



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) or a high glossy appearance (FVP)

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 from 40 to 120 mm
- FVP 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 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.

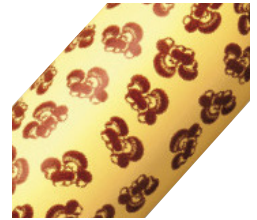
Storage & Handling:

- Use pre-moisturized 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



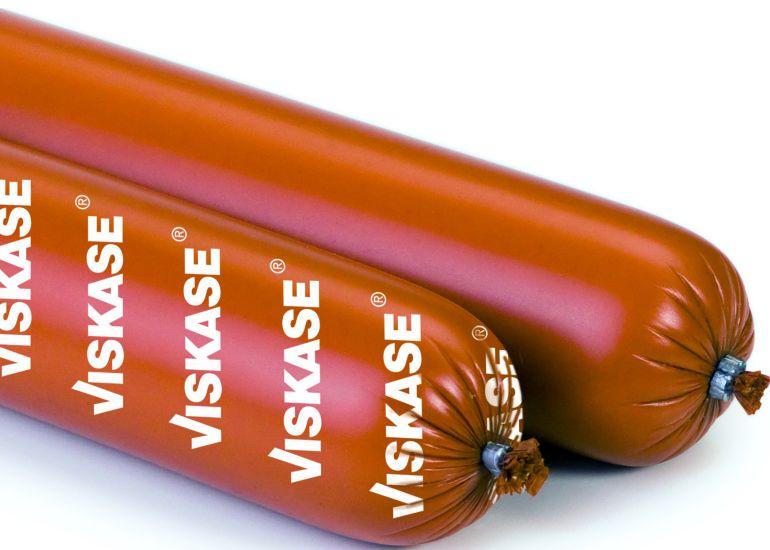
SURFACE FINISHES

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



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.*