

COLLAGEN EDIBLE CASINGS. ND PROCESSED

PRODUCT DESCRIPTION

Viscofan ND processed casings are tubular artificial casings produced from collagen protein obtained from hides of bovine origin. Viscofan ND processed casings are edible and include NBC series, NDX series, Natur series, NDC M series and EDICLIP.

PRODUCT APPLICATION

Viscofan ND processed 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.

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PRODUCT PRESENTATION

Available calibers are 12 mm (only in some types, please, check with your local CS representative) to 52 mm. Stick length typically ranges from 35 feet to 105 feet.

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

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

Viscofan ND processed casings can be pigmented or colored with non-transferable colorants.

Available colors and color components:

* Authorisation 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.

* Not all colors offered are available in all casing types. Please check with your CS team. Some edible collagen casings can be printed with one color edible pigments. Colors are limited. Please check for availability.

Color Code	Color	Color components
0	Transparent	--
4	Black	Iron oxide (E 172)
5	Yellow	Annatto norbixin (E 160b (ii)); Iron oxide (E172)
6	Brown	Ammonia caramel (E 150c); Iron oxide (E 172); Annatto bixin (E 160b (i)); Caramelized sugar
10	Salmon Red	Iron oxide (E 172)
22	Red-22	Carminic acid (E 120); Iron oxide (E 172)
32	Caramel	Caramelized sugar
117	Fresh Bloom	Iron oxide (E 172)
135	Red Brown	Ammonia caramel (E 150c); Carminic acid (E 120)
195	Red 11-nc	Erythrosine (E 127); Annatto norbixin (E 160b (ii)); Iron oxide (E 172)
197	Non Smoker-nc	Annatto norbixin-bixin (E 160b (i+ii)); Caramelized sugar
199	Red brown-nc	Ammonia caramel (E 150c); Erythrosine (E 127); Iron oxide (E 172)
248	Maple	Erythrosine (E 127); Ammonia caramel (E 150c); Annatto bixin (E 160b (i)); Iron oxide (E 172); Caramelized sugar
255	Dark Maple	Erythrosine (E 127); Ammonia caramel (E 150c); Annatto bixin (E 160b (i)); Iron oxide (E 172); Caramelized sugar
319	Coral red	Carminic acid (E 120); Iron oxide (E 172); Paprika extract (E 160c)
321	Amber	Annatto bixin (E 160b(i))
328	Nat brown	Barley malt extract, Paprika extract (E 160c)
337	Nat Apricot	Curcumin (E 100); Paprika extract (E160c)
338	Nat Raspberry	Annatto bixin (E 160b (i))
339	Nat Hazelnut	Apple, hibiscus concentrates
421	Yellow nio	Curcumin (E 100); Annatto bixin (E 160b (i))
422	Red 22 nio	Carminic acid (E 120); Annatto bixin (E 160b (i))
437	Halal red	Erythrosine (E 127); Annatto bixin (E 160b (i)); Caramelized sugar

STORAGE RECOMMENDATIONS

Storage	In cold/dry places, between 5 °C and 25 °C, away from natural light and heat sources
Processing	Viscofan ND processed casings can be used directly without any preconditioning
	Avoid loss of humidity
	Fill to recommended stuffing diameter

BASIC CHEMICAL COMPOSITION

Collagen	47 - 54 %
Water	19 - 25 %
Glycerine (food grade)	14 - 17 %
Cellulose (food grade)	3 - 7 %
Oil (food grade)	3 - 5 %
Color components	0 - 3 %

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USE RECOMMENDATIONS

Caliber	Stuffing Caliber (mm)	Stuffing Horn Recommended (mm)
12	12,5	8
13	13,5 +/- 0,5	8
13,5	13,8 +/- 0,5	8
14	14,0 +/- 0,5	8
15	15,0 +/- 0,5	9
15,5	15,5 +/- 0,5	9
16	16,0 +/- 0,5	9
16,5	16,5 +/- 0,5	9,5
17	17,0 +/- 0,5	9,5
17,5	17,5 +/- 0,5	9,5
18	18,0 +/- 0,5	10
19	19,0 +/- 0,5	11
19,5	19,5 +/- 0,5	11
20	20,0 +/- 0,5	11
21	21,0 +/- 0,5	12
21,5	21,5 +/- 0,5	12
22	22,0 +/- 0,5	12,5
22,5	22,5 +/- 0,5	12,5
23	23,0 +/- 0,5	13
23,5	23,5 +/- 0,5	13
24	24,0 +/- 0,5	14
24,5	24,5 +/- 0,5	14
25	25,0 +/- 0,5	15
26	26,0 +/- 0,5	16
27	27,0 +/- 0,5	16
27,5	27,5 +/- 0,5	16
28	28,0 +/- 0,5	16
29	29,0 +/- 0,5	16
30	30,0 +/- 0,5	17
31	31,0 +/- 0,5	17
32	32,0 +/- 0,5	17
33	33,0 +/- 0,5	19
34	34,0 +/- 0,5	21
35	35,0 +/- 0,5	22
36	36,0 +/- 0,5	22
38	38,0 +/- 0,5	22
40	40,0 +/- 0,5	22
42	42,0 +/- 0,5	22
44	44,0 +/- 0,5	24
46	46,0 +/- 0,5	24
48	48,0 +/- 0,5	24
50	50,0 +/- 0,5	28
52	52,0 +/- 0,5	28

BEST BEFORE DATE

Recommended period of use is 2 years from delivery date. This is not a shelf life; when stored properly, closed in original packaging, these casings can be safely used beyond the mentioned period.

FOOD LEGISLATION

Recommendation labeling: Edible collagen casing. If colored, color components must also be mentioned, by name or with the E number after the class name (colors).

Viscofan ND processed casings are intended at being consumed together with the products they contain. They comply with European Regulation (EC) No. 853/2004 of the European Parliament as amended.

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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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