



## 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 115 to 290 mm, flat width (79 to 199 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.

# VISCOAT® Transfer Casings

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.



VISCOAT®
Consolidated Products: Viscoat® P
<ul style="list-style-type: none"> <li>Seamed non-shrinkable transfer casing that utilizes an outer plastic layer and inner non-woven synthetic carrier layer</li> </ul>

VISCOAT NXT™
<ul style="list-style-type: none"> <li>Seamless thermoshrinkable plastic carrier, providing good machinability and preventing the formation of jelly pockets</li> </ul>

VISCOAT® FLAT
Consolidated Products: Viscoat® F
<ul style="list-style-type: none"> <li>Unseamed version of standard Viscoat designed to be utilized on in-line seaming and clipping machines</li> <li>Designed for large production volume items where efficiency is maximized</li> </ul>

COLOR MASTER™			
Caramel P	Caramel H	Caramel B	Clean Label
Available in standard, medium, dark, and super dark colors			<ul style="list-style-type: none"> <li>Eliminates the use of caramel colorants</li> <li>E 150 free</li> </ul>
<ul style="list-style-type: none"> <li>Uniform golden color</li> </ul>	<ul style="list-style-type: none"> <li>Transfers a brown roasted color</li> </ul>	<ul style="list-style-type: none"> <li>Highlights the natural color of a braised roast beef</li> </ul>	

SMOKE MASTER®				
SMOKE 1	SMOKE 3	SMOKE 5	SMOKE 7	SMOKE & CARAMEL
Available in mild, medium, or strong flavor				<ul style="list-style-type: none"> <li>A blend of smokes and caramels giving final products a unique flavor and color profile</li> </ul>
<ul style="list-style-type: none"> <li>Transfers a light color to final product</li> </ul>	<ul style="list-style-type: none"> <li>Transfers a medium color to final product</li> </ul>	<ul style="list-style-type: none"> <li>Transfers a dark color to final product</li> </ul>	<ul style="list-style-type: none"> <li>Transfers a super dark color to final product</li> </ul>	

## 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® casing is 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.*