

COLLAGEN LARGE CALIBER CASING

PRODUCT DESCRIPTION

Collagen casings large calibers are artificial tubular wrappings made out of Collagen protein. Collagen is obtained from the skin of bovine animals. Viscofan Collagen casings large calibers are produced in accordance with relevant regulations below, suitable for use in direct contact with food and there are no restrictions for their use in food product manufacturing.

Casing names are: R2L-D, KOKO-G, KOKO-R, R2L-SR, EW-D, KOKO-E, KOKO-L, KLASSIK, Class, R2, KD, KD-R, KD-XL, EW-D-KD, R2L-D-KD, KD-R2L, ER, KRA-R2L, EFICOOK and EFIDRY.

PRODUCT APPLICATION

Collagen casings large calibers are used in the manufacture of cooked meat sausages, with or without smoke application, as well as dry or fermented sausages. It form can be straight or curved.

	COOKED	DRY / FERMENTED
STRAIGHT CASINGS	EW-D, KOKO-E, Class, KLASSIK, EFICOOK	R2L-D, KOKO-G, KOKO-R, EFIDRY, R2L-SR, R2, KOKO-L
CURVED CASINGS	KD, KD-XL, EW-D-KD, ER	R2L-D-KD, KD-R, KD-R2L, KRA-R2L

PRODUCT PRESENTATION

Available sizes are 30 mm to 135 mm.

Casing is typically sold in sticks, reels, and request cut pieces and bundles of 20 m.

Product can be sold as Ready To Stuff (RTS).

Collagen casings large caliber can be colored.

Collagen casings large caliber can be printed. Please check for availability.

STORAGE RECOMMENDATIONS

Warehouse	<i>Temperatures between 5 °C and 23 °C. Casings are to be stored in dry, cool places, away from sunlight and heat sources</i>
Pre-stuffing	<i>Collagen casings large calibers must be soaked in water with salt, 15 %</i>
	<i>Water temperature between 20 - 25 °C</i>
	<i>Minimum recommended time 10 min., and depending on different presentation min time is 30 min</i>
	<i>In case of Ready To Stuff casing (RTS), soaking is not needed</i>
	<i>ER, KRA-R2L, EFICOOK and EFIDRY are RTS. No soaking needed</i>

BASIC CHEMICAL COMPOSITION

Collagen	60 - 90 %
Water	15 - 25 %
Glycerine (food grade)	5 - 13 %
Oil (food grade)	0 - 5 %
Color components (food grade)	0 - 3 %

USE RECOMMENDATIONS

Stuffing recommendations: Collagen casings large calibers can be stuffed maximum 1-2 mm above nominal caliber.

Cooking recommendations: Collagen casings large calibers can be cooked up to 75°C.

RECOMMENDED FILLING TUBES/NOZZLES

Caliber (mm)	Nozzle diameter (mm)
30	16
32	18
33	18
34	18
35	20
36	20
37	22
38	22
39	22
40	22
41	22
42	22
43	24
45	24
46	24
47	24
48	24
49	28
50	28
52	28
53	28

Caliber (mm)	Nozzle diameter (mm)
55	28
58	28
57	28
60	36
65	36
67	36
70	36
72	36
74	36
75	48
78	48
80	48
82	48
85	48
90	48
95	48
98	48
100	60
105	70
110	70
120	70

BEST BEFORE DATE

Recommended usage period is 2 years after shipment date. This period should not be taken as shelf-life for the product. If properly stored and handled, collagen casings large calibers can be safely used past this period. For Ready To Stuff products, RTS, recommended usage in 1 year after shipment date.

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FOOD LEGISLATION

Recommendation labeling: Collagen Casings. It is advisable to remove before consumption. They are regulated under European Legislation (EC) No. 853/2004.

A) ALLERGENS

No allergen substances, in accordance with European Regulation (EU) 1169/2011 are used during manufacture of Viscofan casings.

B) GMO

Original raw materials and process coadjutants used in Viscofan casings do not contain genetically modified organisms, and specific labeling is not required in accordance to European Regulations (EC) 1829/2003 and 1830/2003.

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