



Large Cellulose Casings (LCC)

Large cellulose casings can be used for bologna, mortadella, deli ham, bierwurst and dry sausage.

Large cellulosic casings designed to give either a cylindrical or oval shape to processed meats.

Product Features and Benefits:

- Regenerated cellulose
- Permeable to smoke and water vapor
- Providing stretch properties adapted to your products with standard casing or PR for cylindrical shapes and VISREX, HS or ZEPHYR® for oval meat products
- Available pre-moisturized
- Available in reels, bundles, cut pieces or shirred stick finish format
- Available clear, smoked, or other colors (non-transferable)
- Providing exceptional clarity and glossy surfaces to enhance appearance of finished product
- Printing up to 6 colors on the front and/or back

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- Americas: From 65 to 244 mm
- Europe: From 34 to 250 mm

COLOR RANGE

- Clear
- Smoked
- Other colors available

TREATMENTS

- REG (no treatment) pre-moisturized
- E-Z PEEL® easy release
- SEC anti-mold treatment

FINISHING FORMATS

- Reels
- Bundles
- Cut pieces
- Shirred sticks

PRINTING

- 1 to 6 colors, front and back side



LCC

Soaking:

- Casings which are not pre-moisturized must be soaked in water prior to use. Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use pre-moisturized casings within 1 year of delivery and not pre-moisturized within 2 years
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

EUROPE			
HS		VISREX	
Casing Size	RSD (mm)	Casing Size	RSD (mm)
HS 8	87	VX 55/75	55 to 75
HS 9	95	VX 60/87	60 to 87
HS 10	109	VX 85	85
HS 12	122	VX 90	90
HS 13	138	VX 98	98
HS 15	153	VX110	110
HS 18	180	VX 85/120	85 to 120
HS 21	211	VX 115	115

AMERICAS			
C CASING			
Casing Size	Circumference (in)	RSD (in)	RSD (mm)
65	6.5	2.07	53
75	7.5	2.39	61
85	8.5	2.71	69
97	9.75	3.10	79
110	11	3.50	89

AMERICAS			
HS and ZEPHYR®			
Casing Size	Circumference (in)	RSD (in)	RSD (mm)
Z R	21	6.69	170
Z U	23.625	7.52	191
Z W	25	7.96	202
Z Y	28	8.90	226
Z Z	30.167	9.61	244

EUROPE					
Casing Size	PR		Casing Size	ZEPHYR®	
	Manual	Automatic		Manual	Automatic
PR 34	37	34	AE	87	-
PR 36	40	36	DE	97	-
PR 38	45	38	FE	113	-
PR 40	46	40	HE & HP	129	120
PR 42	47	42	LE & LP	150	140
PR 45	50	45	RE	170	155
PR 50	55	50	RP	170	160
PR 53	58	53	WE	202	190
PR 55	60	55	YP	220	208
PR 58	63	58	Y	226	205
PR 60	65	60	Z	240	220
PR 66	70	66	ZP	240	230
PR 70	80	70	XLG	245	240
PR 80	90	80	XXL	250	245
PR 86	95	86			
PR 92	100	92			
PR 108	120	108			

*Large Cellulose Casing is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. Large Cellulose Casing is indigestible and must be removed prior to eating.

VISKASE®