “know-how” we can modify casing properties to maximize manufacturing performance.

**High efficiency and productivity**

Ready to use long shirring lengths for the best productivity. Superior barrier to maximize cooking yields and excellent meat cling to minimize purge on a wide range of processed meats will improve your manufacturing efficiency and productivity helping you to reduce costs and enhance product quality.

**Broad range of colours, prints and rounded versions**

Differentiate your brand and highlight your position in the market with a rainbow colour casing offer and a wide range of matt look options. Outstanding prints with high definition quality and continuous print over the edge are possible with our state of the art printing technology. A patented rounding technology that offers an infinitely number of calibers and inner ring combinations which adapt to any requirement.

**Smoke permeable casings**

Multiple alternatives for cooked and smoked sausages or dried products. Polyamide casings with different permeability levels that can absorb the smoke flavour and taste during the smoking process or can allow an efficient water loss during the fermentation and drying process. Our permeable casings can have a matt finished and offer an effective mould protection without further treatment. The small caliber version is easy to peel on automatic peelers and is suitable for the production of hot dogs.
<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PRODUCT</th>
<th>KEY FEATURES</th>
<th>CALIBERS</th>
<th>APPLICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NON-SHRINK</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For never-ending applications, the choice when products are sliced, frozen or wrapped in a secondary packaging.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| Monolayer non oriented casings with no shrink and tough tear for slicing and stretch applications. Can be pre-stuck. For better calibre control, WF versions are available. | TRIPAN  | ✓ Tear resistance.  
✓ Elongation strength. | 34 - 225 mm | Tough and automatic slicing.  
Pull & stretch.  
D-shape hams. |

| SMALL CALIBER POLYAMIDE      |         |                                                  |           |                                                   |
| Monolayer casings designed to bring the shelf-life and benefits of plastic casing to small caliber sausages with the “skin-on”. |         |                                                  |           |                                                   |
| Thin walled polyamide based casing for high speed processing, low weight loss and extended shelf-life. A flexible version permeable to gas for fermented chorizos is also available. | BETAN SL| ✓ Mechanical strength.  
✓ Elasticity. | 14 - 37 mm | Skin-on frankfurters.  
Mini sausages.  
Chorizo.  
Cheese sausages. |

| PERMEABLE CASINGS            |         |                                                  |           |                                                   |
| A new plastic range from Viscofan that absorbs the smoke components and flavour to the product. Designed to bring the benefits of plastics and effective manufacturing to the traditional casing market. |         |                                                  |           |                                                   |
| Shrinkable casings with uniform permeability to natural or liquid smoke and longitudinal peeling. There is a version in small caliber for automatic peeling. | VISCOFAN SMOKE | ✓ Smoke and vapour permeability.  
✓ Mechanical strength.  
✓ Longitudinal peel. | 18 -112 mm | Cooked & smoked products.  
Smoked bologna.  
Smoked processed cheese.  
Sucuk.  
Hot-Dogs. |
| Smoke permeable casing for smoked applications that require less weight loss than a traditional permeable casing. A good combination between smoke uptake and barrier protection with good radial peel and meat cling. | BETAN SP | ✓ Combined permeability & long shelf-life.  
✓ Radial peel.  
✓ Good Meat cling. | 24 -112 mm | Cooked & smoked products.  
for extended shelf-life. |
| Vector smoke permeable casing with a radial cut. Available with a “silky matt”, glossy or “traditional” look. | SKV     | ✓ Helix peeling also if in ringed format.  
✓ Silky matt appearance.  
✓ Traditional look. | 22 -114 mm | Smoked meat or cheese products. |
| High permeable casing from Vector for efficient drying. | VPM     | ✓ No case hardening.  
✓ No mold growth.  
✓ High strength for peeling. | 30 - 70 mm | Pepperoni.  
Dried salami.  
Pizza toppings. |

