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food processor supplies

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SPECIFICATION SHEET

Code: VC500004563

Description: CASING TRIPAN 135X600MM BLUE TIE

Viscofan Classic Line casings are tubular casings made of polyamide specifically designed for the production of cooked and boiled sausages.

Application: Viscofan Classic Line casings are typically used for the production of cooked meat products which demand excellent mechanical resistance and moderate barrier. They are also used to produce other non-meat products like processed cheese, butter, fish sausages, soups and sauces. Additionally, these casings can be used in other non-food applications like pet-food.

Presentation: Available nominal calibers can range from 30 to 225mm (TRIPAN), 36 to 120mm (OPTAN) or 19 to 120mm (BETAN). The product can be presented in reels, cut pieces (tied or with clip) and shirred sticks. The reel length amounts to 400, 500 or 1000 meters depending on casing caliber. Cut pieces can be closed on one side by tying string or by tying string and clip or by clip only. Shirred sticks are designed to suit standard equipment with meterage varying from 20 to 180meters, depending on casing size. The casings are supplied in clear colour or pigmented in a large variety of colours and can be printed.

Storage: Between 10ºC and 20ºC (50ºF-68ºF) at a relative humidity of 70%. Avoid excessive temperature >25ºC/77ºF or < 4ºC/39ºF.

Processing: Soaking of the casing is necessary.
In general, soak for 60 minutes (or longer if shirred) in cold water (<20ºC). Tripan/WF Casings can be soaked for 5 minutes in hot water.
Pre-soaked shirred casing (ready to stuff) does not require soaking. Avoid loss of humidity. Fill to recommended stuffing diameter.

Disclaimer:
The information provided is based on the product's manufacturer and a copy of manufacturer's declaration is held on file. We have every reason to believe that the information provided is accurate.

Basic chemical Composition: Casings are based on polyamide and may contain modified polyolefins.
In case of coloured casings, the casing additionally includes a pigment or a pigment-blend.

Best before date: Casings which have been shirred pre-soaked can be stored at room temperature for up to 12 months after delivery if left unopened in their original packaging. Recommended period of use for casings which have not been pre-soaked is 2 years from delivery date. This is not a shelf life, as the casings contains no perishable raw materials. When stored properly, these casings can be safely used beyond the mentioned periods.

Food legislation: Viscofan plastic 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 fulfils the requirements of the following regulations:

- 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.

Allergens: Viscofan casings do not contain allergenic substances, in accordance to European Regulation (EU) 1169/2011.

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

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Nominal	Recommended stuffing calibre (mm)		
Size	OPTAN	BETAN	TRIPAN / WF
60	65-66	64	61,5
65	72	67	66,5
75	82	80	77
90	101	101	92
105	109-110	111	107,5
120	124	124-125	123
135	-	-	138,5

Julie Butcher
Business Analyst/ Quality Assurance Manager

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