VISCOAT® Transfer Casings

VISCOAT® casings impart color, flavor and smoke with a one-step production within a tight tubular film.

VISCOAT® casings provide cost savings for a premium consumer experience across a wide range of applications including turkey, ham, and roast beef. VISCOAT® casings have all the benefits of a barrier casing without limiting product quality or taste.

Product Features and Benefits:

- Available in a variety of transfer colors and smokes
- Barrier properties increase product shelf life and improve cooking yields
- Casings never require soaking prior to use and are available in shirred sticks and cut pieces
- Diameter control to increase productivity and reduce product giveaway
- Greater manufacturing flexibility and increased throughput (reduced cycle time) without costly equipment investment
- Prevents cross-contamination by isolating entire cook process
- Available in a variety of hardwood smoke flavors

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
- From 60 to 315 mm, flat width (41 to 216 mm diameter)

COLOR RANGE
- Caramel P, H, B colors available in:
  - Standard
  - Medium
  - Dark
  - Super Dark
- Variety of Clean Label options

SMOKE RANGE
- Smoke 1, 3, 5, 7 flavors available in:
  - Mild
  - Medium
  - Strong

FINISHING FORMATS
- Ready to use in shirred sticks for high-speed stuffing machines, reels or cut pieces

Consult your Viskase representative for specific color/flavor needs and applications.

www.viskase.com
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VISCOAT® casings are available in three product variations: VISCOAT®, VISCOAT® Flat, and VISCOAT NXT™ casings. Each have been designed to provide optimal product performance for a variety of applications.

Contact a sales representative to learn which casing best suits your needs.

COLOR MASTER™

<table>
<thead>
<tr>
<th>Caramel P</th>
<th>Caramel H</th>
<th>Caramel B</th>
<th>Clean Label</th>
</tr>
</thead>
<tbody>
<tr>
<td>Available in standard, medium, dark, and super dark colors</td>
<td>• Uniform golden color</td>
<td>• Transfers a brown roasted color</td>
<td>• Highlights the natural color of a braised roast beef</td>
</tr>
</tbody>
</table>

SMOKE MASTER®

<table>
<thead>
<tr>
<th>SMOKE 1</th>
<th>SMOKE 3</th>
<th>SMOKE 5</th>
<th>SMOKE 7</th>
<th>SMOKE &amp; CARAMEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Available in mild, medium, or strong flavor</td>
<td>• Transfers a light color to final product</td>
<td>• Transfers a medium color to final product</td>
<td>• Transfers a dark color to final product</td>
<td>• Transfers a super dark color to final product</td>
</tr>
</tbody>
</table>

Storage & Handling:
- Use smoke treated casings within 6 months and caramel treated casings within 12 months 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

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.

VISCOAT® Transfer Casings are Intended to be used as a mold to shape the product during food processing and is not meant to be eaten. VISCOAT® casing is Indigestible and must be removed prior to eating.