

## PLASTIC CASINGS. BARRIER CASINGS



### PRODUCT DESCRIPTION

Viscofan Barrier casings are shrinkable multilayer coextruded tubular casings made of different polyamide and polyethylene layers designed to meet the shelf-life and mechanical requirements for a variety of products. Viscofan Barrier casings are multifunctional casings and include F- and M-types.

### PRODUCT APPLICATION

Viscofan Barrier casings are typically used for the production of processed meat products and hams which demand excellent weight retention and protection for shelf-life. They are also used to produce other non-meat products like processed cheese, butter, fish sausages, soups, sauces. Additionally, these casings can be used in other non-food applications like pet-food.

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[www.viscofan.com](http://www.viscofan.com)

## PRODUCT PRESENTATION

Casings can be clear or colored. Casings can be printed up to 8 colors on both sides for branding. They can be delivered in shirred sticks, reels and cut pieces, either tied with a clip or flat. Viscofan Barrier\* casings can be produced in different versions that will meet the specific requirements for each type of application:

### Product types

**F-series.** For cylindrical shape products. Caliber range 32-150 mm.

F2: Flexible and “easy to stuff” casings for multiple applications.

F2P: Multilayer with no meat adhesion and easy peeling.

F10: Multifunctional casings with excellent “size” control. Versions: -RP, -TT and PS.

F10-mini is a version of small caliber.

F-rounds: named F9TKD and F2TKD.

Other F-versions with tailored-made mechanical properties can be supplied upon request.

**eFAN series.** Environmentally friendly casings as an alternative to conventional 100% fossil-based plastic casings. eFAN barrier F-/M-series have the same performance, are ISCC (International sustainability Carbon Certification) and can be made:

- CR: with a proportion of chemically recycled raw materials
- PB: with a proportion of renewable bio-based raw materials

**M-series.** Shrinkable and flexible ham casings for molded products. Layflats available: 110-280 mm.

MRB: regular barrier casings for pork/poultry hams.

MHB: casings when higher gas barrier is demanded.

## STORAGE RECOMMENDATIONS

Storage	Between 10 °C and 20 °C (50 °F - 68 °F) at a relative humidity of 70 %
	Avoid excessive temperature >25 °C / 77 °F (as material will release shrink and consequently dimensions) or <4 °C / 39 °F
Processing	Fill to recommend stuffing diameter
	<b>F-types:</b> soaking of the casing is required. Soak for 60 min (or longer if shirred) in cold water (<25 °C). Pre-soaked shirred casings (Ready To Stuff) do not require soaking. F10-mini does not require soaking
	<b>M-types:</b> Are designed for use without soaking. Do not exceed cooking temperatures over 90°C and cooking times longer than 5 hours

## BASIC CHEMICAL COMPOSITION

Casings are based on polyamide, polyethylene and modified polyethylene.

In case of colored casings the casing additionally includes a pigment or a pigment-blend. If shirred, food grade oil and plasticizer might be added.

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USE RECOMMENDATIONS

F-Series (F2 - F10)

(RSD might vary slightly depending on product type, stuffing and soaking conditions)  
Note: Please note that high cooking temperatures and time might require lower overstuffing rates.

