



VISMOKE™ Plastic Casings

VISMOKE™ casings are smoke permeable casings for cooked and smoked meat products, semi-dry sausage and spreadable dry sausage.



Vismoke™ casings are smoke permeable casings that limit the loss of moisture, thereby eliminating the need for additional packaging, casings are available in a wide range of appearances, textures and permeability levels.

Product Features and Benefits:

- Monolayer and multilayer plastic casings permeable to smoke
- Excellent performance and safe handling on all common clipping devices
- Shirred sticks and tied pieces in both straight or curved forms
- Available with rough touch, matte, or shiny surface finishes
- Attractive multicolor prints for personalization
- Effective mold protection, with no additional treatment required
- Limited moisture loss, requiring no additional packaging for an extended shelf life

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

- Straight casings from 33 to 72 mm
- Curved casings from 33 to 50 mm

COLOR RANGE

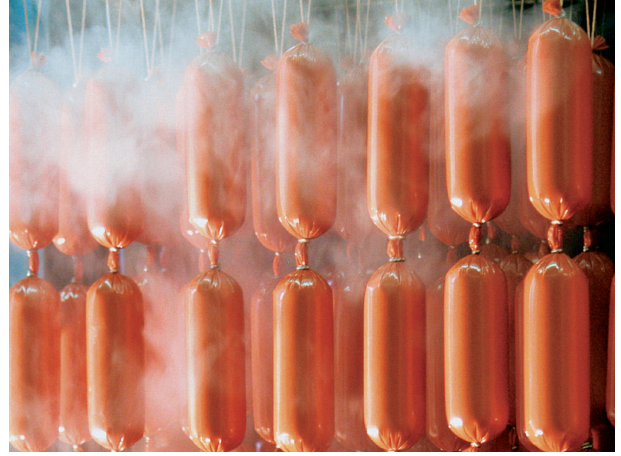
- Available in a range of appetizing colors to enhance the smoked appearance
- For individual colors refer to the Viskase color manual

FINISHING FORMATS

- Flat reels, bundles, cut pieces, and shirred sticks
- Available as ready-to-use to enhanced productivity and reduced contamination

PRINTING

- From 1 to 6 colors, front and back side



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Vismoke™ casings are available in three product variations: Vismoke™, Vismoke™ LWL, Vismoke™ HS casings. Each has 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

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

VISMOKE™

- Permeable plastic casings for a hearty smoke taste
- Suitable for cold and hot smoking processes
- Cylindrical shape of finished product

VISMOKE™ LWL

Consolidated Products: Walsroder® K-Smok

- Lower degree of permeability for reduced weight loss and extended shelf life in the finished product

VISMOKE™ HS

- High stretch suitable to stuff ball shapes or irregular shapes supported by rigid net

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.