PRODUCT INFORMATION

®Nalo Fibrous Casings



PRODUCT DESCRIPTION

The cellulose-fibrous casings with defined meat cling and good smoke permeability.

APPLICATIONS

Smoked dry, scalded and cooked processed meat products as well as cooked hams and processed cheese

ADVANTAGES

- Very good maturing properties
- Defined meat cling
- Excellent shrink properties
- Uniform smoke transfer
- Excellent shape retention
- Precise diameter consistency
- High mechanical strength
- Impermeable to grease

MATERIAL COMPOSITION

The casings are based on cellulose, fibrous material, glycerine and water.

IMPREGNATIONS FOR DEFINED MEAT CLING

Nalo Fibrous Casings are available from very good meat cling to easy peel. There are various grades:

Nalo Fibrous I = with meat cling impregnation
... very good to little adhesion

Nalo Fibrous N = no impregnation
... light adhesion to easy peelable

Nalo Fibrous P = with peeling impregnation
... easy to peel to very easy to peel

Also available as double viscosed casings
(Fibrous ID, ND, PD)

Special Type:
Nalo Fibrous S = very intense adhesion, matt surface.

DIAMETER RANGE

From 32 mm to 165 mm

CONVERTED FORMS

Reels, bundles, shirred strands, tied or cut pieces

PRESTICKING

For airless processed meat products.

Traditional presticking

Presticking sizes	Fine, medium, large
Presticking pattern	Single 13 x 26 mm Double 13 x 13 mm

The presticking sizes and patterns can be combined = 6 different varieties with traditional presticking.

For shirred strands, only the sizes fine and medium are available.

PRINTING

Nalo Fibrous Casings can be printed with up to **6 colours** on both sides.

COLOURS

The colours of the **Nalo Fibrous Casings** can be found in the corresponding colour-range catalogue.

STORAGE TIME

Always store **Nalo Fibrous Casings** in a cool and dry place using the original packaging. Protect from frost. By observing these recommendations, a storage time of **24 months** can be achieved. With **pre-moistened casings**, the storage time is **6 months**.

FOOD SAFETY

Nalo Fibrous Casings comply with §§ 30, 31 of the German Food, Commodities and Feed Law (LFBG), with Recommendation XLIV of the German Federal Institute for Risk Assessment (BfR) and other corresponding BfR recommendations, with article 3 of European Regulation 1935/2004/EC as well as with applicable regulations of the U.S. Food and Drug Administration (FDA).

Status: May 2016

KALLE GROUP
info@kalle.de
www.kalle.de

Kalle GmbH | Casings
Rheingaustraße 190 –196
65203 Wiesbaden | Germany
Tel. +49 611 962-07 | Fax +49 611 962-9373

Kalle
KALLE GROUP

PRODUCT INFORMATION

®Nalo Fibrous Casings



PROCESSING NOTES

PREPARATION AND SOAKING

- Keep the **Nalo Fibrous Casings** in the original packaging until processing.
- Soaking times depend on the converted forms.
- **Soaking Times** (approximate values):
  - 15 minutes for tied pieces
  - 30 minutes for shirred strands (higher shirring densities will require a longer time)
  - 60 minutes for printed casings
- Water temperature: 20°C to 40°C. Optimum: 28°C. The casings should be completely submerged.
- Inappropriate soaking times, or with too hot or too cold water, can affect the casing's properties.
- Only use fresh drinking water to soak casings.

FILLING AND CLOSURE

- Open the shirred strands at the coloured clip and fill up to the recommended filling diameter.
- Closure is possible with all conventional clipping equipment and tying methods.
- Please ensure that the correct clip size is chosen and that the closing equipment is in the best possible condition.
- In order to achieve the recommended filling diameter, please ensure that the correct size of filling horn is used. It should be only slightly smaller than the inner-bore of the shirred strand.

SMOKING AND MATURING

- Suitable for all maturing processes.
- In order to avoid smoke marks, the casing's surface should be kept free of condensation water, but always with sufficient moisture.
- Smoke at approximately 85% relative humidity.

COOKING

- Depending on weight, cook in a horizontal or vertical position to the desired core temperature.

COOLING

- Cool down to the requested core temperature in the usual way.
- Avoid fast cooling with high airflow in the cooler.

Status: May 2016

info@kalle.de | www.kalle.de

This information is based on our present knowledge and is intended to provide general notes on our products and their uses. Recommendations are not legally binding. Our general terms of business apply.