



## 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 BIO 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 36 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 BIO 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)

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## 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.