PRODUCT DATASHEET

Fibrous Casings V01 - 01/01/2023



FIBROUS CASINGS



PRODUCT DESCRIPTION

Viscofan Fibrous is a fibrous casing obtained from regenerated cellulose and it includes an abaca paper sheet that provides additional strength. It can be supplied in a variety of presentations.

Fibrous casings can be provided as Efinet F, a special type of converting with netting on top. Please, consult availability and conditions.

Fibrous casings can be provided as T-Shirr and cut pieces with loop and/or clip.

PRODUCT APPLICATION

Fibrous casings are typically used for the production of cooked meat products, smoked or not, but they are also used to produce dry-fermented products and other non-meat products like cheese. Additionally, fibrous casings can be used in other non-food applications.

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PRODUCT PRESENTATION

Casing can be clear or colored. Available calibers range from caliber/size 36 mm - #1ST to 180 mm - #14.

It can be delivered on reels, cut pieces or shirred strands. Cut pieces can also be supplied tied or with a clip. Casing can be prestuck (PS) in order to remove air from product surface.

Casing can be supplied ready to use in reels (Redi- Reel®) or shirred (T-Shirr®).

Casing can be printed up to six colors on each side.

Viscofan Fibrous can be produced in three varieties that will meet the specific requirements for each type of product.

- Regular for most of the applications, both cooked and dry cured.
- Zip[™] variety for enhanced peeling performance (ZIP1, ZIP2 and ZIP-It).
- FRD for those applications where sufficient cling is required for processing mantaining good peelability afterwards.
- Securex® when extra meat cling is required (PSX range, SEC, SEC2, DSX, HCSX, FSX and SCSX).

Each one of those varieties can be produced in the Ergo version that improves the grip on the casing.

STORAGE RECOMMENDATIONS

Storage	Avoid excessive heat (>35 °C / 95 °F) or temperatures below 39 °F (4 °C)					
	Humidity loss should be avoided					
	Keep boxes closed and stored at 70 % RH					
Processing	Product must be soaked in water between 86°F and 104 °F (30-40 °C) for a minimum of 30-60 minutes (pieces) and 60 minutes (shirred material)					
	Recommended Stuffing Diameter must be always observed (RSD included in the document)					
	Redi-Reel® and T-Shirr® are ready to use materials so soaking is not required					
	Recommended stuffing diameters vary slightly to the need to soak material					
	Please refer to the specific RSD chart for Ready to Stuff materials					

BASIC CHEMICAL COMPOSITION

Cellulose	52 - 72 %			
Glycerin	20 - 24 %			
Moisture	4 - 22 %			
Oil	0 - 2 %			

*When adhesion or release agents/colors are used as surface treatments they are approved for food contact materials. In case of converted material oil or plasticizers may be used to facilitate the process.

