



FIBROUS Casings

FIBROUS casings are designed for consistent mechanical strength and size consistency for dry, semi-dry, scalded and smoked cooked sausages.

With graduated levels of meat adhesion, optimal curing properties and a natural appearance, Fibrous casings are ideal for a variety of applications.

Product Features and Benefits:

- Permeable to smoke, oxygen and water vapor, while impermeable to microorganisms
- Adjustable treatment for easy release through high meat adhesion
- Shirred in ready to use sticks with high breakage resistance and superior stuffing size uniformity to be used on automated stuffing machines
- Available in customized sizes for every application
- High quality line and solid color printing up to 8 color provides an enhanced visual appeal of both product and brand
- Suppression of mold growth available with optional SEC and BFU application

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 25 to 200 mm

COLOR RANGE

- Available in a wide variety of colors (from clear, white, mahogany to black)

FINISHING FORMATS

- Reels, bundles, cut pieces, and shirred sticks (20M to 70M per shirred stick)
- Non-moisturized
- Pre-moisturized (no soaking needed)
- SEC and BFU anti-mold treatment
- Smoke, color or flavor transfer
- Netted

PRINTING

- From 1 to 8 colors, front and back side

BARRIER OPTION

- Available as F plus or FVP (internal or external barrier)

FIBROUS Casings

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, or as indicated for Color Master™ or Smoke Master® Fibrous casings
- 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

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

MEAT ADHESION	NO	LOW	MEDIUM	ENHANCED	HIGH
CONSOLIDATED PRODUCTS	Walsroder® FEL and Viskase Fibrous EP	Walsroder® FRW, FRJ and Viskase Fibrous PEP	Walsroder® FRO and Viskase Fibrous REG	Walsroder® FRH, FRT and Viskase Fibrous ML	Walsroder® FR, FMR, FMI, and Viskase Fibrous SL, DS
APPLICATIONS	• Ham and mortadella	• Pepperoni	• Bologna, smoked meats and dry cured meats	• Sliced salami	• Dry sausage, salami

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 such as Viscoat®. 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.

SMOKE MASTER®

Consolidated Products: Walsroder® FRO CLS and Viskase® Fibrous Smoke Master®

- Ideal for smoked sausages and hams where smoke flavor or color is transferred

COLOR MASTER™

Consolidated Products: Walsroder® FRO CC and Viskase® Fibrous Color Master®

- Ideal for applications in which a desired color transfers to the meat surface



SURFACE FINISHES

Matte	Silk-Matte	Shiny
• Ideal alternative to collagen and natural casings	• Classic look for dry sausage	• Preferred choice for semi-dry sausage

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