



## NOJAX® Cellulose Casings

NOJAX® casings are designed for high speed, automated production of hot dogs, dry mini salami, cooked and coarse-ground sausages.



NOJAX® casings are made of regenerated cellulose and come as shirred sticks for use on automated stuffing equipment, no soaking required.

### Product Features and Benefits:

- Permeable to smoke and water vapor, and impermeable to microorganisms
- Shirred in ready to use sticks with high breakage resistance and superior size uniformity to be used on high speed stuffing machines
- Available in a variety of colors and with stripes for product identification and/or food safety purposes
- Available in footage lengths of 55' to 225' (17 to 68 m)
- Food grade self-coloring in Dark Cherry, Super Dark Cherry and Dark Orange (for selected markets only)
- Pre-moisturized with stick closures for use in all stuffing machines
- Available with EZ-PEEL® treatment for high speed casing removal

### SIZE RANGE

- From 14 to 48 mm

### COLOR RANGE

- Clear
- Wedzone
- Blue
- Blue SENTINEL®
- Black, white or blue stripes available on certain casings

### TREATMENTS

- REG (no treatment)
- E-Z PEEL®
- E-Z PEEL® Premium
- Self-coloring

### FINISHING FORMATS

- Ready to use sticks from 55' (17 m) to 225' (68 m)

### PRINTING

- One color, one side
- EZ-SIGN™ smoke block



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## Stuffing:

- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

## Storage & Handling:

- Use within 2 years of delivery
- 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

| AMERICAS    |             |
|-------------|-------------|
| Casing Size | RSD (mm)    |
| 14          | 14.0 – 14.5 |
| 15          | 15.0 – 15.5 |
| 16          | 15.7 – 16.2 |
| 17          | 16.3 – 16.8 |
| 18          | 17.0 – 17.5 |
| 19          | 17.8 – 18.3 |
| 20          | 18.5 – 19.0 |
| 21          | 19.3 – 19.8 |
| 22          | 20.0 – 20.5 |
| 23          | 20.5 – 21.0 |
| 24          | 21.5 – 22.0 |
| 25          | 22.5 – 23.0 |
| 26          | 23.5 – 24.0 |
| 27          | 24.5 – 25.0 |
| 28          | 25.5 – 26.0 |
| 29          | 26.5 – 27.0 |
| 30          | 27.5 – 28.0 |
| 31          | 28.5 – 29.0 |
| 32          | 29.5 – 30.0 |
| 33          | 30.5 – 31.0 |
| 34          | 31.5 – 32.0 |
| 36          | 33.5 – 34.0 |
| 40          | 38.0 – 39.0 |
| 44          | 40.0 – 41.0 |
| 45          | 47.0 – 48.0 |

| EUROPE      |             |
|-------------|-------------|
| Casing Size | RSD (mm)    |
| 140         | 14.3 – 14.8 |
| 150         | 15.8 – 16.3 |
| 158         | 16.3 – 16.8 |
| 160         | 16.8 – 17.3 |
| 163         | 17.3 – 17.8 |
| 164         | 17.8 – 18.3 |
| 170         | 18.3 – 18.8 |
| 180         | 18.8 – 19.3 |
| 190         | 19.3 – 19.8 |
| 200         | 20.3 – 20.8 |
| 210         | 20.8 – 21.3 |
| 220         | 21.8 – 22.3 |
| 230         | 22.8 – 23.3 |
| 240         | 23.8 – 24.3 |
| 250         | 24.8 – 25.3 |
| 260         | 25.8 – 26.3 |
| 270         | 27.3 – 27.8 |
| 280         | 28.3 – 28.8 |
| 300         | 29.8 – 30.3 |
| 320         | 31.8 – 32.3 |
| 340         | 34.8 – 35.3 |
| 380         | 38.8 – 39.3 |

**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.

*\*NOJAX® casings is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. NOJAX® casings is indigestible and must be removed prior to eating.*

**VISKASE®**

www.viskase.com