

FIBROUS

One company – more solutions

Meat Cling



Controlled meat
adhesion for
predictable results

Controlled meat adhesion for predictable results

Fibrous Meat Cling is used for the production of cooked, smoked and dried sausage, where controlled meat adhesion is required to ensure that the casing adheres to the sausage surface in a predictable and controlled manner during the ripening and curing cycles.

Fibrous Meat Cling casing offers excellent adhesion, permeability and peelability. It is especially suitable for dry and semi-dry products such as salami-type sausages.

Cling to fit

Fibrous Meat Cling guarantees the consistency of adhesion along the entire surface of



meat products. Since the casing faithfully adheres to the sausage, high end product quality and an attractive appearance are also ensured. The adhesion properties are consistent over a large moisture range.

You can choose an adhesion level that best serves your purposes from as many as seven different options. A higher level of adhesion is recommended for dry sausage varieties with long ripening times, while lower degrees of adhesion can be chosen for applications such as dipped and coated salami or cooked meat products.

Adhesion meets peelability

The optimal peelability of Fibrous Meat Cling ensures easy handling for the manufacturers of meat products, retailers and consumers alike, enhancing customer satisfaction throughout the value chain.

In fact, outstanding peelability and consistency in adhesion form an unbeatable combination that adds value to your product and reliability to your process.

As you like it

Fibrous Meat Cling is available in all standard shapes and sizes as well as in a range of attractive colours. The casings can also be supplied with up to six-colour prints.

MOST POPULAR SIZES

Fibrous	
35	60
36	63
38	71
39	77
40	80
41	85
43	90
45	91
46	92
47	95
48	96
50	104
53	115
55	120
56	150
57	

Fibrous calibres range from 32 to 245 mm. The most common fibrous calibres are shown above.

MOST POPULAR COLOURS

Clear 00
Nat 35
Nat 55
Mahogany 17
Black 41
White 49
Mahogany light 10
Amber 13
Orange-Brown 36
Brown N16

Other colours are available on request.

The basics of Fibrous

ViskoTeepak™ fibrous casings receive their unique properties from a combination of a specially made paper base and a natural cellulosic covering. The paper base imparts strength and dimensional stability making it the best choice for high speed sausage production

plants. The cellulose impregnation provides permeability to water and smoke, and lets the casing stretch and shrink in accordance with the specific processing requirements of small or large scale producers.

HOW TO CHOOSE

Read more: viskoteepak.com



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