Plastic

Scan to
discover more!

Plastic casings

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

For consumers that want to buy more natural products, we have developed a casing surface appeal to give an innovative and specific “look & feel” to the final product. With our Traditional Look casings, you can restyle your existing products or launch new ones…smoked or not.

With Viscofan plastic casings we are opening a whole new world of possibilities.

In awareness of the global demand for sustainable solutions, eFAN is our approach to reducing the use of fossil-based resources through the incorporation of ISCC-compliant feedstock attributed to recycled or bio-based sources.

By working closely with raw material providers and customers, we offer now certified plastic casings which are helping to fulfil one or more of the following sustainable goals:

- Reduce reliance on fossil-based feedstock through feedstock attributed to bio-based sources.
- Attribute a share of recycled feedstock to the casing through a certified mass balance approach.
- Support the Bioeconomy or the Circular Economy, respectively.

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

Plastic casings

Plastic casing solutions designed to bring cost-efficiency, safety and quality to the food industry while optimizing material use.

Plastic casings can help avoid unnecessary overwrapping and optimize material use. Moreover, with eFAN barrier casings, you can reduce the reliance on virgin fossil-based feedstock and support the circular economy through polymers linked to recycled or bio-based feedstock using a certified mass balance approach.

- Superior barrier properties to maximize product shelf-life and cooking yields.
- Tailored mechanical properties eliminating breakage in the plant and throughout 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 casing you choose 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.

Smoke permeable casings

Multiple alternatives for cooked and smoked sausages or dried products. Polyamide casings with different permeability levels that can transfer the smoke 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 finish and offer an effective mould protection without further treatment.

High efficiency and productivity

Ready-to-use long shirring lengths for the best productivity or sticks shirred without net with high rigidity that can ease the loading operation. Superior barrier to maximize cooking yields. Tailored cling to meat levels on casing to minimize purge on a wide range of processed meats. Our plastic casing concepts will improve your manufacturing efficiency and productivity, helping you to reduce costs and enhance product quality.

A more natural and traditional appearance

Differentiate your brand and highlight your position in the market with a “look & feel” appearance that looks more natural. Restyle your products with a wide range of matt look options, rough effect or silky matt textures that modify the external casing appearance. Outstanding prints with high-definition quality and continuous print over the edges is possible with our state of the art printing technology.

MONOLAYERS

Tubular polymer casings consisting in a single layer with a moderate moisture barrier.

DESCRIPTION	KEY FEATURES	CALIBER	APPLICATIONS
NON-SHRINK **For never-ending applications, the choice for products which are sliced, frozen or wrapped in secondary packaging.**			
TRIPAN WF Non oriented casings with no shrink and tough tear for slicing.Can be pre-stuck.For better caliber control, WF versions are available.	• Tear resistance. • Elongation strength.	**34-225** mm	Tough and automatic slicing. Pull & stretch. D-shape hams.
SMALL CALIBER POLYAMIDE **Casings designed to bring the shelf-life and benefits of plastic casings to small caliber sausages with the “skin-on”.**			
BETAN SL / BETAN SC Thin walled polyamide based casing for high speed stuffing, low weight loss and extended shelf-life. A permeable-to-gas version for chorizos is also available.	• Mechanical strength. • Elasticity.	**14-37** mm	Skin-on frankfurters. Mini sausages. Chorizo. Cheese sausages.
SMOKE PERMEABLE CASINGS **A range that absorb the smoke components and flavour on the surface of the product.** **Designed with different permeability rates for efficient manufacturing on smoked products.**			
VISCOFAN SMOKE Shrinkable casings with uniform permeability to natural or liquid smoke and longitudinal peeling.	• Smoke and vapour permeability. • Mechanical strength. • Longitudinal peel.	**18-112** mm	Cooked & smoked products. Smoked bologna. Smoked processed cheese. Sucuk. Hot-Dogs.
BETAN SP SKV Smoke permeable plastic casings for applications that require less weight loss than with a traditional permeable casing. Perfect combination of smoke absorption and barrier protection with good radial peel and meat cling. Different recipes with a “silky matt”, glossy or “traditional look” finish.	• Combined permeability & long shelf-life. • Helix peeling including for ringed format. • Good Meat cling. • Tailored casing surface appeal.	**22-114** mm	Cooked & smoked products. for extended shelf-life. Smoked meat or cheese products.
VPM Highly permeable casing for efficient drying/smoking.	• No case hardening. • No mold growth. • High strength for peeling.	**30-70** mm	Pepperoni. Dried salami. Pizza toppings.

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.

MULTILAYER BARRIER

Tubular casings constructed with several polymer layers that combine in one “structure” all the positive properties achieve to meet efficient processing and increased shelf-life.

