

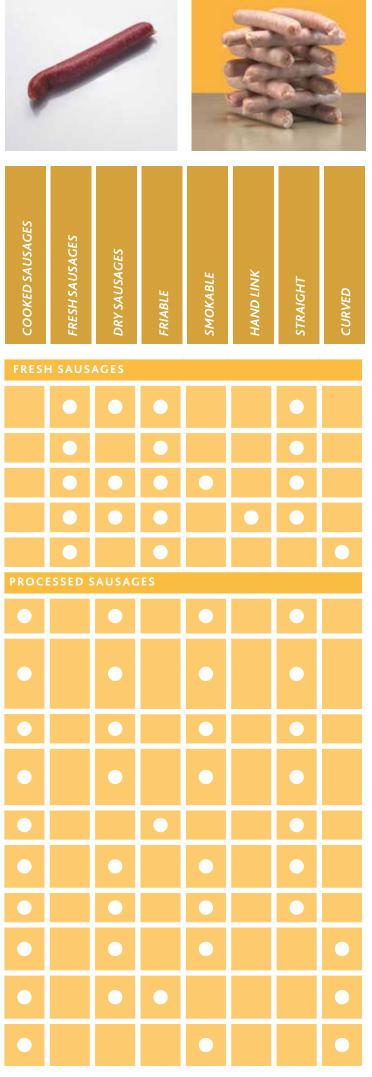
VISCOFAN COLLAGEN PRODUCTS



EDIBLE COLLAGEN CASINGS

Our wide variety of edible collagen casings has enjoyed great popularity world-wide for decades. Whether it be for processed sausages, fresh sausages, pre-cooked fried sausages or dry-cured snacks - every edible collagen casing from Viscofan is a classic.

PRODUCT	CALIBER	COLOUR	PROCESSING INFORMATION
FRESH SAUSAGES			
Colfan-F For food service fresh sausages (e.g. pork sausages) and dry sausages	17 mm - 34 mm	clear	Fill directly in the direction indicated without prior soaking.
NDC-M-FR For retail fresh sausages with high transparency	17 mm - 33 mm	clear	
TWL For fresh or dry sausages (e.g. snack sticks)	17 mm - 32 mm	clear	
Colfan HL For hand-linked fresh sausages	21 mm - 28 mm	clear	
SCC-B For fresh sausages with a natural curve	19 mm - 32 mm	clear	
PROCESSED SAUSAGES			
Colfan-P For cooked sausages (smoked or not) or dry sausages.	17 mm - 28 mm	clear	Fill directly in the direction indicated without prior soaking. The cooking temperature should not exceed 74°C.
Natur For smoked, processed (steamed or water cooked) sausages with thin wall and noticeable knack, like "Wiener" or "Frankfurter", or dry sausages that are currently made in natural gut.	18 mm - 24 mm	clear	
ESC For cooked sausages (smoked or not) in large calibers.	34 mm - 47 mm	clear	
NDX For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines.	13 mm - 33 mm	clear, yellow, salmon red, red, dark red, caramel, fresh bloom, non-smoker	
NDC-D For cooked, non-smoked sausages to be fried	13 mm - 30 mm	clear	
NDC-M For cooked sausages (smoked or not) or dry sausages, with special elasticity needs	16 mm - 28 mm	clear	
NBC For snack products (e.g. beef sticks)	12,5 mm - 19 mm	clear, caramel, red brown, non-smoker	
NCC For cooked sausages (smoked or not) or dry sausages, with a natural gentle curve.	23 mm - 43 mm	clear, non-smoker	
NCC-D For cooked, non-smoked sausages to be fried, with a natural gentle curve.	26 mm - 28 mm	clear	
SCC For cooked, smoked sausages, with a natural gentle curve.	19 mm - 25 mm	clear	







Not every caliber/colour variation is available. Please ask your country's distributor for the corresponding data sheet for detailled information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.

CONVERTING

Our variety of tailor-made product finishes ensures the best processing on all machines. Edible collagen casings are ready to stuff.

CLIPPING

Some of our edible collagen casings feature high clip stability and easy-processing on all standard clip machines. Please check with Technical Service to ensure proper selection.

SMOKING

An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma. The brilliant smoking performance provides an impeccable optic.

COOKING

Following drying and smoking the cooking temperature should not exceed 74°C for most of our types.

HALAL/KOSHER

We offer Halal and Kosher versions for some of our casing types. Please enquire to your Customer Service representative.

