POLYMER CASINGS
COOKING. SMOKING. CURING.
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<tbody>
<tr>
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<td>38-39</td>
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</tbody>
</table>
In modern food industry, an appropriate product shelf life is one of the most important criteria for success with consumers. During the production process, micro-organisms are suppressed by heat treatment. After cooling down of the finished product, an impermeable film provides the necessary safety for a reasonable shelf life of the food product, in particular the sausage.

The following characteristics matter in detail:

» Protection against weight loss during storage by providing sufficient water vapour barrier.

» Protection against penetration by oxygen and UV rays in order to prevent unwanted discoloration of the sensitive surface.

» In situations where an intensive heat treatment in a convection oven increases shelf life, the casing needs to cope with extremely high temperature.

» Under industrial production conditions, a precise diameter control ensures that every sausage is consistent in shape and size.

» As all materials expand with heat and contract during cooling, the casing has to follow these movements without becoming wrinkled in the final stages.

In this brochure you will find the best options for preparing cooked sausage, cooked ham and melted cheese for extended storage.
PRODUCT DESCRIPTION
Multilayer polymer casing made from oriented polyamide and polyethylene, the worldwide standard for appetizing portion sausages. The straight casing is available in two versions differentiated by their elasticity. The ring casing can be adapted to the individual curving radius.

CALIBRE RANGE
» from 23 mm to 160 mm
» Ring from 30 mm to 58 mm
Calibres always refer to the filled diameter.

ALTERNATIVES
» Standard elasticity APM / EM, calibre after cooking slightly higher than filling diameter
» Rigid casing ALM, calibre after cooking almost identical to filling diameter

COLOURS
Wide selection of colours as per colour sheet

PRINTING
» From simple identification print up to 10 colour photographic designs
» On ring casings, the position of the print can be defined (External, flank, internal)

CONVERSION
Reels, (ready-to-use) sticks, cut pieces

SHELF LIFE
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Soak dry casings for at least 30 minutes, water temperature not higher than 40° C.

TECHNICAL DATA

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability water vapour (DIN 53122, at 45 µm wall thickness)</td>
<td>4-6 g / m² · d</td>
</tr>
<tr>
<td>Permeability oxygen (DIN 53380, at 45 µm wall thickness)</td>
<td>11-19 cm³ / m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage (average)</td>
<td>7 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 °C to + 100 °C</td>
</tr>
</tbody>
</table>

All values are measured on straight, clear casing.
PRODUCT INFORMATION

PRODUCT DESCRIPTION
Multilayer polymer casing made from oriented polyamide and polyethylene, elastic version. Equipped with higher thermoshrinkage, suitable for meat products that expand significantly during cooking.

CALIBRE RANGE
» From 23 mm to 105 mm
Calibres always refer to the filled diameter.

COLOURS
Wide selection of colours as per colour sheet

PRINTING
From simple identification print up to 10 colour photographic designs

CONVERSION
Reels, (ready-to-use) sticks, cut pieces

SHELF LIFE
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Soak dry casings for at least 30 minutes, water temperature not higher than 40° C.

TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>Permeability water vapour (DIN 53122)</th>
<th>Permeability oxygen (DIN 53380)</th>
<th>Shrinkage (average)</th>
<th>Temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability</td>
<td>4-6 g / m² · d</td>
<td>11-19 cm³/m² · d · bar</td>
<td>9 %</td>
<td>- 40 °C to + 100 °C</td>
</tr>
<tr>
<td>All values are measured on clear casing.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

® NaloForm
PRODUCT DESCRIPTION

Multilayer polymer casing made of oriented polyamide and polyethylene. The versatile casings with a vast range, including for smaller production quantities. The straight casing is available in different versions according to elasticity and meat adhesion. The ring casing can be adapted to the individual curving radius.

CALIBRE RANGE

» Straight casing from 28 mm to 160 mm
» Ring from 30 mm to 58 mm

Calibres always refer to the filled diameter.

ALTERNATIVES

» Cylindrical standard variety Multibar LS
» Highly elastic casing Multibar F for mould applications
» Easy-peel recipe Multibar E

COLOURS

Wide selection of colours as per colour sheet

PRINTING

» From simple identification print up to 10 colour photographic designs
» On ring casings, the position of the print can be defined (External, flank, internal)

CONVERSION

Reels, (ready-to-use) sticks, cut pieces

SHELF LIFE

» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS

Soak dry casings for at least 30 minutes, water temperature not higher than 40° C.

