



Always around

VISTA GEL

ALGINATE GEL FOR CO-EXTRUSION | PRODUCT GUIDE | 2017

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ViskoTeepak

ViskoTeepak is a world leader in the sausage casing industry. We strive for perfection in everything we do, in order to make sure you receive the best experience possible. Our Vista Gel (alginate gel) is produced at our plant in Kenosha, Wisconsin. We offer a very competitive and complete portfolio of products that meet the requirements of the most demanding applications. In partnership with you, we will tailor the most productive solutions for your business because it is only when you achieve success that we do.

WHAT IS VISTA GEL?

Vista Gel is a sodium alginate based product that is ideally suited for use in the co-extrusion manufacturing of all types of sausages. Sodium alginate, which is derived from brown seaweed, is a sustainable casing material that is seen as an attractive solution to the automated continuous production of co-extruded sausages.

Vista Gel provides a cost saving high performing product that allows for the continuous production of sausages with proven economic advantages over traditional technologies. Vista Gel is a great choice for the next generation of continuous improvement and co-extrusion alternatives. From Snack Sticks to fresh sausages, ViskoTeepak's Vista Gel provides optimum performance, short lead time with US manufacturing along with a wide range of capabilities to give you an unmatched advantage in your product and operations.

Vista Gel offers proven performance on industry leading co-extrusion equipment in the market today. ViskoTeepak's US manufacturing offers rapid response, short lead times and consistent quality and availability.

Sustainability with Cost Advantages

Vista Gel is derived from natural and sustainable seaweed, offering a simple ingredient declaration suitable for use in vegetarian, fish, meat and poultry sausage applications and pricing stability due to the rich natural resource.

Broad Range of applications

Vista Gel provides a wide range of product solutions. Vista Gel has proven success in raw, fully cooked, cook in package, retorted and dry sausage applications. Vista Gel has also been proven successful in fresh and frozen applications. Vista Gel is available in "Natural", Kosher, Flavoured, and Colored to solve your unique application.

ViskoTeepak – Vista Gel

Features	Standard	Enhanced	Premium
Clear	✓	✓	✓
Color transfer		✓	✓
Smoke flavor		✓	✓
Additional flavors			✓
Natural (USGA approved)		✓	✓
Kosher	✓	✓	✓
Browning color			✓
Snap			✓
Applications			
Hanging		✓	✓
Fresh	✓	✓	
Cooked	✓	✓	✓
Benefits			
AAFCO Classification	✓	✓	✓
GMO Free	✓	✓	✓
Allergen Free	✓	✓	✓



VISTA GEL

COST SAVING & HIGH PERFORMANCE

VISTA GEL STANDARD

Vista Gel Standard is the perfect choice for many applications. Vista Gel Standard provides many of the features of the Vista Gel Enhanced and Premium, at a competitive price and for applications where color and flavor are not required. Vista Gel provides ideal strength and appearance for many raw and cooked sausage link applications.

FEATURES

Great diversity of applications for fresh and dry sausage products

Offers new production possibilities for traditionally produced products

Opens up the potential to develop new products

Available in various designs in terms of thickness, color and taste. Can also be adapted to a specific product and process

Ideal for kosher, halal and vegetarian products

Perfect product presentation

Safe source of raw products

Full process control and traceability

BENEFITS

Endless production

Cost savings in casings and labor

Adhesion to the meat (substrate)

Flexible adjustment of length and diameter.

Consistent product

Uniform quality

TYPICAL APPLICATIONS

Raw Sausage Links (Fresh or Frozen)

Cooked Sausage Links (Fresh, Frozen, bulk packaged, MAP packaged, Vacuum Packaged)

Smoked Sausage Links (Fresh, Frozen, bulk packaged, MAP packaged, Vacuum Packaged)

Vegetable, Seafood, Meat or Poultry Sausage



STANDARD

THE PERFECT CHOICE FOR MANY APPLICATIONS

VISTA GEL ENHANCED

Vista Gel Enhanced is the perfect choice for many applications. Enhanced is the product choice where “All Natural” is required. Vista Gel Enhanced provides all the features of the Standard, together with color and strength for hanging. As always, Vista Gel provides ideal strength, bite and appearance for many raw and cooked sausage link applications.

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Safe source of raw products

Full process control and traceability

Suitable for All Natural labelling

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Cooked Sausage Links (Fresh, Frozen, bulk packaged, MAP packaged, Vacuum Packaged)

Smoked Sausage Links (Fresh, Frozen, bulk packaged, MAP packaged, Vacuum Packaged)

Semi-Dry Sausage

Dry Sausage

Vegetable, Seafood, Meat or Poultry Sausage



ENHANCED

THE PERFECT CHOICE WHERE "ALL NATURAL" IS REQUIRED

VISTA GEL PREMIUM

Vista Gel Premium is the perfect choice for many applications where the highest performance attributes are required. Vista Gel Premium is ideal where extreme processing requirements are experienced and premium product attributes must be achieved.

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Dry Sausage

Vegetable, Seafood, Meat or Poultry Sausage



PREMIUM

THE PERFECT CHOICE WHERE THE HIGHEST PERFORMANCE ATTRIBUTES ARE REQUIRED



Always around

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