

COLLAGEN EDIBLE CASINGS. COLFAN

PRODUCT DESCRIPTION

Colfan edible collagen casings are artificial tubular wrappings made out of collagen protein. Collagen is obtained from the skin of bovine animals. Edible collagen casings are meant to be eaten with the encased meat products.

PRODUCT APPLICATION

Colfan edible casings are typically used for the production of cooked meat products, smoked or not, but they can also be used to produce dry-fermented products and other non-meat products like cheese, corn sausages, etc.

PRODUCT PRESENTATION

Available sizes are 13 mm to 34 mm. Footage from 35 ft. to 180 ft. /strand.

Casings are typically sold shirred into sticks. Under petition, they could also be offered in reel format.

Strands can be fitted with or without special ends, depending on stuffing/linking machinery.

Colfan collagen casings can be printed with one color edible inks (*).

Colors are limited. Please check for availability.

* Authorization of the color components as well as all decisions concerning food labeling have to be checked by final user with their own regulatory, legal advisors and relevant authorities in each respective sales country.

STORAGE RECOMMENDATIONS

Warehouse	Temperature should stay between 5 °C and 25 °C
	Casings are to be stored in dry, cool places, away from sunlight and heat sources
Stuffing	Colfan edible collagen casings are packed ready-to-stuff
	No soaking or any other pre-stuffing conditioning
	Avoid humidity loss while handling
	Stuff to recommended size

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BASIC CHEMICAL COMPOSITION

Collagen	36 - 62 %
Water	15 - 26 %
Glycerol (food grade)	13 - 22 %
Cellulose (food grade)	2 - 20 %
Oil (food grade)	0 - 7 %

USE RECOMMENDATIONS

Colfan F			
Caliber (mm)	Feet	Stuffing Caliber	Horn
		Ø	Ø
19	60	19	10,3
21	60	21	11,1
22	60	22	11,1
23	60	23	12,7
23	90	23	12,7
24	60	24	13,5
26	60	26	14,3
28	60	28	16
28	90	28	16
28	140	28	15
28	150	28	15
29	60	29	17
30	90	30	18
32	90	32	20
34	90	34	21

Colfan P						
Caliber (mm)	Feet	Automatic			Semiautomatic	
		Stuff Ø	Horn Ø	Horn	Horn Holding Device	
			mm	Nº	Chuck	Nº
13	65	14	7,9	10	13/14	8 (SHORT)
17	50/60	17	8,7	11	17	9
18	50/60	18	9,5	12	18	10
19	50/60	19	10,3	13	19	10
20	50/60	20	10,3	13	20	10
21	50/60	21	11,1	14	21	11
22	50/60	22	11,9	15	22	12
23	50/60	23	12,7	16	23	12
24	50	24	13,5	17	24	13
25	50	25	14,3	18	25	13
26	50	26	14,3	18	26	14
28	50	28	14,3	18	28	16

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, edible collagen casings can be safely used past this period.

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FOOD LEGISLATION

Recommendation labeling: Edible collagen casing.

Colfan edible collagen casings are meant to be consumed together with the meat products encased. They are regulated under European Legislation (EC) No. 853/2004 as amended.

A) ALLERGENS

No allergen substances, in accordance with European Regulation (EU) 1169/2011 and (US) FALCPA 2004/FASTER Act 2021 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, 1830/2003 and US National Bioengineered Food Disclosure Standard (2018).

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