TECHNICAL DATA

| Permeability water vapour (DIN 53122, at 45 µm wall thickness) | 5-7 g / m² · d |
| Permeability oxygen (DIN 53380, at 45 µm wall thickness) | 11-19 cm³ / m² · d · bar |
| Shrinkage (average) | 9 % |
| Temperature range | - 40 °C to + 100 °C |

All values are measured on straight, clear casing.
PRODUCT INFORMATION

PRODUCT DESCRIPTION
High barrier casing made from oriented polyamide and polyethylene with special raw materials for heat resistance. The casing of choice if the product needs to be sterilized in an autoclave. There are two versions available, one providing extra light protection in particular for liver patés, the other securing extra shelf life for petfood and other products to be stored outside a guaranteed cooling chain.

CALIBRE RANGE
» Von 23 mm bis 160 mm
Calibres always refer to the filled diameter.

ALTERNATIVES
» NaloSafe standard with high oxygen barrier and light protection for liver paté, in particular small sizes for keeping outside refrigeration
» NaloSafe P with higher water vapour barrier for petfood and other products with long shelf life requirement

COLOURS
» NaloSafe standard in clear and translucent colours
» NaloSafe P in all colours according to colour sheet of NaloBar

PRINTING
» From simple identification print up to 10 colour photographic designs
» On ring casings, the position of the print can be defined (External, flank, internal)

CONVERSION
Reels, (ready-to-use) sticks, cut pieces

SHELF LIFE
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Soak dry casings for at least 30 minutes, water temperature not higher than 40° C.

TECHNICAL DATA

NaloSafe STANDARD
<table>
<thead>
<tr>
<th>Permeability water vapour (DIN 53122, at 50 µm wall thickness)</th>
<th>4-6 g / m² · d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability oxygen (DIN 53380, at 50 µm wall thickness)</td>
<td>7-11 cm³/m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage (average)</td>
<td>7 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 °C to + 118 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.

NaloSafe P
<table>
<thead>
<tr>
<th>Permeability water vapour (DIN 53122, at 50 µm wall thickness)</th>
<th>3-5 g / m² · d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability oxygen (DIN 53380 at 50 µm wall thickness)</td>
<td>11-19 cm³/m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage (average)</td>
<td>7 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 °C to + 125 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
PRODUCT DESCRIPTION
Multilayer polymer casing made from oriented polyamide and polyethylene with rough surface creating a traditional look and haptics, available as either straight or ring casing.

CALIBRE RANGE
» Straight casing from 23 mm to 120 mm
» Ring from 30 mm to 58 mm
Calibres always refer to the filled diameter.

COLOURS
Wide selection of colours as per colour sheet

PRINTING
» From simple identification print up to 8 colour designs
» On ring casings, the position of the print can be defined (External, flank, internal)
» Due to its rough surface, this casing is not suitable for high-resolution prints

CONVERSION
Reels, (ready-to-use) sticks, cut pieces

SHELF LIFE
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Soak dry casings for at least 30 minutes, water temperature not higher than 40° C.

TECHNICAL DATA

| Permeability water vapour (DIN 53122) | 4-6 g / m² · d |
| Permeability oxygen (DIN 53380) | 11-19 cm³ / m² · d · bar |
| Shrinkage (average) | 9 % |
| Temperature range | - 40 °C to + 100 °C |

All values are measured on straight, clear casing.
More and more meat products are peeled and sliced in-house. The demand for suitable casings in this sector is increasing respectively. Casings for in-house peeling and slicing need different characteristics from those used for products on the self-service shelf. Kalle has developed an extensive range of products for these applications.

The most important characteristics of slicer casings are in general:

» Exact calibre from one end to the other, even for long and heavy logs.

» Alternatively a flexible casing that adapts well to a rectangular or square metal mold.

» In some cases the casing needs to be prestuck in order to fill whole muscle pieces without air inclusions.

» The casing should not split during cooking, even when the temperature probe is set, since a large log of meat could be lost.

» The casing should peel off swiftly without leaving any meat residues on the film surface. This feature has particular importance when slicing machines are used.

In this brochure you will find the options of casings suitable to prepare cooked meat products for optimal peeling and slicing.
PRODUCT INFORMATION

PRODUCT DESCRIPTION
Single layer polymer casing from unoriented polyamide, the basic variety for all pre-cooked meat products. The casing can be prestuck if required. Generally probe resistant during cooking. There is an easy-peel version Nalon P.

CALIBRE RANGE
» From 30 mm to 300 mm / Layflat from 45 mm to 450 mm
The diameter measurement refers to the nominal calibre before stuffing, the casing is filled about 5 % above the indicated calibre.