| CALIBER CONTROL              |         |                                                  |           |                                                   |
| High performance plastic casings constructed with several layers that combine in one “structure” all the positive properties needed to meet the processing and shelf-life requirements for a variety of products. Designed also for round shape. |         |                                                  |           |                                                   |
| Excellent barrier casing when long shelf-life is needed. There are different versions for the deli-shop, for size control and for applications demanding high mechanical properties. | F-SERIES| ✓ Barrier properties.  
✓ Tear and puncture resistance.  
✓ Meat cling.  
✓ Stiffness and low shrink. | 35 - 145 mm | Cooked bologna for Deli.  
Halal sausages.  
Pet food.  
Mini sausages. |
| Vector calibre control versions with a unique “matt” colour finished and multiple colours. | V-4000  | ✓ Thin but surprisingly stiff.  
✓ Helix peeling.  
“Traditional” matt colours. | 30 - 114 mm | Chubs.  
Liverwurst.  
Zwiebelmattwurst.  
Garlic butter. |
| The “ready to use” version with various meat cling levels and a wide colour range. Available as V22 with a limited colour offer. | V-2000  | ✓ Easy (dry) stuffing.  
✓ 3 cling levels. | 30 - 143 mm | Poultry.  
Blood Sausages. |

| FORMABLE CASINGS             |         |                                                  |           |                                                   |
| Ideal for mold shape products for retail cooked hams or for slicing applications. There are different barrier versions with functional mechanical properties that increase ham-yields at processing or on the Deli counter. |         |                                                  |           |                                                   |
| Shrinkable and flexible ham casings with regular barrier (MRB) or High Barrier (MHB) for moulded products. There are versions for Deli applications (Radial Peeling), for automatic peelers demanding high tear resistance or external stain-resistance for moulded applications. | M-SERIES| ✓ Barrier properties.  
✓ Mechanical strength.  
✓ High shrink. | 110 - 280 mm | Molded cooked.  
and poultry hams.  
Deli hams. |
| Vector Formable plastic series for “cook and strip” or high barrier cooked ham applications (moulded or not), often also supplied as cook-in bags. Available in different thickness. The balanced flexibility and meat cling make them the best choice for a “cook-in” ham. Includes a shrink tubing which binds full muscle meats during cooking, shrinking hard while also allowing moisture loss in pre-stuck format. Available in different cling levels. | V-SERIES| ✓ Excellent gas barrier.  
✓ Adhesion control.  
✓ Efficient striping.  
✓ Balanced shrink.  
✓ Prestickable.  
✓ Tightly cooking and slicing tolerance. | 60 - 385 mm | Pork hams.  
Turkey breasts.  
Deli hams.  
Whole muscle hams. |

| NATURAL LOOK CASINGS         |         |                                                  |           |                                                   |
| We bring to your products a “natural” look and “traditional” casing performance. Vector patented technology brings a special casing range with a matt-grip appearance, extraordinary flexibility or a silky matt appearance with an exceptional natural look. |         |                                                  |           |                                                   |
| Vector FTB are barrier plastic casings with the same “touch” and appearance as fibrous casings, giving a traditional look with all known features of a multilayer shrink casing. | FTB     | ✓ Helix peeling.  
✓ Strict calibe control.  
✓ Matt and rough surface. | 30 -114 mm | Ringed liver pate.  
Cooked sausages. |
| Extremely flexible Vector casing with a matt appearance. Because of its flexibility, often used in combination with netting. | V-6 REG MATT | ✓ Extremely flexible.  
✓ Combines very well with non-elastic netting.  
✓ Matt appearance and traditional look. | 40 -95 mm | Bung type sausages.  
Netted sausages. |

Not every caliber/colour variation is available. Please ask your country’s distributor for the corresponding data sheet for detailed information.  
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SHRINK PLASTIC BAGS

Shrink bags with a high durability and an unsurpassed good looks in respiring, medium and high barrier options for all type of applications.

- Superior oxygen-barrier that ensures protection throughout distribution, storage and retail.
- A high-quality vacuum shrink bags with minimal folds and wrinkles.
- Various types of material providing a solution to all your product requirements.
- A transparent second skin that enhances the visual impact of your products.
- Outstanding end and side seals for all sizes and colours.
- A wide sealing range improving productivity and speed in all types of machines.
- Extend your product’s shelf life maintaining an optimal colour, taste and texture.
- A wide range of Shrink Bags types suitable for all general purpose applications.

Wide range of colours
Our Shrink Bags are available in a wide range of colours to highlight your products, such as: white, cream, blue, green, solid yellow, translucent yellow, solid red, translucent red, matte red, black, matte black and silver.

Excellent Presentation
Our product line includes taped or loose bags as well as reels and pre-perforated bags in a roll. Lay-flats are available in a wide range of sizes and also different thicknesses. Our Bags have excellent shrink properties and uniform size control allowing for highly efficient production to reach maximum levels of throughput.

