

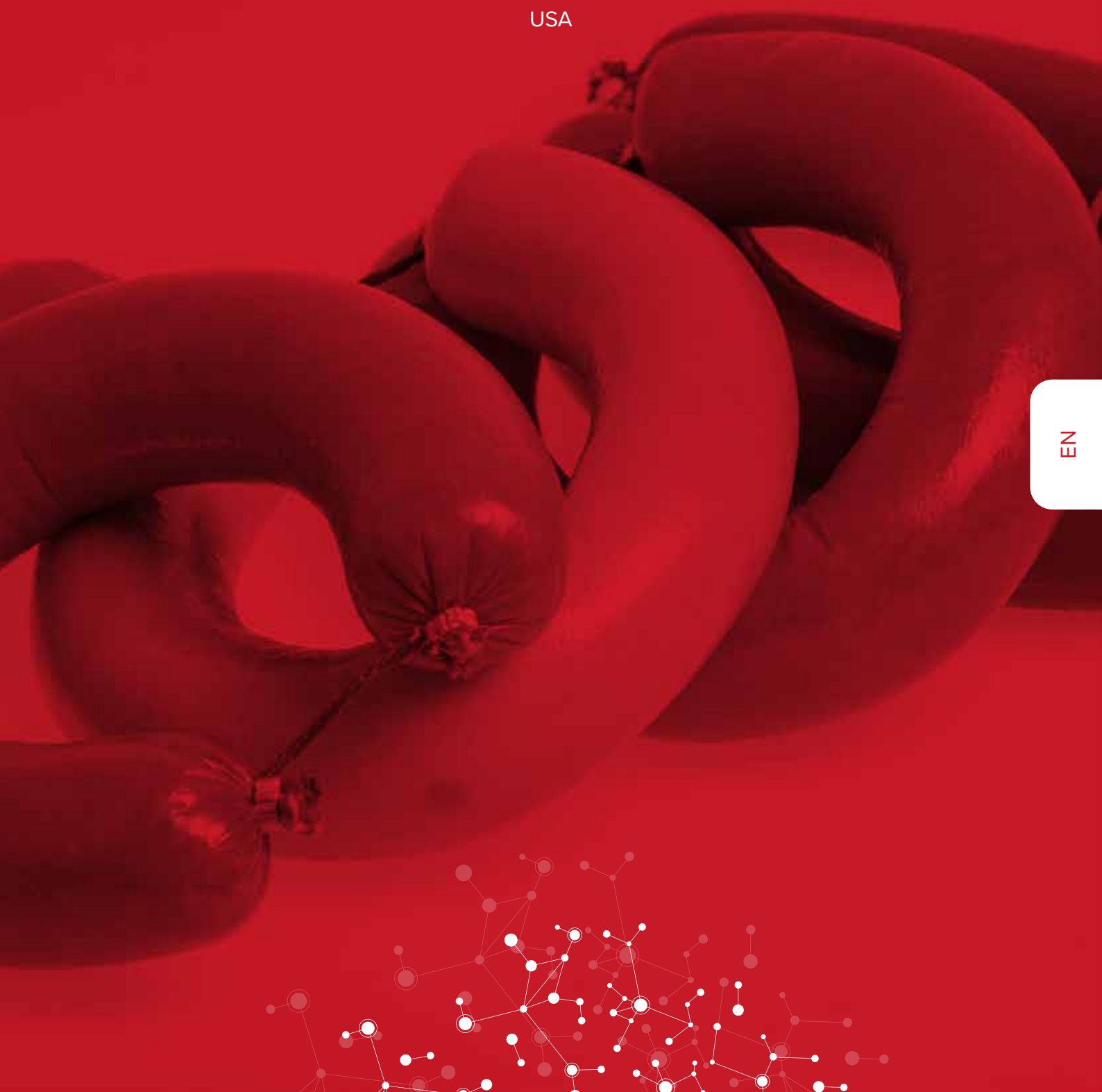


Always around

COLLAGEN

NIPPI & FIBRAN / PRODUCT GUIDE 2019
USA

23



ViskoTeepak in brief.

ViskoTeepak is one of the biggest manufacturers of fibrous, cellulose and plastic casings in the world, and we have production plants, converting facilities and technical support offices worldwide. We're also proud to have the industry's largest business-partner network, through which our products are offered in nearly 100 countries.

Our newly built head office (ViskoTeepak Holding Ab), which opened in May 2018, is located in Mariehamn, in Finland's Åland Islands. In Europe, we have fibrous and cellulose production plants in Lommel (Belgium) and Hanko (Finland). Additionally, we have a plastic-casing production plant in Nuevo Laredo (Mexico). Our converting facilities are located in Delfzijl (Netherlands), Brno (Czech Republic) and Kenosha (Wisconsin, USA). Our sales offices are in Moscow, Hamburg and Mexico City.