Nominal	RSD (mm)	RSD (mm)	Nominal	RSD (mm)	RSD (mm)	Nominal	RSD (mm)	RSD (mm)
	F10	F2		F10	F2		F10	F2
32	32 - 33	34	64	66 - 67	70	105	105 - 106	112
34	34 - 35	36	65	68 - 69	73	106	106 - 107	-
36	-	37	68	69 - 70	-	107	107 - 108	114
37	36 - 37	38	70	70 - 71	75	110	109 - 110	115
38	37 - 38	39	71	71 - 72	-	111	-	117
39	39 - 40	-	72	72 - 73	78	112	111 - 112	119
40	40 - 41	42	73	73 - 74	79	115	113 - 115	121
41	41 - 42	43	74	75 - 76	-	117	116 - 118	-
42	42 - 43	45	75	77 - 78	83	120	118 - 120	126
43	-	47	76	79 - 80	85	125	120 - 122	128
44	44 - 45	48	78	80 - 81	86	126	123 - 125	-
45	46 - 47	49	79	82 - 83	-	127	126 - 128	134
47	47 - 48	51	80	84 - 85	88	128	128 - 130	-
48	48 - 49	52	81	85 - 86	-	130	130 - 132	-
49	50 - 51	-	82	87 - 88	91	132	133 - 135	-
50	51 - 52	54	85	89 - 91	95	133	-	145
51	-	55	87	92 - 93	-	134	136 - 138	-
52	52 - 53	56	88	93 - 94	99	136	139 - 141	-
53	53 - 54	-	89	94 - 95	-	138	-	152
55	55 - 56	59	90	95 - 96	102	140	142 - 144	-
56	56 - 57	61	92	97 - 98	104	141	-	153
57	58 - 59	62	95	99 - 100	106	142	144 - 146	-
58	59 - 60	63	98	100 - 101	-	143	-	155
59	60 - 61	64	100	-	107	145	-	157
60	61 - 62	65	101	101 - 102	-	146	147 - 149	-
61	62 - 63	-	103	102 - 103	-	148	149 - 151	-
62	-	66	104	103 - 104	107	150	151 - 153	-
63	64 - 65	68						

F10 mini:

Nominal	18	19	20	21	22	23	24	25	27	28	29	30
RSD (mm)	20-21	21-22	22-23	23-24	24-25	25-26	26-27	27-28	30-31	31-32	32-33	33-34

ROUNDS: Namely F9TKD and F2TKD.

Nominal	36	38	39	40	41	43	44	45	46	52
RSD (mm)	38	40	41	42	43	45	46	47	48	55

M-SERIES: Available flat widths from 110 to 300 mm in 5 mm steps.

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Flat width (mm)	Recommended stuffing tube (mm)
110	42
150	65
155	65
160	65
165	65
170	75
175	75
180	75
185	75
190	75
195	90
200	90
205	90
210	90
215	94
220	94

Flat width (mm)	Recommended stuffing tube (mm)
225	100
230	100
235	100
240	110
245	110
250	110
255	110
260	110
265	110
270	110
275	110
280	110
285	110
290	110
295	120
300	120

### Note for molded products:

The maximum flat width (max FW) recommended is the sum of height (h) + width of product (w).

To increase pressure on the emulsion in the longitudinal edges, and thus reduce the risk of jelly and longitudinal folds, this FW is reduced by 5-10 % , i.e.: FW = max FW × 0,95.

If you have the product, you can divide the circumference by 2 and get the flat width. If jelly or folds occurs in longitudinal direction, reduce flat width!

When used without molds, the RSD is:  $RSD = Flat\ width / 0.90/3.14*2$

### BEST BEFORE DATE

Recommended period of use from delivery date is 1 year for pre-soaked shirred casings if left unopened in their original package and 2 years for other presentations. This is not a shelf life, as the casing contains no perishable raw materials. When stored properly, these casings can be safely used beyond the mentioned periods.

### FOOD LEGISLATION

Viscofan Barrier casings are produced in accordance with relevant regulations below, suitable for use in direct contact with food and there are no restrictions for their use in food product manufacturing. The casing fulfills the requirements of the following regulations as amended: European Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials intended to come into contact with food. Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

21 CFR §177 Indirect Food Additives: Polymers and 21 CFR §175 Indirect Food Additives: Adhesives and components of coatings.

### A) ALLERGENS

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

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## B) GMO

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.

## DECLARATIONS

### Certifications

All Viscofan companies supplying your company are certified in accordance to food safety standards (GFSI) and quality standards (ISO 9001). Many of those are also certified or in progress to obtain additional certifications for i.e. Environmental ISO 14001, Occupational Health and Safety OHSAS 18001 or ISO 45001, ethical trade SEDEX/SMETA and others like religious certificates as Halal or Kosher. The policy of the Viscofan Group is to offer as many guarantees as possible at the same time we maintain the highest respect with the people involved in our business at any level and with the environment.

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