For every application
They are developed for vacuum packaging storing and retail for a variety of applications such as deli-meats, non-maturing cheese, process meats, pates and fresh meats or fish. Give extra long-life to your products.

Tailor made barrier and shrink
Our advanced technology allows us to modify the barrier of gases as well as the shrink of the different structures available. This allows to obtain the optimal conditions so the final products present remarkable appearance and improved shelf life.
We deliver an extensive shrink bags product line with strong mechanical properties and a great optical attributes. Our bags are available in different gas barrier properties to cover all respiring, medium and high barrier applications.

HIGH ABUSE BAGS

Ideal for bone-in case ready meat and poultry products, the Vector high abuse plastic shrink bag features oxygen and moisture barrier properties, lower leak rates and long shelf life. The custom printable bag resists punctures without bone guard cloths, caps or boats and eliminates patches and diaper wraps. A very high puncture resistance gives protection for high value cuts of bone-in meat.

STANDARD SHRINK BAGS

A multipurpose shrink packaging is ideal for boneless meats and cheese. Our different levels of gas barrier protection, makes them suitable for every use. An exceptional shrink rate provides great presentation, increased yields while reducing the excess of purge. Our bags are available in a variety of standard sizes and colours.

COOK-IN BAGS

Cook-in PVdC free formulation shrink bags benefits of high oxygen and moisture barrier properties providing safer and longer shelf-life of your products. After cook-in the final product presents an unbeatable appearance, contributing to maximizing product yield.

RESPIRING BAGS

The optimum shrink bags for dairy and fresh poultry packaging applications with selective permeability that allows optimum maturity in high respiring cheeses. Presenting a superior looks across all product application that need different levels of gas release.
This product is presented in reels and cut formats. To find the best solution for the application and the slicer, the reels are delivered in different lengths and diameters according to the film thickness and linear meters.

**NANOPACK PLASTIC FILMS**

The interleavers for separation of sliced foods as enhancer of visual features (colour, brightness) and presentation of your products.

- Ease separation of the slices without sticking.
- Differentiates and improves product appearance.
- **SANIC** film keeps the organoleptic quality of the product.
- Highly anti adherent (antistatic).
- Constant wall thickness in all parts of the film.
- Films are adjustable for all slicing machines available on the market.
- For food applications with BRC certification.
- The film can be customized with printings in small batches.

**Applications**

Interleavers for separation of sliced foods. Cheese, cured and cooked ham, patties/hamburgers, fresh meat, bacon, broad variety of cooked and cured products, fish, fresh doughs or jelly products.

**Machinability**

The films are characterized by their excellent machinability in fast and standard cutting machines. Suitable for medium and high speed applications.

**Polystyrene film material**

Biaxially oriented multilayer polystyrene film suitable for better resistance and appropriate mechanical features for different slicing speeds and performance types. All raw materials are genuine (not recycled) polystyrene.

**Highly antiadherent**

Antistatic properties providing exceptionally easy separation of the product (fatty or lean) from interleaver even when they are deep frozen. For fresh and frozen products (up to -30 °C).
<table>
<thead>
<tr>
<th>PERFORMANCE</th>
<th>PRODUCT</th>
<th>FINISHES</th>
<th>THICKNESS</th>
<th>WIDTH</th>
<th>CUTTING SPEED</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO FILMS</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>STANDARD</td>
<td>LN</td>
<td>matt</td>
<td>40 - 75 µ</td>
<td>50 - 200 mm</td>
<td>up to 650 cuts/minute</td>
</tr>
<tr>
<td>MEDIUM</td>
<td>LPP</td>
<td>matt, clear</td>
<td>40 - 75 µ</td>
<td>50 - 200 mm</td>
<td>more than 650 to 1200 cuts/minute</td>
</tr>
<tr>
<td>HVA</td>
<td>matt</td>
<td>40 - 75 µ</td>
<td>50 - 200 mm</td>
<td>more than 1200 cuts/minute</td>
<td></td>
</tr>
<tr>
<td>HIGH</td>
<td>LPPH</td>
<td>matt</td>
<td>40 - 75 µ</td>
<td>50 - 200 mm</td>
<td>more than 1200 cuts/minute</td>
</tr>
<tr>
<td></td>
<td>HVAH</td>
<td>matt</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SUPREM COLOURS FILMS

| STANDARD   | LN-R    | red      | 40 - 75 µ | 50 - 200 mm | up to 650 cuts/minute |
| MEDIUM     | LPP-W   | white    | 40 - 75 µ | 50 - 200 mm | more than 650 to 1200 cuts/minute |
|            | LPP-BL  | blue     | 40 - 75 µ | 50 - 200 mm | more than 650 to 1200 cuts/minute |
|            | LPP-BLL | blue light |       |       |              |
| HIGH       | LPPH-W  | white    | 40 - 75 µ | 50 - 200 mm | more than 650 to 1200 cuts/minute |

