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IMPROVED SPLICE IDENTIFICATION FOR FIBROUS CASINGS

A small change to support product
quality and food safety.

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Improved Splice Identification for Fibrous Casings.

ViskoTeepak is introducing a refined method for marking splices on shirred strands. The change keeps splices clear and easy to identify while reducing potential contamination risk, with no impact on product performance or customer operations.

What is changing?

Previously, a splice was identified by tape placed on the outside of the packaging net. With the new method, a small piece of tape will instead be placed directly on the loop whenever a splice is present.

Only the position of the tape changes. Its purpose remains the same: to give operators a clear visual indication of the splice location.

For operators, the practical difference is simply where the marker appears. The tape will be on the loop rather than around the packaging net, so the splice can still be recognized without adding handling steps or changing established procedures.

An additional safeguard for product quality

The previous method involved adhesive tape that was applied manually to the packaging net. This created a potential risk that adhesive could transfer to the strand surface. By moving the tape to the loop, potential contact with the strand surface is reduced, helping minimize the risk of contamination and mold formation.

This preventive improvement is part of ViskoTeepak's continuous work to support food safety and consistent product quality.

The improvement focuses specifically on the position of the tape and does not alter the casing or the construction of the shirred strand. This targeted approach addresses a potential source of contamination while preserving the product characteristics customers already rely on.

What this means for customers

Customers do not need to change how they handle or use the product. Splices remain easy and clear to identify, existing workflows and operations remain the same, and product performance is unaffected.

Customers therefore receive the same operational functionality with an additional safeguard designed to support food safety and overall product quality.