ViskoTeepak is owned by the Eriksson Capital Group, based in Mariehamn, Finland. Eriksson Capital is a privately owned investment company with a focus on small to medium-size high-tech industrial companies operating in the global marketplace. Eriksson Capital is active in various industries such as medical tubing, shipping, real estate, aircraft leasing and asset management.

Learn more at:



viskoteepak.com



facebook.com/ViskoTeepak



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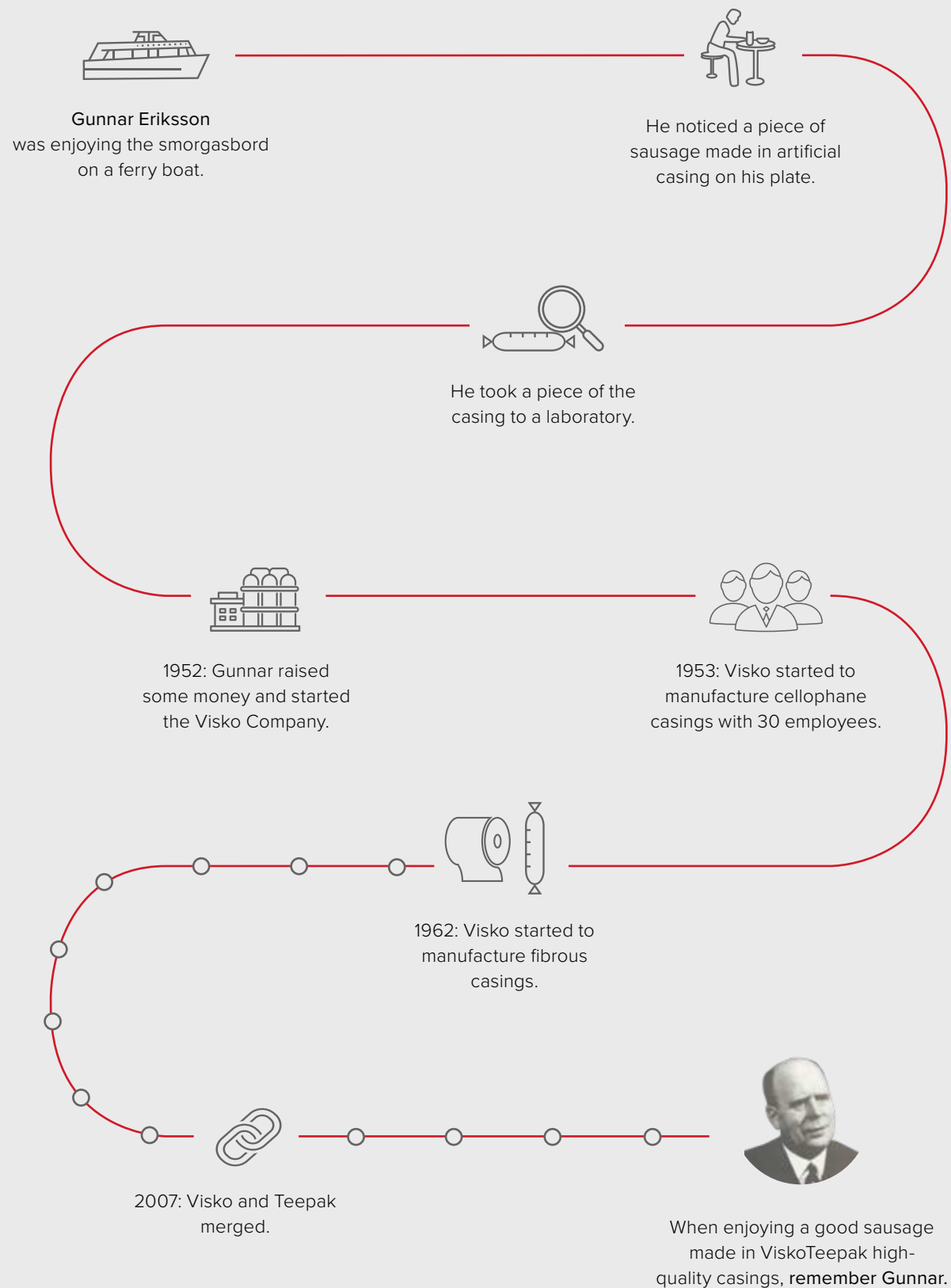
Statement

