

Viscofan Collagen Products



Edible collagen casings

Naturin straight edible

Naturin curved edible

Viscofan straight edible

www.viscofan.com

Viscofan

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

Edible collagen casings from Naturin – a sensation for small sausage production!

Our wide variety of edible collagen casings has enjoyed great popularity world-wide for decades. Whether it be for processed sausages, fresh sausages, pre-cooked fried sausages or dry-cured snacks – every edible collagen casing from Naturin is a classic.



Product range

Naturin straight edible

- Naturin ND-Types:** For smoked and unsmoked processed sausages (e.g. Frankfurter) and for pre-cooked fried sausages
- Naturin ESC-OR:** For smoked and unsmoked processed sausages in large calibers
- Naturin TWL:** For dry sausages (e.g. snack sticks)
- Naturin ESC:** For dry sausages in large calibers
- Naturin NBC-M:** For the production of snack products
- Naturin Colfan-B:** For fresh sausages (e.g. pork sausages)

Naturin curved edible

- Naturin SCC:** For smoked processed sausages
- Naturin NCC:** For smoked and unsmoked processed sausages and for dry sausages
- Naturin SCC-B:** For fresh sausages (e.g. pork sausages)

Nominal calibers

- Naturin ND-Types:** 13 mm – 33 mm
- Naturin ESC-OR:** 34 mm – 43 mm
- Naturin TWL:** 19 mm – 32 mm
- Naturin ESC:** 34 mm – 43 mm
- Naturin NBC-M:** 13 mm – 16 mm
- Naturin Colfan-B:** 17 mm – 30 mm
- Naturin SCC:** 19 mm – 25 mm
- Naturin NCC:** 23 mm – 43 mm
- Naturin SCC-B:** 19 mm – 32 mm

Colours

- Naturin ND-Types:** clear, yellow, salmon red, red-11, red-22, non-smoker, deep red, caramel, fresh bloom, euro-brown
- Naturin ESC-OR:** clear, non-smoker, red-22
- Naturin TWL:** clear
- Naturin ESC:** clear
- Naturin NBC-M:** red brown
- Naturin Colfan-B:** clear, non-smoker
- Naturin SCC:** clear
- Naturin NCC:** clear, non-smoker
- Naturin SCC-B:** clear

Please refer to our product catalogue for further details.

Processing

- ⦿ Fill directly in the direction indicated without prior soaking
- ⦿ Nominal caliber = filling caliber
- ⦿ The cooking temperature should not exceed 76°C
- ⦿ All standard smoking and cooking systems can be used

Straight edible collagen casings from Viscofan – the ideal casing for small sausages!

Product range

Viscofan straight edible

Viscofan Colfan-P: For smoked and unsmoked processed sausages

Viscofan Colfan-M: For pre-cooked fried sausages, and for dry sausages

Viscofan Colfan-F: For fresh sausages (e.g. pork sausages)

Nominal calibers

Viscofan Colfan-P: 17 mm – 28 mm

Viscofan Colfan-M: 17 mm – 28 mm

Viscofan Colfan-F: 17 mm – 34 mm

Colours

Viscofan Colfan-P: clear

Viscofan Colfan-M: clear

Viscofan Colfan-F: clear

Processing

- ⦿ Fill directly in the direction indicated without prior soaking
- ⦿ Nominal caliber = filling caliber
- ⦿ The cooking temperature should not exceed 78°C
- ⦿ All standard smoking, maturing and cooking systems can be used



Crispy golden fried sausages, tender Frankfurters or satisfying snack sticks with a snap – Viscofan offers the ideal edible collagen casing for any of these top-selling customer favourites. Only the highest quality collagen is selected for our wide range of edible collagen casings which offers a casing for every type of sausage.



Edible collagen casings from Naturin and Viscofan

At a glance

| Advantage | Description |
|------------------------|--|
| Appearance | Edible collagen casings give a perfect natural mat look to your sausages. Sausages produced in curved edible collagen casings are second to none in their match with their natural role model. |
| Caliber Consistency | Outstanding caliber consistency creates identical sausages. |
| Crisp and Tender Bite | The smoking process can be adapted to make sausages made in our edible collagen casings extra tender or to give them a particularly crisp bite. This gives you the flexibility to create your very own extra-tender or crisp-bite sausage. |
| Freezing | Fresh sausages made in Naturin Colfan-B and Viscofan Colfan-F lose no quality when frozen, therefore are ideal for freezing. |
| Frying Performance | Casings for this application can boast excellent properties in frying which ensure appetising products. |
| Less Weight Loss | In general much less weight is lost during cooking than when using natural casings. |
| Machineability | Edible collagen casings from Naturin and Viscofan offer high-level stability. This, together with various special finishes (PAL, FAM), make them perfectly suited to all modern filling systems. |
| Processing Performance | Edible collagen casings from Naturin and Viscofan excel in processing. |
| Product Range | You will always find the perfect casing for your product from our wide variety of edible collagen casings. |
| Productivity | The efficiency in production gained by using our edible collagen casings means cost savings since the yield per hour can be greatly increased. It also opens your door to cost- and time-saving measures such as lower labour utilisation and continuous production. |
| Ready to Stuff | Edible collagen casings are ready to stuff, therefore can be filled straight out of the packaging without prior soaking. |
| Retail Packaging | Since your individual sausages made in our edible collagen casings will be uniform in size they are perfect for pre-packed retail units. |
| Smoking | Your product in our edible collagen casings will show excellent results when smoked. A perfectly balanced uptake of smoke will give your product the perfect look. Your smoking cycle will be considerably shorter than when using natural casings. |

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.