COLOURS
Transparent, translucent colours to easily identify product varieties, opaque colours. Please refer to colour shade chart.

PRINTING
Indicator print or motive print up to 10 colours

CONVERSION
Reels, sticks, tied pieces, presticking in various patterns

STORAGE TIME
» Generally 36 months, printed reels 12 months

USAGE INSTRUCTIONS
Soak casings for at least 1 hour, the temperature of the water is not critical.

TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>Permeability Water Vapour (DIN 53122, at 45 µm wall thickness)</th>
<th>Permeability Oxygen (DIN 53380, at 45 µm wall thickness)</th>
<th>Shrinkage</th>
<th>Temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>9-13 g / m² · d</td>
<td>7-11 cm³ / m² · d · bar</td>
<td>0 %</td>
<td>-40 °C to +100 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
PRODUCT DESCRIPTION

Single layer polymer casing from unoriented polyamide for applications where an accurate calibre is critical. The casing can be prestuck if required. Generally probe resistant during cooking. There is an easy-peel version NaloSlice P.

CALIBRE RANGE

» From 60 mm to 300 mm / Layflat from 90 mm to 450 mm

The diameter measurement refers to the nominal calibre before stuffing, the casing is filled about 8 % above the indicated calibre.

COLOURS

Transparent, translucent colours to easily identify product varieties, opaque colours. Please refer to colour shade chart.

PRINTING

Indicator print or motive print up to 10 colours

CONVERSION

Reels, sticks, tied pieces, presticking in various patterns

STORAGE TIME

» Generally 36 months, printed reels 12 months

USAGE INSTRUCTIONS

Soak casings for at least 1 hour, the temperature of the water is not critical.

TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability Water Vapour (DIN 53122, at 60 µm wall thickness)</td>
<td>7-10 g / m² · d</td>
</tr>
<tr>
<td>Permeability Oxygen (DIN 53380, at 60 µm wall thickness)</td>
<td>6-8 cm³ / m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage</td>
<td>0 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>-40 °C to +100 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
**PRODUCT INFORMATION**

**PRODUCT DESCRIPTION**
Single layer polymer casing from oriented polyamide for applications where an accurate calibre is required. The variety NaloFlex PR is probe resistant during cooking.

**CALIBRE RANGE**
- From 40 mm to 160 mm

The diameter measurement always refers to the filled calibre.

**COLOURS**
Transparent, translucent colours to easily identify product varieties, opaque colours.

**PRINTING**
Indicator print or motive print up to 10 colours

**CONVERSION**
Reels, (presoaked) sticks, tied pieces

**STORAGE TIME**
- Generally 36 months, printed reels 12 months
- Ready-to-fill sticks 6 months

**USAGE INSTRUCTIONS**
Dry casing sticks and tied pieces to be soaked at least 30 minutes, water temperature not above 40 °C.

**TECHNICAL DATA**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability Water Vapour (DIN 53122, at 45 µm wall thickness)</td>
<td>9-13 g / m² · d</td>
</tr>
<tr>
<td>Permeability Oxygen (DIN 53380, at 45 µm wall thickness)</td>
<td>11-19 cm³/m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage (average)</td>
<td>9 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>-40 °C to +100 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
PRODUCT DESCRIPTION
Multilayer polymer casing from oriented polyamide and polyethylene for perfect calibre accuracy. The meat adherence can be adjusted by recipe modification of the inner layer to 5 different levels. The increased barrier properties allow the meat product to be stored for several weeks before slicing.

CALIBRE RANGE
» From 40 mm to 200 mm
The diameter measurement always refers to the filled calibre.

COLOURS
Transparent, translucent colours to easily identify product varieties, opaque colours. Please refer to colour shade chart.

PRINTING
Indicator print or motive print up to 10 colours

CONVERSION
Reels, (presoaked) sticks, tied pieces

STORAGE TIME
» Generally 36 months, printed reels 12 months
» Ready-to-fill sticks 6 months

USAGE INSTRUCTIONS
Dry casing sticks and tied pieces to be soaked at least 30 minutes, water temperature not above 40 °C.

<table>
<thead>
<tr>
<th>TECHNICAL DATA</th>
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</thead>
<tbody>
<tr>
<td>Permeability Water Vapour (DIN 53122, at 55 µm wall thickness)</td>
<td>4-6 g / m² · d</td>
</tr>
<tr>
<td>Permeability Oxygen (DIN 53380, at 55 µm wall thickness)</td>
<td>11-19 cm³/m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage</td>
<td>8 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 °C to + 100 °C</td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
**PRODUCT DESCRIPTION**

Multilayer flexible polymer casing from oriented polyamide and polyethylene that adapts to metal moulds. The meat adherence can be adjusted by recipe modification of the inner layer to 5 different levels. The NaloShape RSX variety can be prestuck if required.