ViskoTeepak verifies that all information given in this product guide is based on our best knowledge and information. ViskoTeepak does not guarantee the accuracy and/or completeness of the information. This guide is solely intended for general information and is not intended to be used as the primary basis for commercial decisions. When starting to use ViskoTeepak products, it is always recommended to complete a product qualification process. The risks associated with the use of ViskoTeepak products is limited to the conditions

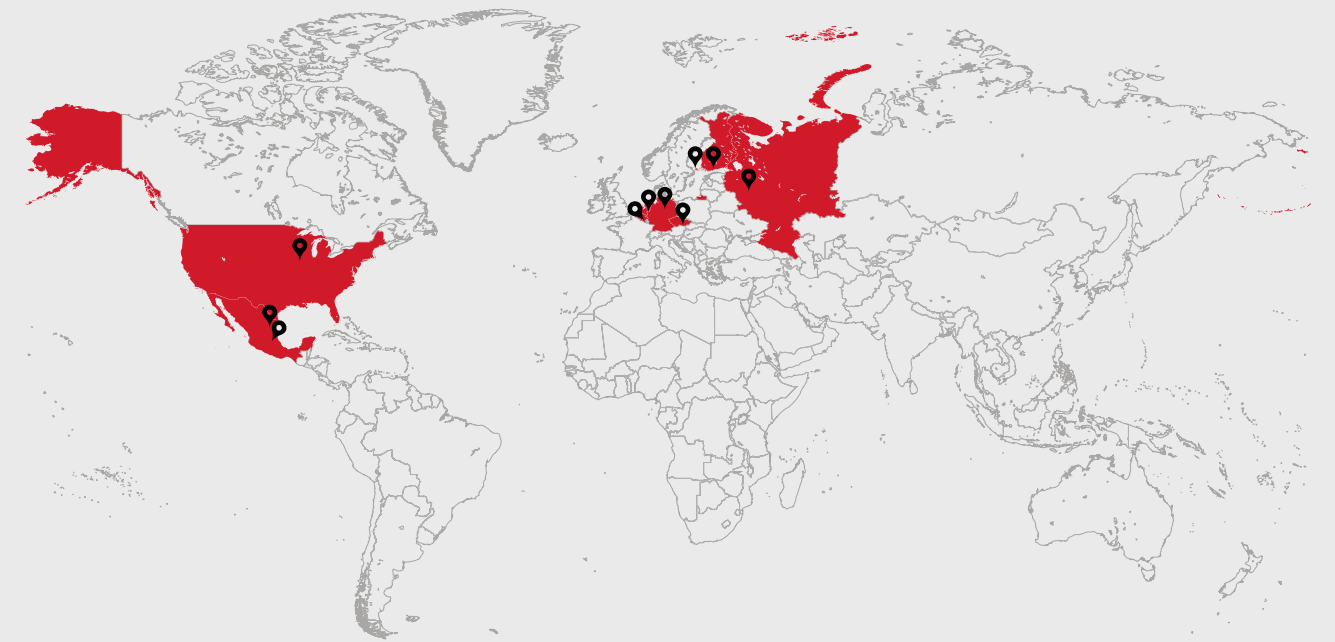
defined in the "General Sales Terms and Conditions". These can be consulted at ViskoTeepak.com.

The name ViskoTeepak, the product names Wienie-Pak and Nova and the ViskoTeepak logo are trademarks or registered trademarks of ViskoTeepak Belgium NV and may not be used without the permission of the company.

ViskoTeepak history.



ViskoTeepak locations.



 Lommel, Belgium Cellulose and Fibrous manufacturing unit Established: 1975	 Hanko, Finland Fibrous manufacturing unit Established: 1952	 Nuevo Laredo, Mexico Plastic and pre-tied elastic loops manufacturing and conversion unit Established: 1995 Moved: 2004	 Brno, Czech Republic Cellulose conversion unit Established: 1994 Moved: 2012
 Kenosha, USA Fibrous conversion unit Acquired: 2014	 Delfzijl, The Netherlands Fibrous conversion unit Established: 1965	 Hamburg, Germany Sales and logistics unit Acquired: 2011	 Moscow, Russia Sales office Established: 1995
 Mexico City, Mexico Sales office Established: 2004	 Mariehamn, Finland Head office Established: 2007 Moved: 2018		