DESCRIPTION	KEY FEATURES	CALIBER	APPLICATIONS
CALIBER CONTROL Plastic casings designed for size control and mechanical strength with different cling levels to maximize cooking yields.			
F2-F10 SERIES / V22 SERIES Flexible casings with radial peel or stiffer constructions for precise size control. Tailor-made designs for applications demanding high mechanical properties with different barrier levels for optimal shelf-life. Available on several meat cling levels.	• Barrier properties. • Stiffness for size control. • Tear and puncture resistance. • Easy stuffing and radial peel. • Several meat cling levels.	**35-145** mm	*Cooked bologna for Deli.* *Halal sausages.* *Poultry/Beef/Pork sausages.* *Blood pudding.* *Pet food.* *Mini sausages.*
FORMABLE CASINGS Ideal for molded products: retail cooked hams or for slicing applications. There are different barrier versions with functional properties that increase ham yields during processing or at the Deli counter.			
M SERIES Shrinkable and flexible ham casings with Regular Barrier (MRB) or High Barrier (MHB) for molded products. There are versions for Deli applications (Radial peeling), for automatic peelers demanding high tear resistance or external stain-resistance for molded applications.	• Barrier properties. • Mechanical strength. • Meat cling. • High shrink.	**110-280** mm	*Molded cooked.* *and poultry hams.* *Deli hams.*
V1 SERIES Vector series for “cook and strip” or high barrier cooked ham applications (molded or not), often also supplied as cook-in bags. Available in different thicknesses. The balanced fl exibility and meat cling make them the best choice for a “cook-in” ham. Includes a shrink tubing (V3000) in different cling levels which binds full muscle meats during cooking, shrinking strongly while also allowing moisture loss in pre-stuck format.	• Excellent gas barrier. • Adhesion control. • Efficient stripping. • Balanced shrink. • Prestickable. • Tighter cooking and slicing tolerance.	**60-385** mm	*Pork hams.* *Turkey breasts.* *Deli hams.* *Whole muscle hams.*
eFAN CASINGS One step further towards a circular economy. An innovative approach, which integrates plastic casings into the new circular economy model by using polymers which are attributed to chemical recycling and bio-based feedstock. This reduces the amount of fossil resources in the production of the casing´s raw materials.			
CR LINE Monolayers or barrier casings made with a percentage of plastic raw materials which are attributed to feedstock sourced from recycled material instead of fossil origin. Via chemical recycling methods, post-consumer plastic is converted into virgin-grade polymers. The tracing of the recycled plastic input is carried out by Mass Balancing, certified under ISCC PLUS.	• Same performance as their standard counterparts. • Contribute to a circular economy. • Help to achieve sustainability goals. • Contain a mass-balanced recycled or bio-based polymer content.	**30-145** mm	*Caliber control applications.* *Formable ham applications.*
PB LINE Monolayers or barrier casings made with a percentage of plastic raw materials which are linked to feedstock sourced from biological origin instead of fossil origin. Depending on the polymers used the carbon content can be quantified or is attributed to the sustainable plastic input through Mass Balancing, certified under ISCC PLUS.			
TRADITIONAL LOOK CASINGS Restyling Classics. An innovative external appearance in plastic casings to restyle and launch new products. Barrier and smoke permeable casings available with different eye -catching appeal to give three specific “look & feel” to your products.			
V 4000 TL / SKV TL Silky-matt texture feel. V4000 TL: A unique barrier casing that does not look like plastic rather a traditional casing. /SKV TL KD: A smoke permeable option in a round shape.	• Artisan and natural appeal. • Straight or rounded versions. • Innovative look & feel effect. • Matt colors.	**40-57** mm	*Cooked sausages smoked or lower value end products.* *Artisan products.*
FTB BETAN SPT Rough effect: FTB: Caliber Control casing with a rough & grip “touch” and good “radial” peel. Betan SPT: A smoke permeable casing with a light “rough” touch and matt colour.	• Helix peeling. • Caliber control. • Matt and rough surface.	**30-114** mm	*Ringed liver pate.* *Cooked sausage*
V 4000 V6 REG MATT Matt effect: Matt colours/surfaces (dull - lusterless) not glossy or shiny. V4000: Caliber control based multilayer casings with matt colour finish and “helix” peeling. /V6 REG Matt: Casing with an extraordinary flexibility, often used with netting to simulate beef bungs.	• Tailored Properties: Flexible or stiff. • Combines very well with non-elastic netting. • Matt appearance and traditional look..	**40-95** mm	*Traditional products.* *Bung type sausages.* *Netted sausages.*