PAPER LOOK FILMS

| STANDARD | PL      | Smooth | 40 - 75 µ | 50 - 200 mm | up to 650 cuts/minute |
|          | PLR     | Rough  | 40 - 75 µ | 50 - 200 mm | up to 650 cuts/minute |

SANIC FILMS

| ANTIMICROBIAL | HVA-AM | matt | 40 - 75 µ | 50 - 200 mm | more than 650 to 1200 cuts/minute |
| ANTIOXIDANT   | HVA-AOX| matt |           |       |              |
| ANTIMOULD     | HVA-MD | matt |           |       |              |

- Current colours can be offered in different densities and the development of new colours is possible.
- Special thickness of the film available for bigger volumes.
- Special width of the film available for bigger volumes (down to 50mm).
- Additional length of the reels (up to 5.500m) depending on the thickness and machine dispenser size.
- Dedicated team for testing and approval of the product at the customer facilities.
- Tailor-made products (lower thickness, more meters on the reel, less change overs, …) for customer savings.

VECTOR PLASTIC FILMS

Exceptional packaging flat films for outstanding performance and superb product presentation.

Vector Fresh Wrap
Modified Atmosphere Packaging Film
Vector Freshwrap Modified Atmosphere is an exceptional clarity high barrier lidding film for preformed trays and in line processes. Vector Freshwrap AFS is designed for MAP case-ready with anti fog performance, high integrity seal strength and drum tight shrink finish for superb product presentation. Printable for enhanced branding and with only 25 micron thickness for reduced environmental impact.

Vector B Series
High Barrier Cooking and Packaging FFS Films
Vector flat films with optimized shrink for high speed, high volume reel fed casing applications. Highly consistent seal integrity and film tracking that makes these films a perfect choice for sliced processed meat applications on horizontal and vertical form fill seal clipping processes.
Viscofan is ready to meet the challenges of new trends in the food industry. We have developed new intelligent packaging technologies to support our customers' fight against constant reduction in margins and higher operational costs in the food industry.

In a world of “me-too” products, it is critical to introduce more sophisticated casings and packaging concepts for food processors. It is not enough just to deliver structures with properties to protect the sausages, to improve the barrier or the mechanical properties of the casings. There is also a clear need to bring to the food industry a new generation of solutions with the target of launching new products, improving food safety and increasing operational efficiency.

Viscofan functional casings and packaging solutions can provide colour, flavours or spices to:
- Fresh protein (chicken, pork, beef, lamb, vegetarian and fish).
- Processed products (hams, poultry, lunch meats, sausages and vegetarian).
- Cheese.
- Ready to eat foods.

All of this in one simple step, improving good manufacturing practices and eliminating labour intensive application processes, thus increasing the value of the finished products.

Viscofan delivers cost effective alternatives to the manual and “messy” application of spices on the products, or the conventional smoking or frying methods of meat products, adding undeniable value to processors.

Viscofan Functional solutions are a sustainable solution making a valuable contribution to protecting the environment. Your production plant will remain clean, with virtually no waste water and zero smoke emissions.
**VISPICE**

The perfect transfer solution to innovate in classic products, enrich meals or enhance flavours.

- Vispice will give you an edge on the competition.
- It is a consistent, calibrated, safe and clean process for seasoning marinating.
- Savings during processing, cooking and preparing.
- It prevents cross-contamination in the seasoning, breading processes.
- Excellent quality thanks to technological developments.
- It is prepared with food consumption approved ingredients.
- For all kind of fresh or processed protein products.
- It increases your food’s safety and quality as well as extend shelf life.
- It can be Kosher, allergen free or GMO free.