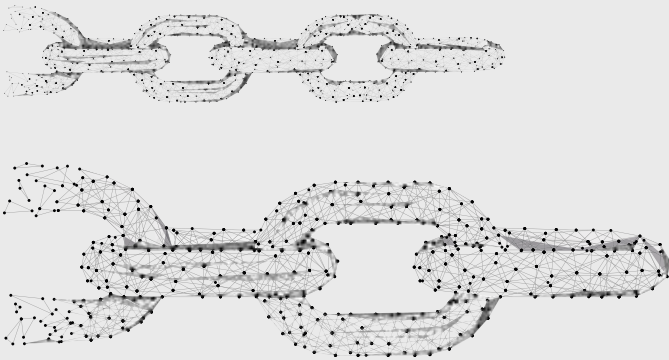
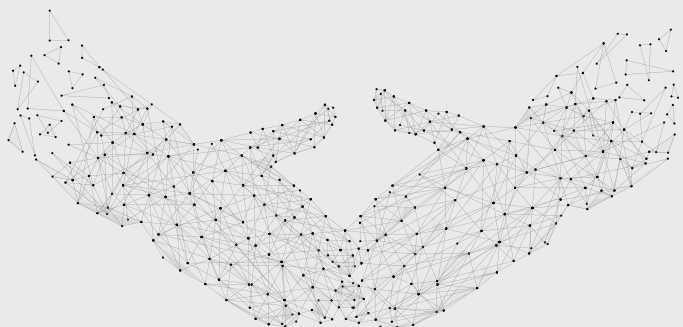

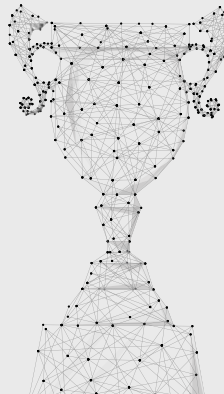

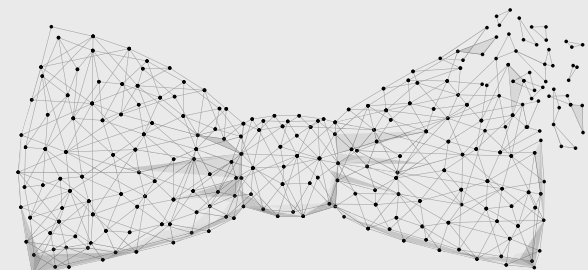
ViskoTeepak strategic values.

Brand promise

ViskoTeepak is a global brand with a local touch that delivers productive and tailor-made casing solutions. We understand the needs of our customers and nurture long-lasting mutually beneficial and rewarding relationships.

ViskoTeepak company culture.

The company culture is the personality of the company. At ViskoTeepak we base our business and our culture on three company Values: Trust, Ambition and Fun. But what do we mean when we talk about these values?

Brand cornerstones		Values	
	<p>Partnership</p> <p>We strive to be a strong partner and provide the best possible support. We have the largest partner network in the casing world and together with our partners we're able to produce a casing that fits our customers' processes and applications perfectly. We achieve our success in partnership, we work closely with our customers and we understand their needs. We're in it for the long run and we will always be around to support them.</p>		<p>Trust</p> <p>Trust is built on credibility, being fair and treating each other with respect. We earn trust by delivering on our promises, which is particularly true for how we manage our business and our people. Respecting your colleagues regardless of their age, sex or race is a base requirement for a fair working community.</p>
<p>Productive solutions</p> <p>We offer the world's most productive casing solutions. We constantly improve and develop new solutions that bring value. We're creative, and we develop our products in a sustainable way.</p> <p>If there's a better way, we'll find it.</p>		<p>Ambition</p> <p>We have a strong desire to be the best and want to be ambitious on our road to success. That is why we will walk the extra mile to help our customers and partners to succeed in their business. Our "can-do" mentality creates energy and by providing training and development opportunities, we make sure we reach our goals.</p>	
	<p>Tailor-made</p> <p>Our goal is to tailor-make the most productive casing solution for each customer. We're willing to go the extra mile to craft each product to perfectly fit our customers' needs. This makes our products unique and gives our customers the ability to produce with great efficiency and high quality.</p>		<p>Fun</p> <p>Fun is created by being successful in achieving your goals and by working with a team of people that you trust and feel connected to. It creates the energy that we need for taking on the next challenge!</p>

Collagen.

ViskoTeepak is working with some of the biggest and best producers in the world and can in partnership with them offer you some of the best casing solutions in the collagen business. For the U.S. market we offer Nippi as edible and Fibran as non-edible collagen.

What is Collagen?

Collagen is a common, naturally occurring, long, fibrous protein with remarkable properties. It has been used for many years as the primary raw material for various applications, including the food and casing industry

Nippi edible collagen casing.

Nippi's collagen casing business began in the wake of Dr. Nishihara's discovery of a "solubilization technology" for collagen fiber, which had long been considered insoluble. Patent application was submitted in 1960, and casing manufacturing and sales began in 1970. Nippi is recognized as the first manufacturer to successfully commercialize edible casing for sausage made from collagen and currently sells its casings to over 30 countries around the globe.

