

VISKASE®

VISLON® Plastic Casings

VISLON® casings are ideal for accurate diameter control, peeling and slicing for a variety of meat, poultry and cheese applications.



Vislon® casings increase efficiency in production and provide easy packaging for finished products with low expansion properties, consistent shrink for precise stuffing and wrinkle free appearance.

Product Features and Benefits:

- Multilayer plastic based barrier casing
- 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
- Customized meat adhesion or easy-peel properties for optimal productivity
- Exceptional dimension stability for uniform sizing and perfect slicing properties
- Finished in a variety of formats including: flat reels, shirred sticks, and cut pieces for optimum productivity and food safety

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 36 to 150 mm

COLOR RANGE

- More than 30 colors available in the Viskase Color Manual

FINISHING FORMATS

- Flat reels, bundles, cut pieces, and shirred sticks (up to 100 m per shirred stick)
- Ready to use sticks
- Options for vegetable shirring oil on request

PRINTING

- From 1 to 8 colors, front and back side
- Continuous cylindrical printing available, avoiding visible joints
- Process print, including edge to edge coverage

VISLON® Plastic Casings

Vislon® casings are available in five product variations: Vislon®, Vislon® EP, Vislon® S, Vislon® SR and Vislon® LS 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



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

VISLON®

Consolidated Products: Walsroder® K-Tech

- Perfect for in-house slicing operations, precise diameter control and lengthwise tearing direction for easy opening

VISLON® EP

Consolidated Products: Walsroder® K-Tech P

- Designed with special inner layer recipe for easy release of meat from casing

VISLON® S

Consolidated Products: Walsroder® K-Flex S

- Strict caliber casing for portion sausages with low expansion during cooking process, suitable for helix peeling

VISLON® SR

Consolidated Products: Walsroder® K-Flex SR

- Special variant of Vislon S for spreadable processed meat

VISLON® LS

Consolidated Products: Walsroder® K-Norm

- Reduced shrinkage designed for hot filling of cheese, soups and patés

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.