**Wide range of coatings**

Vispice is available in a wide range of flavours. Enhance your products with many different herbs, spices and seasonings. Vispice can help you to reduce your sodium amount and provides you with a delicious alternative to breaded ready to eat products currently on the market.

**Cut & Clip casings**

Cut and clip pieces are sealed and closed on one side. They are available in a different range of diameters and lengths. The cut pieces are also available with an area free of spice to allow clipping without modifications to your current equipment. You will save on labor and seasoning.

**Vispice transfer sheets**

Use our Vispice transfer sheets in any environment, be it at home, in a professional kitchen or in a processing facility. Transfer sheets can be used to marinate, cook or cold transfer to any protein product. Vispice is being used in processing facilities around the world.

**Great visual appearance**

Great visual appearance enrich your consumers meals with Vispice. The appearance of the coating in the final product is homogeneous and visually very attractive to the consumer. Vispice an added value solution for your classic product line. It will attract your customer’s attention with new aromas and flavours.
TRANSFER PLASTIC CASINGS
Coat your products with the benefits of a “cook-in” barrier plastic casing.

- A cost effective alternative to conventional smoking, frying or glazing of the ham.
- Eliminates multiple production steps increasing the operational efficiency.
- True plastic solutions with no “weak” sealed seams and strong cooking burst resistance.
- Superior barrier properties to maximize product shelf-life and cooking yields for “cook & ship”.
- Purpose-designed stretch behaviour to get uniform size control for slicing for “cook & strip”.
- High yield with a defined meat cling and control of purge.
- Always uniform in colour intensity and homogeneity.
- Customized natural smoke colour and flavour and natural colour solutions for new products.

A sustainable solution
A sustainable solution making a valuable contribution to protecting the environment. Applying the smoke or the colour from the casing to the product instead of using the traditional smoking process is an environmentally friendly solution to your products, saving time, energy and water. The production plant will remain clean and, with virtually no waste water as well as no emissions in the exhaust air.

Simplifying Manufacturing
Simplifying the manufacture by using the same type of casing on different products. With our extensive range of colour tones and flavours available as impregnations on the casing, you will not lose production flexibility, with an easy changeover and minimal downtime you will be able to produce a variety of different products and formats without changing the casing reference but the impregnation.

Safer and higher quality products
Viscofan smoke or colour impregnated casings can be used as “cook & ship” casings avoiding the striping steps and minimizing the risk of post-process contamination, as a consequence product safety will be increased and the product shelf-life will be extended.

Adding undeniable value
Transferring colour or flavour in one-step during the cooking operation with our transfer casings will help you to increase manufacturing efficiency. With our unique barrier transfer concepts you will also get all the benefits of a shrinkable true plastic casing designed with a strong burst resistance and to minimize purge on cook-in processes meat and poultry products.

The wide range of Viscofan proprietary casing transfer concepts ensure an innovative solution for practically any application in the food market.

BTC
Shrinkable multilayer polyamide casing with the highest transfer of smoke, colour and/or flavour during the cooking process for “cook & strip” applications where the inside good look is a must.

BTM
A versatile impregnated casing solution for “cook & strip” slicing or for “cook & ship” hams. BTM offers a cold transfer, with no special cooking cycle required.

ENHANCE
Enhance barrier multilayer casings are treated to carry liquid smoke or browning agents and transfer it to the finished product reducing the purge in well defined cooking conditions.

* Some Barrier Transfer Series may be protected by patents, therefore are not for offer, sale, marketing, distribution or any other commercialisation in the following countries: Belgium, Czech Republic, Germany, Spain, France, Greece, Italy and Poland.
Viscofan Veggie casing, an alternative to help you expand your product scope and meet current demands.

An extraordinary plant-based casing, specially developed for use in vegetarian and vegan recipes. Addressing health concerns with its unique characteristics such as gluten-free, GMO-free, allergen-free.

Being 100% vegetable makes it a preferred choice for sausages that face religious, legal or labelling issues.

This casing is suitable for fresh and cooked applications, showing good frying ability and a super-tender bite.

As for other edible products in Viscofan Group, this is a ‘ready to use’ casing, presented in stick format that is easy to stuff and handle. It can be used with existing meat stuffing, linking and processing machinery.

Being edible it does not need to be peeled. It enhances sensorial levels by adding a covering that adds structure and bite to the final product.

Welcome our new, remarkable edible vegetable casing. Viscofan Veggie casing. A must.