Nippi edible collagen casing

The unique aspect of Nippi collagen casings is the use of an original collagen solution. Collagen was considered to be insoluble, but Nippi developed a special process which breaks collagen fibers down into a solution without radically altering or denaturing their molecular composition.

This solution is then mixed with collagen fiber and processed further into a paste, which is then extruded into tubes of uniform thickness and diameter. Nippi casings are different from other collagen casings in that the collagen solution permits the extrusion of stronger membranes. This ensures excellent machinability while maintaining tenderness.

Nippi's unique process was originally patented in 1962, and in addition, all of the equipments used in the production process has been developed by Nippi's own engineers.

Benefits

Nippi edible collagen is a very good casing alternative that provides numerous benefits that natural casings do not. It can be used for a wide range of applications such as cooked, fresh and dry sausages. In brief you could say that there are four principals why to choose Nippi collagen:

- **It saves money**
 - Tight diameter control and reduced shrink improves yields
- **Consumers like it**
 - Nippi's technology results in a strong casing with tender bite
- **It's safe and hygienic**
 - Minimal handling vs natural casing
- **It's versatile**
 - Designed for a wide range of sausages and processes



NIPPI PLANT, FUJINOMIYA, JAPAN



NIPPI PLANT, TANGSHAN, CHINA



NIPPI PLANT, SHIBAKAWA, JAPAN

Smoked and cooked sausages with Nippi R-type.

R type Nippi casings are designed for processed, smoked, semi-dried and dried sausage. R type is a multi-purpose casing, which meets various industry requirements. The extra strong membrane enables trouble free, high speed stuffing which improves profitability. Upon completion of the smoking/cooking process, the membrane of the R type casing then becomes extra tender to provide a nice bite. Also, cooked sausage (non-smoked) made with R type casing can be pan fried without any breakage or peeling.

Storage Conditions

- Nippi® Casings should be stored in a cool and dry environment.
- Storage temperature: 35°F–59°F. Relative Humidity: 50–70% RH.
- AVOID FREEZING
- Use open boxes as soon as possible – do not allow casing to dry out.

Stuffing Recommendations

- Nippi has tight size control – Do not overstuff
- Do not allow the casings to become wet.
- Stuff dry – the casings will absorb enough moisture from the meat for proper machining.
- Nippi will work equally well on all types of linking machines.
- Longer shirr footage may require different stuffing horn specifications.

Cooking Recommendations

- Drying at the beginning of cook cycle is very important to ensure casing is strong enough to prevent breakage during remainder of cook cycle.
- Dry at 140°F to 150°F with dampers open until no surface moisture on casings remains – approximately 30 minutes.

- Excessive drying will cause toughness in finished product.
- Generally normal cook cycles for natural casing product for the individual smokehouse and formulations will be satisfactory.
- For tenderness some humidity must be maintained during cooking or product must be finished in a steam cabinet (not over 173°F).

Cooling Recommendations

- Product should be cooked until internal temperature reaches below 100°F.
- Processed Casing Types and Applications
- R Type – Designed for processed and smoked sausages as well as dry sausages.

Shelf Life

- The storage and/or shelf life of Nippi collagen casings is to be considered to be a maximum of three (3) years from the date of conversion by Nippi. The product must be stored under the proper storage conditions and protected from light exposure

Contact your *ViskoTeepak sales representative* for more information.

Features and benefits	
Multipurpose casings	Applicable to a wide range of applications
Extra strong membrane	High speed stuffing, higher yields
Tender casing	Nice bite
Multiple colors	Improved marketing



For technical data, refer to pages 18–19.



Specialized smoked and cooked sausages with Nippi T, T3 and K-type.

Each of these special processed type Nippi casings are constructed to provide trouble free, high speed stuffing which improves profitability. Upon completion of the smoking/cooking process, the membrane of these specialized casings will provide the target bite characteristic.

T-type

Nippi T-type casings are designed to emulate a natural hog casings's bite and snap.

K-type

Nippi K-type is designed to provide an alternative bite characteristic vs. the standard R-type casing.

T3-type

Nippi T3-type casings are designed to emulate a natural sheep casing's bite and snap.

Contact your ViskoTeepak sales representative for more information.

These specialized casings will provide the target bite characteristic

For technical data, refer to pages 18–19.



Features and benefits	
Multipurpose casings	Applicable to a wide range of applications
Extra strong membrane	High speed stuffing, higher yields
Tender casing	Nice bite
Multiple colors	Improved marketing

All types of fresh sausages with Nippi F-type.