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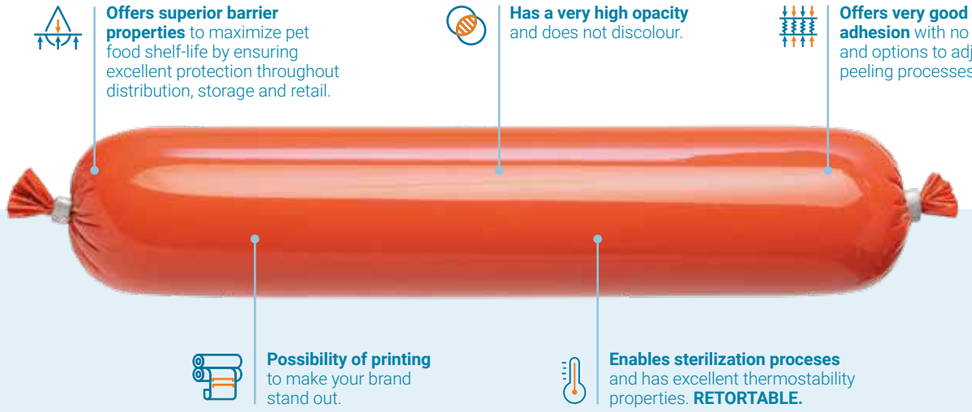
VisPETfan

Reshaping food and wellbeing for pets

Plastic casings

Now more than ever, Viscofan brings the widest range of plastic casing solutions. Vispetfan is a **new line of plastic casings designed by and for pets**. Viscofan's multidisciplinary R&D teams have developed this **new high barrier plastic line with a focus on performance in production processes where the use of autoclave is of the utmost importance.**

Suitable for autoclave processes 121° C



Excellent momentum in the pet food industry

The pet food industry is experiencing tremendous growth in the wake of the global COVID pandemic. Demand for food, products and services from "PET PARENTS" pet owners continues to be very high. The North and South American markets have been the main contributors to this growth. The North American market has overtaken the European market throughout 2023. Despite this, the pet food market has been one of the fastest growing in Europe. Value growth is estimated at 5% and volume growth of 3.5% with a value of €29.1 billion.

Pet wellbeing is key

Viscofan wants to go beyond the traditional borders with a new purpose "Reshaping food and wellbeing. For many, for long", seeking to help to provide access to food and nutrition throughout the world, and to improve the wellbeing and health of people and pets. Nutrition is the foundation of health and wellbeing for cats and dogs.(Gapfa.org) This commitment and purpose has made us work on a new specific plastic line of pet food casings VISPETFAN to contribute to a better life for pets.

Packaging solutions and machinery

Scan to discover more!

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.

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 frozen products. Give extra long-life to your products.

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.

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.

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.

Barrier 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..

Respiring shrink bags

The optimun shrink bags for dairy and fresh poultry packaging applications with selective permeability that allows optimum maturity in high respiring cheeses. Presenting a superior look across all product applications that need different levels of gas release.

V-Bag

SEALEX EXTRA: stunning look

The Universal

- Boneless.
- Fresh and processed meat.
- EVOH.
- Super clarity.
- High Shrinkage.

VHA: ultra resistant

The Beast

- Bone in.
- Fresh and processed meat.
- Top Puncture resistant.
- High Abuse.

N-A: extended shelf life

The Inmortal

- Boneless.
- Fresh meat.
- Long shelf life.

V1HGB/V44

The Cook

- Boneless.
- Cook in.
- Ideal for molding and non-molding applications.

B-ES

The Versatile

- Overlapping.
- Sausage products, fresh meat.
- Excellent sealability.
- High clarity.
- Very fast Shrinkage.
- Oxygen and water barrier.

SHRINK-BAG	APPLICATIONS	AVAILABLE COLOURS	LAY FLAT	LENGTH	CONVERTING	MOQ
Sealex Extra	· Boneless fresh meat · Boneless processed meat · Cheese	Up to 8 plain or printed colours	**100-500** mm	Up to **1,5m**	· Straight bottom · Round bottom · Side seals · Tapped · Loose	5.000 pcs.
B-ES			**150-700** mm			
N-A			**180-650** mm			
VHA	·Bone-in	Up to 8 plain or printed colours	**165-410** mm			
V1-HGB V44	· Cook-in		**150-450** mm **160-500** mm			

Interleavers

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

This product is presented in reels.

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.

- 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.

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

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

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).

MONOLAYERS

Tubular polymer casings consisting in a single layer with a moderate moisture barrier.

