



VISMAX® Plastic Casings

VISMAX® casings are multilayer, maximum performance casings ideal for molded and formed processed meat and poultry applications.



Vismax® casings provide optimum cooking yield and product shelf stability with superior barrier properties for processed meats to be sold in the deli-market meat case.

Product Features and Benefits:

- Multilayer structure
- High barrier properties
- 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
- Optimized shrink properties to maintain product shape through cooking process
- 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

- Flat widths from 75 to 400 mm

COLOR RANGE

- Red
- White
- Blue tint
- Hickory
- More options available

FINISHING FORMATS

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

PRINTING

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

VISMAX® Plastic Casings

Vismax® casings are available in four product variations: Vismax®, Vismax® Plus, Vismax® AS and Vismax® HA 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.
- Adjust slack-fill parameters to reach the desired weight per mold.

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

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

VISMAX®

Consolidated Products: Vismax® FTF, Walsroder® K Flex

- Standard casing for molded, round or oval shaped applications
- Easily adapts to metal molds

VISMAX® PLUS

- Barrier layer ensures that meat products are protected from discoloration even when exposed to natural or artificial light in transparent film
- Designed for applications that require extra oxygen and light barrier

VISMAX® AS

Consolidated Products: Walsroder® K Flex F

- Designed for molded cooking applications with anti-stain surface

VISMAX® HA

Consolidated Products: Walsroder® K Flex I

- High meat adhesion to prevent the formation of jelly pockets

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.