

GENERAL PRODUCT COMPOSITION

Object: Fibrous casing – ST, XL, Regular, Meat Cling, Easy Peel, Brilliant

Composition: The average composition of different sizes of artificial sausage casings is as follows:

- Long fibred paper	25 %
- regenerated cellulose	50 %
- glycerol	20 %
- water	5 %

Type MC- and EP-casing are internally impregnated with meat-cling respectively easy peel solutions, leaving a film of less than 1% of the casing weight. All pigments (coloured casings only) are approved for packaging materials in contact with food and thus containing no heavy metals or other components hazardous for the health.

Detectable amount of smell of sulphur compounds may be released from casing in connection with handling prior to the sausage production. Since the sulphuric compounds are highly volatile and occurring in very small concentrations they will cause no harm in the sausage process or taste in the food product.

In connection with customizing operations such as printing and shirring food grade chemicals and printing inks are used. For mould prevention shirred casing with water content of 20–40% holds about 3% Potassium sorbate / Water solution. The casing is further lubricated with food grade paraffin oil during shirring.

ViskoTeepak



Max Lönngren
Quality Manager