



VISDRY™ Plastic Casings

VISDRY™ casings are high-permeability casings for dried or smoked sausages intended for manual peeling, as well as sliceable cured meats, and show weight losses typical for traditional dried and short cooking cycle semidry applications.

VISDRY™ casings produce higher yields for short cooking cycle semidry products without pre-soaking in salt water, creating less waste when compared to non-edible collagen and fibrous casings.

Product Features and Benefits:

- Highly permeable non-edible plastic casing in shiny and matte surfaces
- Straight or curved casing, available in shirred sticks to provide optimal performance
- Excellent performance and safe handling on all common clipping devices, both as shirred sticks and cut pieces
- Reduced permeability resists excessive meat drying on the outside ("dry rind") and eliminates the need for curing in humid conditions
- Increased productivity with thinner than traditional casings for curing, allowing more casing per the same stick length when compared to collagen casing
- Suitable for short cook cycles with temperatures up to 85° C for 2 hours, 60° C for 15 hours, and no time restrictions at curing temperature below 30° C for traditional dried sausages

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 caliber (RSD) 35 to 65 mm
- Curved casings from caliber (RSD) 35 to 50 mm

COLOR RANGE

- Available in clear and a range of colors to enhance a smoked product appearance
- Matte finishing available for a traditional look
- For individual colors ask your Viskase sales representative

FINISHING FORMATS

- Flat reels, bundles, cut pieces
- Shirred sticks
- Ready-to-use shirring available for enhanced productivity and perfect hygiene

PRINTING

- From 1 to 6 colors, front and back is available depending on application



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VISDRY™ casings are designed to provide optimal product performance for a variety of dried and semi-dried sausage applications. VISDRY™ casings can reduce the drying cycle time, while achieving the same weight loss and organoleptic characteristics as in fibrous or collagen casings.

Contact a sales representative to learn more and how to achieve optimal processing results.

Soaking:

- Casings do not require soaking prior to use.
- If needed, it may be beneficial to briefly soak the stick of casing for 1 minute in tap water.

Stuffing / Clipping:

- VISDRY™ casings are thinner than inedible collagen and FIBROUS casings. Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.

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.

Storage & Handling:

- Use casings within 2 years of delivery
- 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

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