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USE RECOMMENDATIONS

Nominal Caliber	Recommended Stuffing Diameter		Size	Aprox. stuffed weight		Nominal Caliber	Recommended Stuffing Diameter		Size	Aprox. stuffed weight	
	mm	inches		lbs./ft.	Kg/m	Caliber	mm	inches	5120	lbs./ft.	Kg/m
35	35	1,37	1SM	0,65	0,97	85	94	3.7	5N. 5NM	4.75	7.07
36	36	1,41	1ST	0,69	1,03	87	94 98	3,7	5 – 1/2H	5.17	7,69
37	38	1,49	1SR, 1SRT	0,77	1,15	88	90	3,80	6M	5.28	7,85
38	41	1,61	1SP	0,90	1,34	90	99 101	3,9 3.98	6G. 6GS. 6GT	5,20	8.18
40	43	1,7	1SK	1,00	1,49	93	101	3,98 4.05	6	5.69	8.47
42	45	1,76	1SD, 1SDX	1,07	1,60	93	103	4,03	6K. 6KS	5,80	8,63
43	46	1,8	1SLS	1,12	1,67	95	104	4,09	6L. 6LS	5,80	8,80
44	46	1,81	1SL	1,14	1,69	100	105	4,13	6 - 1/2	6.24	9.28
45	49	1,93	1S	1,29	1,92	100		· · · · ·	6 – 1/2 6 – 1/2K	/	- / -
45	50	1,97	1A, 1AC	1,35	2,00	100	109	4,3	6-1/2K 6-1/2L, 6-1/2N	6,41	9,54
46	51,5	2,03	1MJ	1,43	2,13	101	110	4,34	6-1/2L, 6-1/2N 7, 7GS	6,53	9,72
47	51,8	2,04	1MJB, 1MP	1,44	2,15		113	4,43	,	6,81	10,13
47	52	2,05	1M, 1ML, 1MT, 1MV	1,46	2,17	104	113	4,45	7B, 7G	6,87	10,22
48	53	2,09	1, 1H	1,51	2,25	105	115	4,53	7R	7,12	10,59
50	54	2,14	1 – 1/4	1,59	2,36	106	117	4,6	7-1/2, 7-1/2G	7,34	10,92
53	56	2,19	1 – 1/2, 1 – 1/2H	1,66	2,48	107	118	4,65	7 1/2S	7,50	11,16
55	58	2,28	2GN	1,80	2,68	108	119	4,68	7-1/2K, KS	7,60	11,30
57	59	2.32	2G	1.87	2.78	109	120	4,72	8M, 8MS	7,73	11,50
58	61	2.4	2S	2.00	2.97	110	122	4,81	8, 8G	8,02	11,94
59	64	2.51	2. 2P	2.19	3.25	115	124	4,88	8-1/2, 8-1/2G	8,26	12,29
60	66	2.59	2 – 1/4	2.33	3.46	118	128	5,06	9	8,88	13,21
65	70	2.77	2-1/2K, 2-1/2P	2.66	3.96	119	130	5,1	9F	9,02	13,42
66	72	2.83	2 - 1/2	2.78	4.13	120	131	5,15	9N, 9G	9,20	13,69
68	75	2,95	2 – 1/2N	3,02	4,49	130	137	5,38	9-1/2, 9-1/2G	10,04	14,94
70	79	3.1	3 - 1/2	3.33	4.96	135	142	5,58	10, 10D	10,80	16,07
71	80	3,15	4S	3.44	5,12	140	147	5,77	10F	11,55	17,18
73	83	3,25	4SD	3.66	5,45	145	150	5,92	11, 11G	12,16	18,09
75	84	3.31	4	3.80	5, 4 5	150	155	6,12	11D, 11F	12,99	19,33
80	86	3,31	4	4.01	5,05	152	157	6,17	11 – 1/2	13,20	19,65
80	87	3,43	5, 5FT	4.08	6.07	157	167	6,56	12, 12H	14,93	22,21
81	89	3,43		4,00	6.32	160	173	6,83	12F, 12G	16,18	24,08
83	89	3,5	5G	4,25	6.32	170	182	7,16	13, 13G	17,78	26,46
85	89 92	3,5	5GT	4,25	6.69	180	198	7,8	14, 14G	21,10	31,40

BEST BEFORE DATE

Recommended period of use from delivery date is 1 year for ready to use material and 2 years for other presentations.

This is not a shelf life, as the casing contains no perishable raw materials. When stored properly, fibrous casing can be safely used beyond the mentioned periods.

FOOD LEGISLATION

Viscofan Fibrous casings are not intended at being consumed together with the products they contain. In case the product is commercialized with the casing we suggest following the labelling recommendation according with Regulation (UE) 1169/2011: Remove casing before consumption.

They comply with USA Regulation Title (Chapter) 21 of CFR, Section (paragraph) 176.170. Components of paper and paperboard in contact with aqueous and fatty foods (food stuff) and European Regulation (EC) 1935/2004 on materials intended to come into contact with food.

A) ALLERGENS

No allergen substances, in accordance with European Regulation (EU) 1169/2011 are used during manufacture of Viscofan casings.

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Original raw materials and process coadjutants used in Viscofan casings do not contain genetically modified organisms, and specific labeling is not required in accordance to European Regulations (EC) 1829/2003 and 1830/2003.

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