

Viscofan Collagen Products



Naturin non-edible collagen casings

Straight casings

Curved casings

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Viscofan

Brazil - Canada - China - Costa Rica - Czech Republic - Germany - Mexico - Poland - Russia - Serbia - Spain - Thailand - United Kingdom - USA

Non-edible collagen casings from Naturin – perfection for sausage!

Collagen casings from Naturin for cooked and dry sausage in both straight and curved form are seamless casings made with high quality collagen. These casings give sausages just that typically appetising appearance consumers are looking for. Our quality products offer advantages as yet unmatched, for processor and consumer alike.



Product range

Straight casings

Naturin Klassik:	For smoked cooked sausage (with in-built smoke flavour)
Naturin EW-D:	For smoked cooked sausage; high-speed processing (no in-built smoke flavour)
Naturin R2:	For dry sausage with long maturation time
Naturin R2L-D:	For dry sausage; high-speed processing

Curved casings

Naturin Kranzdarm:	For smoked and unsmoked cooked sausage, and for dry spreadable products (with in-built smoke flavour)
Naturin EW-D-KD:	For smoked cooked sausage (no in-built smoke flavour)
Naturin ER:	For smoked and unsmoked cooked sausage
Naturin ER-KR:	The alternative to Naturin ER for small portions
Naturin R2L-D-KD:	For curved dry sausage
Naturin KRA-R2L:	For curved dry sausage in a small ring size

Nominal calibers

Naturin Klassik:	40 mm – 120 mm
Naturin EW-D:	42 mm – 140 mm
Naturin R2:	43 mm – 135 mm
Naturin R2L-D:	32 mm – 110 mm
Naturin Kranzdarm:	33 mm – 58 mm
Naturin EW-D-KD:	32 mm – 58 mm
Naturin ER:	30 mm – 43 mm
Naturin ER-KR:	36 mm – 43 mm
Naturin R2L-D-KD:	35 mm – 58 mm
Naturin KRA-R2L:	34 mm – 38 mm

Colours

Naturin Klassik:	clear
Naturin EW-D:	clear, mahogany, salmon red, genoa, brown-70
Naturin R2:	clear
Naturin R2L-D:	clear, white, mahogany, brown-70
Naturin Kranzdarm:	clear, mahogany, salmon red, caramel
Naturin EW-D-KD:	clear, mahogany, salmon red, red-TR
Naturin ER:	clear, red-02, red-17, black, caramel
Naturin ER-KR:	clear
Naturin R2L-D-KD:	clear, brown-37
Naturin KRA-R2L:	clear

Please refer to our product catalogue for further details.



Processing

- ⦿ Soak most collagen casings in min. 10% brine solution (shirred casings for approx. 5 minutes; tied casings for approx. 10 minutes)
- ⦿ Soak Naturin R2L-D in 15% brine solution for min. 1 hour
- ⦿ Do not soak ER & ER-KR in shirred form, since they are ready to stuff
- ⦿ Fill air-free and clip or tie correctly.
- ⦿ Following drying and smoking the cooking temperature should not exceed 75°C
- ⦿ Cool after cooking
- ⦿ All standard smoking and cooking systems can be used

Maturation

- ⦿ We recommend a continuous reduction of temperature and relative humidity (r.h.) from approx. 22°C / 95% to 18°C / 85% (r.h.) at a low air flow rate (0.2 m/s – 0.5 m/s) over a period of 7 – 10 days
- ⦿ Conditions of 16°C / 75-80% r.h. are recommended for post-maturation or storage



Naturin non-edible collagen casings

At a glance

Advantage	Description
Appearance	Naturin straight and curved collagen casings for cooked and dry products all ensure a tailor-made outfit for all traditional sausages.
Caliber Consistency	Naturin non-edible collagen casings boast uniformity and evenness in caliber.
Clip Stability / Tying	Naturin collagen casings feature high clip stability and easy-processing on all standard clip machines. They are also wonderfully easy to handle when tying by hand.
Maturing Properties	Naturin collagen casings for dry sausage perform perfectly to give just the right balance between steam permeability, maturing and drying. The casing stays adhered to the product right the way through the maturing process, whilst at the same time guaranteeing excellent peelability from the finished product.
No Separation	Usage of Naturin non-edible collagen casings minimises the danger of fat and jelly pockets in your products.
Peelability	Our non-edible collagen casings can be peeled off your product quickly and easily. This perfect peeling makes for an appetising finished product which will be sure to sway consumer choice.
Permeability / Smoking	An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma.
Product Finishes	Whether in reels, cut pieces or shirred strands, our variety of tailor-made product finishes ensures the best processing on all machines.
Product Range	You will always find the perfect solution for your product from our wide variety of straight and curved non-edible collagen casings for cooked and dry products.
Profitability	Our collagen casings are also number one in profitable processing.
Ready to Stuff	Collagen casings from Naturin in shirred form are available ready to stuff. This saves you the extra step of soaking the casings prior to filling.
Special Forms	Naturin non-edible collagen casings for dry sausage are also available in a variety of special forms (e.g. bag form, bladder form or pig form).

Please ask your country's distributor for the corresponding data sheet for detailed information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.

