# FIBROUS Cellulose Casings



**FIBROUS** casings are a unique combination of regenerated cellulose applied to a special paper. Permeable to smoke and water vapour, they feature **consistent diameter** and **very high mechanical strength**. These properties make **Fibrous** casings adaptable for all the needs of meat processing manufacturers!

**FIBROUS** casings are designed to be used for a wide range of applications including pepperoni, salamis, semi dry sausages, mortadellas, boneless hams, smoked cheese... Every type of processed meat cooked, smoked can be stuffed with Viskase® Fibrous.

# Designed for consistent and efficient processing:

- Exceptional **mechanical strength** ensures optimal stuffing.
- Outstanding diameter control, ideal for dried sausages and slicing products.
- Thanks to Viskase®'s high performing shirring technology, we provide you **ready to use** Fibrous casing **with long length shirring** for the best productivity and food safety conditions.

# Developed for a wide variety of applications!

- Unique treatments developed to provide meat cling (SL, ML), or quick release after processing (E-Z PEEL®).
- Large variety of colors and calibers for all products types.
- Fibrous COLOR MASTER™ and SMOKE MASTER® casings are impregnated with natural colors or flavors to impart a unique finished appearance, taste or both to meats.
- Fibrous NET presentation corresponds to standard Fibrous casing with netting affixed to provide a traditional product appearance.
- MP FIBROUS casings are coated to provide moisture and oxygen barrier properties.

FIBROUS Casings Features			
Sizes	From 36 to 200 mm		
Colors	More than 35 colors available: clear, cassia, nut, visnat, red, rose, mahogany, grenat, white, black		
Treatments	E-Z PEEL®: easy release REG: no adhesion ML: medium adhesion SL: strong adhesion		
Mould prevention	SEC: anti mold treatment SR: reinforced casing structure against mould actions		
Printing	From 1 to 6 colors Front and back side		
Finish format	To be soaked: reels, bundles, cut pieces, shirred sticks  Pre-moisturized (ready to use):  ROLLMATIC® reels, EXPRESS shirred sticks  From 20 to 105m per shirred stick  Fibrous can be pre-stuck		

# FIBROUS casings users can benefit from Viskase® resources:

- Over 90 years of Worldwide experience in the meat processing industry.
- The Viskase® technical sales specialists and our technical service representatives are trained to provide technical assistance as well as new product and process optimization ideas.

#### Viskase® provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to insure safer products, better quality and full traceability.





# **Product Usage**

**Soaking: FIBROUS** casings, which are not pre-moisturized, must be soaked in water prior to use. The minimum recommended soaking time is 20 minutes in warm water 27°C and 38°C (80°F and 100°F). Pre-moisturized casings (**Express**, **ROLLMATIC**®) do not require soaking prior to use.

**Stuffing / Clipping:** It is important to select the proper clip size and adjust clipping pressure to assure a tight fit without causing damage to the casing. The values listed are not absolute diameters and should be verified in your specific application. Stuffing beyond the RSD may result in casing breakage.

FIBROUS Casings					
EXPRESS® / ROLLMATIC® Casings (no-Soak)					
Casing	RSD	Casing	RSD		
Size	(mm)	Size	(mm)		
36	35	89	90		
38	37	90	94		
39	38	92	96		
40	349	95	99		
43	42	100	102		
45	45	107	104		
47	46	108	107		
50	50	109	108		
53	52	110	110		
55	54	114	113		
58	58	116	118		
60	61	120	120		
60 T	62	126	124		
65	64	130	129		
67	68	135	133		
70	70	138	137		
72	72	139	139		
74	74	140	142		
75	76	150	148		
78	80	155	154		
80	82	158	157		
82	84	165	164		
85	86	170	171		
88	89	200	195		

FIBROUS Casings					
Cutstock and Conventionally Shirred Casings (Soaked)					
Casing	RSD	Casing	RSD		
Size	(mm)	Size	(mm)		
36	36	89	92		
38	38	90	96		
39	39	92	98		
40	40	95	101		
43	43	100	104		
45	46	107	106		
47	47	108	109		
50	51	109	110		
53	53	110	112		
55	55	114	115		
58	59	116	120		
60	62	120	122		
60 T	63	126	126		
65	65	130	131		
67	69	135	135		
70	71	138	139		
72	73	139	141		
74	75	140	144		
75	77	150	150		
78	81	155	157		
80	83	158	160		
82	85	165	167		
85	87	170	174		
88	90	200	198		

### Storage & Handling

We recommend using **FIBROUS** casings within the 2 years following delivery (1 year for pre-moisturized Fibrous, 6 months for Fibrous **COLOR MASTER™** & **SMOKE MASTER®** casings) if properly stored.

Store **FIBROUS** casings in a cool, dry place avoiding proximity to heat sources as well as hot or freezing storage areas. Casings should be stored at temperatures between 4°C and 30°C (39°F and 86°F) and should remain sealed in original containers until ready for use. Unused casings should be kept in airtight bags and replaced in the original carton to maintain proper moisture content. Keep stock current by using the oldest stock first. To avoid possible damage, we recommend not using knives, sharp instruments and hooks to open cartons.

Important: Nothing in this brochure constitutes or should be taken as a product warranty. This information is offered for your consideration only and is provided herein as guidelines. Viskase Companies, Inc. assumes no liability whatsoever in connection with the use of this information.

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