

# VISKASE®

## VISFLEX® Plastic Casings

VISFLEX® casings are high performance casings for a wide range of processed meat, poultry and cheese applications.



Visflex® casings have exceptional barrier and shrink properties, making Visflex® casings ideal for water and steam processing.

### Product Features and Benefits:

- Multilayer structure
- Available in a wide range of colors and calibers
- Optional high quality process printing (front and back) with up to 8 colors to enhance your brand and product's visual appeal
- Finished in a variety of formats including: flat reels, shirred sticks, and cut pieces for optimum productivity and food safety
- Enhanced dimension stability for uniform sizing and wrinkle-free products
- Consistent shrink for end-to-end stuffing diameter, leading to consistent slicing properties
- Ideal meat adhesion to minimize purge, while simultaneously allowing easy peeling of final product

**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 30 to 265 mm

### COLOR RANGE

- More than 30 colors available in the Viskase Color Manual
- Metalized, matte, and other finishes also available in select colors

### FINISHING FORMATS

- Flat reels, bundles, cut pieces, and shirred sticks
- Specific lengths and capabilities on request

### PRINTING

- From 1 to 8 colors, front and back side
- Continuous or process print



## VISFLEX® Plastic Casings

Visflex® casings are available in five product variations: Visflex®, Visflex® N, Visflex® Plus, Visflex® ST and Visflex® PR casings have each been designed to provide optimal product performance for a variety of applications.

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

### 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

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

#### VISFLEX®

**Consolidated Products: Visflex® C, Walsroder® K Prof**

- Industry leading multilayer plastic (polyamide) casing
- Combined caliber accuracy and excellent thermoshinking properties, avoids wrinkles after cooling

#### VISFLEX® N

**Consolidated Products: Visflex® E, Darmex Casing® Polybar 5® and Polybar E®**

- Designed for greater elasticity
- Allows expansion of the product during cooking

#### VISFLEX® PLUS

**Consolidated Products: Walsroder® K Plus**

- Higher barrier properties resulting in lower Oxygen Transmission Rates (OTR)

#### VISFLEX® ST

**Consolidated Products: Darmex Casing® Polybar T®**

- Designed for sterilization products
- Can withstand increased pressure and temperature up to 130° C for two hours, to produce a shelf stable product that does not require refrigeration

#### VISFLEX® PR

- Designed to prevent tearing when punctured during processing or at final use
- Ideal for pâté-type applications and processing where probe insertion is critical for the cooking process

### Offering more, together

The market leading products of Viskase Companies, Inc. include: small cellulose casings (Viskase® NOJAX®), cellulose fibrous casings (Viskase Fibrous, Walsroder® Fibrous, including the barrier casings Walsroder F plus and FVP), textile casings and a wide range of plastic casings. The exceptionally comprehensive Viskase® product portfolio, includes both the Walsroder® and Darmex Casing® brands, delivering a full range of best in class food packaging solutions and services.