F type Nippi casing are designed specifically for fresh sausage cooked quickly by dehydrated heat such as deep-frying, grilling or pan frying. One of the key characteristics of the F type casing is its ability to maintain its shape when cooked; there is very little shrinkage, so breakage and pull back after frying is minimal. Nippi engineers designed the F type casing to wet-out (swell) quick in order for the casing to become flexible during the stuffing process. The end result is sausage links with nice closed ends and little breakage or tearing during the linking process.

Storage Conditions

- Nippi® Casings should be stored in a cool and dry environment.
- Storage temperature: 35°F-59°F. Relative Humidity: 50 – 70% RH.
- Avoid freezing
- Use open boxes as soon as possible – do not allow casing to dry out.

Stuffing Recommendations

- Nippi has tight size control – Do not over stuff
- Casing should be stuffed full but not hard – the strand should have a wrinkled appearance.
- Do not allow the casings to become wet.
- Stuff dry – the casings will absorb enough moisture from the meat for proper machining.
- Longer shirr footage may require different stuffing horn specifications
- "Wet Out" Time for Nippi is approximately the same time as other edible collagen casings. To prevent excess waiting and production down time, flip a coil of stuffed casing so that the beginning part, which is already "wetted out", can be linked first.
- Nippi will work equally well on all types of linking machines

Cooking Recommendations

- First Method – Place links into cold skillet and bring temperature up to 325°F or 350°F. Turn links as needed to provide even browning.
- Second Method – Put a small amount of oil into skillet (enough to cover bottom), put links into skillet and bring temperature up to 325°F or 350°F. Do not use lid or cover on skillet. Do not start frying with water. Turn as necessary to provide even browning.
- Third Method – Deep fry between 325°F or 350°F.

Types and Applications

- F Type – Designed for all types of fresh sausages and ideal for pre-cook or deep fry applications. Wets out fast for maximum stretch and prevention of splitting.

Shelf Life

- The storage and/or shelf life of Nippi collagen casings is to be considered to be a maximum of three (3) years from the date of conversion by Nippi. The product must be stored under the proper storage conditions and protected from light exposure.

Contact your ViskoTeepak sales representative for more information.

Features and benefits	
Low shrinkage	Ability to maintain it's shape when cooked. Low breakage and pullback after frying
Wet out/swell	Flexible stuffing process, nice closed ends and low breakage or tearing in linking process



For technical data,
refer to pages 18–19.



Fully cooked fresh sausages with Nippi NF.

Nippi NF an edible casing is designed for improved machining on loading equipment and reduced sticking during skillet fry applications. It's perfect for fully cooked fresh sausages.

Effective production

Nippi strive to produce casings that are extremely versatile and with a great uniformity. Nippi NF is available in clear and tinted colors.

Nippi F is a good choice for replacing natural casings like hog gut. In addition Nippi casing gives you the smooth and effective production process.

Typical applications

For applications where the sausage is stuffed and packaged as fresh or frozen links.

- Breakfast (pork, turkey, chicken) links
- Andouille
- Chorizo
- Fully cooked fresh sausage

Nippi NF is made for fully cooked sausage including pan frying

For technical data,
refer to pages 18–19.



Features and benefits	
Low shrinkage	Ability to maintain it's shape when cooked. Low breakage and pullback after frying
Wet out/swell	Flexible stuffing process, nice closed ends and low breakage or tearing in linking process

Nippi product offering.

We thank you for your business with us. Below are instructions for you to note when using our collagen casings. Please consult your ViskoTeepak sales representative for further information.







Nippi specifications

Size code	Finished product Diameter (mm)	Strands per caddy*	Meters per caddy*	Meters per carton	Stuffed weight kg/100 m	Recommended stuffing horn
150	approx. 15.0	15 x 84*	1.260*	11.340	16.5	8
160	16.0	15 x 84*	1.260*	11.340	18.5	9
170	17.0	15 x 77*	1.155*	10.395	21.0	9
180	18.0	15 x 77*	1.155*	10.395	24.0	9
190	19.0	15 x 66*	990*	8.910	26.5	10
200	20.0	15 x 60*	900*	8.100	28.5	10–11
210	21.0	15 x 54*	810*	7.290	33.0	11
220	22.0	15 x 54*	810	7.290	36.0	11–12
230	23.0	15 x 45*	675**	6.075	39.5	12
240	24.0	15 x 40*	600*	5.400	43.0	14
250	25.0	15 x 40*	600*	5.400	47.0	14
260	26.0	15 x 35*	525*	4.725	51.0	14
270	27.0	15 x 35*	525*	4.725	55.0	14
280	28.0	15 x 28*	420*	3.780	59.0	16
290	29.0	15 x 28*	420*	3.780	63.5	16
300	30.0	15 x 28*	420*	3.780	68.0	16–18
310	31.0	15 x 24*	360*	3.240	73.0	16–18
320	32.0	15 x 24*	360*	3.240	77.5	16–18

Sizes up to 380 available. Please consult your ViskoTeepak sales representative.

