



## FIBROUS Casings with a Barrier

FIBROUS casings with a barrier are designed to protect against oxygen and moisture for specialty scalded and cooked sausages.



With an inner or outer barrier layer, these casings preserve freshness and produce a high quality appearance. Fibrous casings with a barrier are easy to use and ideal for clean slicing applications.

### Product Features and Benefits:

- Barrier protects against moisture loss, as well as, oxygen and aroma transmission to extend shelf life and prevent weight loss
- High mechanical strength for uniform sizing and optimized shrink properties to maintain a wrinkle-free shape
- High quality process printing up to 6 colors, providing enhanced visual appeal to both product and brand
- Available treatments include Color Master™ and Smoke Master®
- Temperature-resistant up to 105° C (221° F)
- Offered in natural matte surface (F plus/IC MP®) or a high glossy appearance (FVP/OC MP®)

**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

- F plus/IC MP® from 40 to 120 mm
- FVP/OC MP® from 40 to 170 mm

### COLOR RANGE

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

### FINISHING FORMATS

- Reels, bundles, cut pieces, and shirred sticks (20M to 70M per shirred stick)
- Non-moisturized
- Pre-moisturized (no soaking needed)

### PRINTING

- From 1 to 6 colors, front and back side
- Customized prints and a wide range of standard prints available

### BARRIER OPTION

- Available as F plus/IC MP® or FVP/OC MP® (internal or external barrier)

# FIBROUS Casings with a Barrier

## 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.

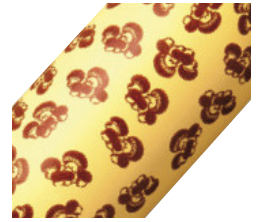
## Storage & Handling:

- Use pre-moisturized within 1 year of delivery and not pre-moisturized within 2 years of delivery or as indicated
- 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



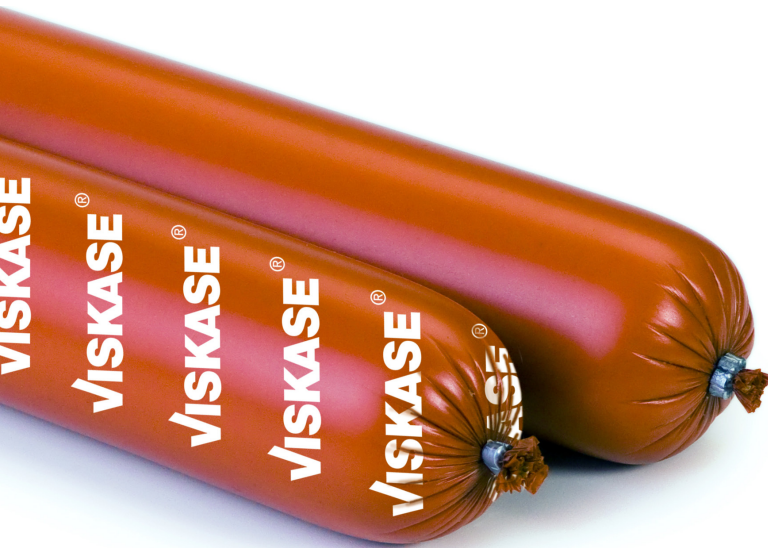
### SURFACE FINISHES

| Matte (F plus/IC MP®)   | High Gloss (FVP/OC MP®)  |
|---|--|
| <ul style="list-style-type: none"> <li>• Inner barrier casing ideal for cooked sausage</li> </ul> | <ul style="list-style-type: none"> <li>• Outer barrier casing ideal for liver sausage</li> </ul> |



### CUSTOMIZED PRINTING

- Create visual appeal with customized prints, contact a sales representative to learn more



## 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.

*\*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.*