



Nova

ViskoTeepak Nova Permeable

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Advanced food-grade polymer resin materials have given us the ability to manufacture moisture and oxygen permeable plastics, creating a cost effective and consistent plastic casing product. Producing smoked, cured and fermented products was once thought to require specialized paper or collagen based materials. Now it is a reality with Nova Permeable Series. Key advantages of stable permeation are preventing uneven drying and rind formation as well as repeatable performance.

Fast Fermented Salami/Pepperoni

Nova Permeable Series products allow you to produce product size ranges from 28 to 100 millimeters in diameter, covering typical pepperoni and salami fermented product sizes. Making toppings for pizzas and other ingredients has never been easier. Available in colors matching fibrous products, such as reds, browns, as well as clear and blue colors for internal processing. Our technical team can help develop the optimal processing cycle to achieve your goals.

Ring Bologna Products

Producing old-world products, such as smoked ring bologna, is easy with Nova Permeable Series. Using a specialized process allows us to manufacture plastics that will produce curved shapes, such as ring bologna. Together, these features provide the look of a natural or collagen casing product with the consistency and reliability of precision-controlled manufacturing. Smoke penetrates through the plastic casing to develop flavors and colors, creating artisan-quality products.

Smoked Ham Products

For larger-sized smoked hams, Nova Permeable Series provides a great solution. With great process control, these shirred casings are easy to use in order to produce great ham products of many larger sizes. Controlled moisture and vapor transmission levels provide a great-looking finished product every time.

Hot Dog Products

Producing hot dogs, whether plant-based, meat, or poultry, was one of the first product applications created with this Nova HD product subgroup. Production of products in diameters from 15 to 32 millimeters covers all common hot dog types from small cocktails, 10:1 pound hot dog products to larger Jumbo Hot Dogs, Kielbasa, Polish Sausage, and Knockwurst types. Smoke and moisture permeability provide color and flavor. Some markets leave the casing on to provide a unique look and

handling protection. Nova HD-P Permeable Series product is able to be used on all industry stuffing and linking machines. Excellent caliber control, along with improved yield, provides cost savings and appeal.

Old-World Flavors, New-World Technology

Nova Permeable Series utilizes the latest materials technology to reduce total operational costs, improve product consistency and appearance when creating a range of popular and traditional products. Produce that old world flavor and taste everyone loves with the newest technology! Sample some for your application today.

Old-World Technology

Traditionally known for producing that old-world flavor, a small enclosed outbuilding called a smokehouse was used for curing meat with salt and smoke to make it last longer.