*Values are subject to change based on meters per strand.

Color options

Processed		Fresh	
 Type OR	 MRB	 Clear	
 Yellow	 YB	 Tinted	
 NB	 NCR		

Nippi Fresh type stuffing specifications

Approximate Recommended Stuffing Diameter (RSD) Before Processing. Casing length 15 meters.		
Size code	Stuffed diameter (mm)	Stuffing Horn Size (mm)
180	16.5	10
190	17.5	10
200	18.5	11
210	19.5	11
220	20.5	11
230	21.5	13.5
240	22.5	13.5
250	23.5	13.5
260	24.5	13.5
280	26.5	17
290	27.5	17
300	28.5	17
310	29.5	19
320	30.5	19

Nippi Processed type stuffing specifications

Approximate Recommended Stuffing Diameter (RSD) Before Processing. Casing length 15 meters.		
Size code	Stuffed diameter (mm)	Stuffing Horn Size (mm)
150	14	8.5–9.0
160	15	8.5–9.0
170	16	8.5–9.0
180	17	9.5
190	18	9.5
200	19	10.5
210	20	10.5
220	21	11
230	22	13.5
240	23	13.5
250	24	13.5
260	25	13.5
280	27	17
290	28	17
300	29	17
310	30	19
320	31	19

Nippi using instructions

Step 1
Open the package when it's ready for production.

Step 2
Water soaking is not necessary for our collagen casings.

Step 3
Please see the stuffing direction shown on the inner small caddy boxes when loading each casing onto the stuffing horn.

Step 4
If/when the casings are left over in inner small caddy boxes, please make sure to completely seal the box in a plastic bag, and store it under cool (5~15 centigrade) and dry conditions. When the casings are stored without ensuring above, the casings dry up and becomes the cause of breakages at stuffing.

Step 5
We recommended a stuff diameter as 1mm – 1.5mm below nominal size to allow for expansion during cook. The actual temperature in during the cooking processes (steaming/boiling, etc.) should not exceed 78 centigrade. However, when the casings are overstuffed, and/or excessively twisted, dropping during the cooking may occur even under the said temperature.

Step 6
The product numbers/codes (i.e. R180 etc.) indicates the final product diameter—18.0mm for 180.

Please consult your ViskoTeepak representative for further information.

Fibran non-edible collagen casing.

Fibran collagen casings are manufactured and refined to retain their time-proven natural properties such as smoke permeability, even drying and meat adhesion. The applied technology provides easy processing, size control and production efficiencies, giving you the best of both worlds in one casing choice.

Fibran in brief

Fibran is an industrial company that produces collagen. The company started up in 1953 in the heart of the Catalan Pyrenees. Two years later Fibran casings were launched in the Spanish market, which had been accustomed to casings made from natural materials.

With over 60 years of experience, work, research and innovation, Fibran is a benchmark of collagen casings exporting its production to more than 60 countries around the world.

Fibran offers a very wide range of products in more than 25,000 m² in Sant Joan de les Abadesses (Girona, Spain) and Tuzla (Istanbul, Turkey).

Fibran quality

Fibran's main focus is on the quality of its products. Their insistence on high quality standards, constant search for innovations and customer focus makes them a leader in the artificial collagen casing market sector.

Fibran quality policy:

“Good planning, a positive attitude and strict adherence to the standards will lead us to enhance occupational safety, thus continuously improving the efficiency of our Quality Management System.”

Contact your ViskoTeepak sales representative for more information

Fibran is quality, innovation, experience and compromise.



FIBRAN PLANT, GIRONA, SPAIN

Cured sausages with Fibran S1.

Fibran S1 high quality non-edible collagen casings is most suitable for processing of all kinds of cured meats.

Formats and calibers

Straight casing Ø 20–140 mm
Round casing Ø 20–58 mm

For small round casing please contact your ViskoTeepak sales representative.

Converting options

- Reels or bundles, Shirring, Tying, Clipping, Sewing, Easy Peel (EP), Special Hard, Ready To Use (RTU), Perfoation.

Applications:

- Salchichón, Chorizo, longaniza, Salami, Fuet , Loin, Sobrasada.

Pre-treatment and storage

Soaked for at least 20 min in Brine water (mix water 25C and salt a a concentration of 15%).

