

Fibrous Casings from Globus

- Natural look finished products
- Uniform caliber
- Excellent peel ability
- Superior machine ability properties



FOOD PACKAGING
AND EQUIPMENT

Adding value to your products since 1949

Globus Fibrous Casings for every demand in Sausage & Ham Production

Applications	Smallgoods Cheese Poultry products
Material Types	<p>V Type Ideally suited for fine emulsion style products including Strasburg, Mortadella, Devon, Luncheon & processed Cheese products</p> <p>E Type Excellent peel ability and Smoke permeable properties makes this material Type ideal for in house stripped & sliced products, Pizza Salami, Full Muscle Ham, Virginian Ham, Smoked Process Cheese Products, and Processed Poultry Products</p> <p>G Type G Type material is designed to shrink with the product encased. It is recommended for the production of all Fermented and Matured Salami, and Semi Dried sausage.</p>
Benefits	Excellent Peel ability Properties High Mechanical Strength enabling its usage on automated processing systems Excellent Calibre Stability Improved Colour Development to finished products
Nominal Calibres'	38 – 200mm
Colours	Available in an extensive range of colours
Printing	6 colour Front, 6 colour back Located & Continuous Maximum repeat length 570mm
Conversion Types	Reel, Clipped Pieces, Preshirred, Prestuck



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