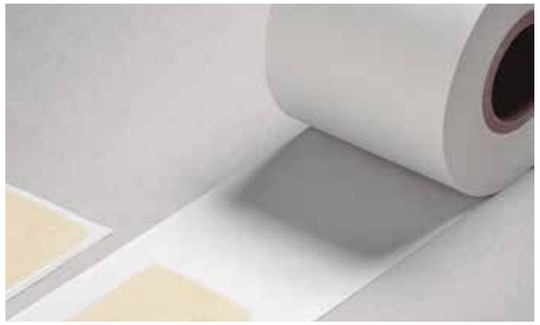
RANGE	PERFORMANCE	PRODUCT	FINISHES	CUTTING SPEED
PRO	**STANDARD**	**LN**	matt	up to 650 cuts/minute
	MEDIUM	**LPP/HVA**	matt. clean	more than 650 to 1200 cuts/minute
	HIGH	**LPPH/HVAH**	matt	more than 1200 cuts/minute
	TOP	**LPPHA**	matt	more than 1200 cuts/minute
SUPREM	**STANDARD**	**LN-R**	red	up to 650 cuts/minute
		LN-B	black	
		LN-S	smoke	
	MEDIUM	**LPP-W**	white	more than 650 to 1200 cuts/minute
		LPP-BL	blue	
		LP-BLLL	blue light	
	HIGH	**LPPH-W**	white	more than 1200 cuts/minute
	TOP	**LPPHA**	hd white	
PAPER LOOK	**LOW**	**PLR**	rough	up to 450 cuts/minute
		PLRV	rough V	
	STANDARD	**PLS**	smooth	up to 650 cuts/minute
ECO	**MEDIUM**	**PPC**	natural	up to 650 cuts/minute
	MEDIUM	**PPS**	natural	
	MEDIUM	**BIOP**	matt	
SANIC	**ANTIMICROBIAL**	**HVA-AM**	matt	more than 650 to 1200 cuts/minute
	ANTIOXIDANT	**HVA-AOX**	matt	
	ANTIMOULD	**HVA-MD**	matt	

Films thickness: 40-75 µ
Films width: 50-200 mm

- 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.

Eco films range

Our ecofriendly interleavers solutions. 100% compostable alternative with excellent performance.



Plastic films

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

Fresh Wrap 2
Modified Atmosphere Packaging Film

Improved clarity and high barrier lidding film for preformed trays and in line thermoforming.

Fresh Wrap 2 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 28 micron thickness for reduced carbon footprint

Cook-in Films B Series
High Barrier Cooking and Packaging Films

Our B series Shrink cook-in films are optimized for high speed, high volume reel fed casing applications (VFFS/HFFS).

Highly consistent seal integrity and film tracking that makes these films a perfect choice for sliced processed meat applications for horizontal and vertical form fill seal clipping processes.

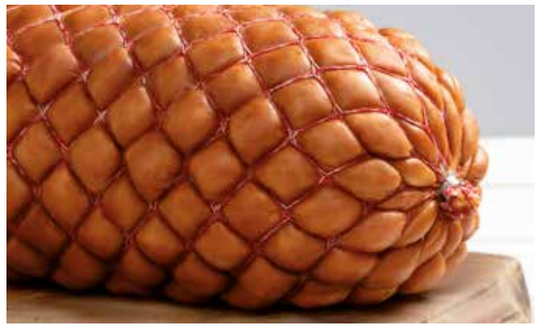
Nettings

A revolution in netting technology, constant innovation for a traditional product.

Wide range of nets

We have a wide range of nets, each one with particular properties to adapt to any desired final product. For example, our Total Control Net. TCN® is the World's only meat netting with a patented structure that combines a fixed calibre netting and an elasticated netting still separate but united as one.

Unrivalled control of the shape of the final product.



Maximum face size of the finished product

Elasticated nettings with the possibility of fixing the calibre. Guaranteed maximum face size of the finished product.

A perfect product when used in conjunction with meat stuffers and pressers.

** Please inquire for the availability of these nettings in your region.*

Machinery T-Sizer II

The T-Sizer II provides producers with new technological advances that optimize productivity while lowering production costs.

Features

- Tight fill sizing and up to 16” slack fill for D-shape and molds are standard.
- 400 XL series clipper for large caliber products including spice casing.
- Use long-length shirred casings for increased productivity.
- New and improved clipper for easier maintenance and high-volume output.
- Easy-to-use control panel.
- Allen Bradley Controls with real time diagnostics.
- Side product discharge as well as conveyor end discharge if needed.

V-clips

Viscofan’s V-Clips are available in 2,500 clip reels for fewer changeovers, resulting in maximum productivity.

Viscofan

50 years

Reshaping food and wellbeing.
For many, for long. with you

Scan to discover
more about Viscofan!

www.viscofan.com

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