Please keep the casing in a cool and dry place between 10–15°C and 60–70% HR.



Cooked sausages with Fibran NF.

Fibran NF is a high quality non-edible quality collagen casings ideal for cooked sausages or those subject to prolonged cooking processes or for cured sausages such as salami, cured Iberian loin, fuet and other products that require stoving with a high permability and adherence.

Formats and calibers

Straight casing Ø 20–140 mm
Round casing Ø 20–58 mm

For small round casing please contact yor ViskoTeepak sales representative.

Converting options

- Reels or bundles, Shirring, Tying, Clipping, Sewing, Easy Peel (EP), Special Hard, Ready To Use (RTU), Perforation, Printing.

Applications:

- Cooked products of all kinds, Fleischwurst, Falukorv, Sucuk, Lenkkimakkara.

Pre-treatment and storage

Soaked for at least 20 min in Brine water (mix water 25C and salt a a concentration of 15%).

















Please keep the casing in a cool and dry place between 10–15°C and 60–70% HR.



For technical data, refer to page 24.

Fibran Color offering.

Color options

S1 colors		NF colors	
 000 Colorless	 000 Colorless	 006 Onion	 054 Passion fruit
 300 Caramel	 001 Red	 007 Pink	 300 Carmel
 400 Dark Caramel	 002 Salmon	 009 Light Mahogany	 400 Dark caramel
	 004 Black	 010 Cream	
	 005 Mahogany	 025 Orange Mahogany	

Fibran specifications

Fibran S1		Fibran NF	
Size code	Stuffing horn	Size code	Stuffing horn
19	11	20	13
20	12	22	14
22	13	24	15
24	14	26	17
26	15	30	20
28	17	32	21
30	18	34	22
32	20	36	24
34	21	38	25
36	22	40–43	27
38	24	45–47	30
40	25	50–53	34
43–45	27	55–57	35
47–52	30	60–62	42
55	34	65–67	46
57–62	35	70–73	50
65–67	42	75–77	52
70–72	46	80–82	56
75	50	85	60
80	52	90	65
85–86	56	95	70
90	60	100–140	75
95	65		
100	70		
105–120	75		

ViskoTepeak product portfolio.



Fibrous casing

We're the world's leading manufacturer of fibrous casings, in terms of volume as well as variety. We also offer the widest range of diameters, from the smallest to the largest casing diameter. Fibrous casings are used for a wide range of applications, such as pepperoni, salami and luncheon meats.

Cellulose casing / Wienie-Pak

We're one of the big players in the cellulose-casing market, and our reputation is based on the ability to offer our customers the most efficient cellulose casing available. Wienie-Pak is used for a wide range of applications, including all kinds of frankfurters, hot dogs, beer sausages and mini-salamis.



Plastic casing / Nova

The Nova casing is a combination of different types of high-performance plastic resins, which work together to provide a unique level of performance. The Nova casing is used for a wide range of applications such as cooked hams, liver sausages, pâtés and different cheese products.

Collagen casing

We offer both edible and non-edible collagen for the US and German markets. Collagen is a strong and flexible casing which is used for a wide range of applications such as cooked, dry and fresh sausages.



Packaging materials

We're a full line food packaging supplier to the meat and poultry processing industry. Our packaging materials and brands are today offered mainly in Germany, Canada, Mexico and the U.S. Our packaging materials are used for a wide range of products such as pouches, shrink bags and films.

ViskoTeepak principles and guiding values.

ViskoTeepak is committed to conduct its business with honesty and integrity, to follow the law and to make sure that each employee and business partner is treated respectfully. We have the highest level of certification in the casing industry and act responsible when it comes to quality, health, safety and the environment.



Code of Conduct

The full text of our Code of Conduct is available in English on our website:
www.viskoteepak.com



Sustainability Report

The full text of our Sustainability Report is available on our website:
www.viskoteepak.com

Certificates	Lommel	Hanko	Delfzijl	Brno	Nuevo Laredo	Kenosha
BRC Packaging and Packaging Materials	★	★	★	★	★	
SQF Level II						★
Quality: ISO 9001	★	★	★	★	★	
Environment: ISO 14001	★	★			★	
Safety: OHSAS 18001	★	★				
Kosher standard	★	★	★	★	★	★
Halal standard	★		★	★		
EU Food Contact Regulation (EC) No 1935/2004	★	★	★	★		
FDA food contact regulations	★	★	★	★	★	★
FDA Food Facility Registered	★	★	★	★		★
AEO certification	★	★	★	★		

Periodical audits by the Lloyd’s Register, Inspecta certification and DNV.

Learn more at:



viskoteepak.com



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