**CALIBRE RANGE**

» From 60 mm to 230 mm / layflat from 95 mm to 350 mm

In this product line, the calibre is the layflat measurement, divided by \( \pi / 2 \) (ca. 1.57).

**COLOURS**

Transparent, translucent colours to easily identify product varieties, opaque colours. Please refer to colour shade chart.

**PRINTING**

Indicator print or motive print up to 10 colours

**CONVERSION**

Reels, ready-to-fill sticks, tied pieces. NaloShape RSX also prestuck

**STORAGE TIME**

» Generally 36 months, printed reels 12 months
» Ready-to-fill sticks 6 months

**USAGE INSTRUCTIONS**

Due to their flexibility, these casings can be stuffed dry. Usually, they are filled by a so-called “overstretching”, meaning, the casing is first filled tight, then the separator pulls some length of casing before closing the second clip. The filled log is released and can be easily put into the mould.

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**TECHNICAL DATA**

<table>
<thead>
<tr>
<th></th>
<th>Permeability Water Vapour (DIN 53122, at 50 µm wall thickness)</th>
<th>4-6 g / m² · d</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Permeability Oxygen (DIN 53380, at 50 µm wall thickness)</td>
<td>14-21 cm³/m²·d·bar</td>
</tr>
<tr>
<td>Shrinkage (average)</td>
<td>10 %</td>
<td></td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 °C to + 100 °C</td>
<td></td>
</tr>
</tbody>
</table>

All values are measured on clear casing.
State of the art alternatives for cooked and smoked meat products, semi-dry sausage and spreadable dry sausage. There are a wide range of varieties with respect to appearance, touch and meat adhesion. Attractive features distinguish these casings from conventional casing categories:

» Excellent performance and safe handling on all current clipping devices, both as shirred sticks or as tied pieces.

» There is a choice between shiny and matt surface as well as a wide selection of colours.

» Attractive multicolour prints personalize the meat product.

» All varieties are available as ringed casings.

» The smokeable polymer casing allows a high shirring density resulting in high metreage per stick.

» The permeable polymer casing provides effective mould protection without any further treatment.

» The loss of moisture is limited, allowing the ready sausage to be kept for some time without additional packaging.

PERMEABLE POLYMER CASINGS
SUCCESS COMES WITH THE SMOKE
PRODUCT INFORMATION

PRODUCT DESCRIPTION
Smoke and water permeable polymer casing with smooth surface for cooked and smoked meat products, semi-dry sausage and spreadable dry sausage.

CALIBRE RANGE
» Straight from 23 mm to 175 mm
» Ring from 23 mm to 58 mm
The diameter measurement always refers to the filled calibre.

COLOURS
Transparent, parchment, orange brown transparent, orange brown, red orange, red, hazelnut, smoke, red brown, brown, mahogany, also refer to colour shade chart, other colours on request

PRINTING
Printable with up to 6 colours front and back, free choice of print positioning on ringed casings

CONVERSION
Reels, ready-to-fill sticks, tied pieces

STORAGE TIME
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Shirred sticks are generally ready to fill, do not soak. Tied pieces may be soaked briefly.

TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>Permeability Water Vapour (DIN 53122, at 30 µm wall thickness)</th>
<th>Permeability Oxygen (DIN 53380, at 30 µm wall thickness)</th>
<th>Shrinkage (average)</th>
<th>Temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>32-48 g / m² · d</td>
<td>24-36 cm³/m² · d · bar</td>
<td>16 %</td>
<td>- 40 °C to + 80°C</td>
</tr>
</tbody>
</table>

All values are measured on straight, clear casing.
PRODUCT INFORMATION

PRODUCT DESCRIPTION
Smoke and water permeable polymer casing with rough surface for cooked and smoked meat products, straight and ringed.

CALIBRE RANGE
» Straight from 30 mm to 100 mm
» Ring from 30 mm to 58 mm
The diameter measurement always refers to the filled caliber.

COLOURS
Transparent, hazelnut, brown, chocolate, orange brown, cherry, grenadine, other colours on request

PRINTING
Printable with up to 6 colours front and back, free choice of print positioning on ringed casings

CONVERSION
Reels, (ready-to-fill) sticks, tied pieces

STORAGE TIME
» Generally 36 months, printed reels 12 months
» Presoaked sticks 6 months

USAGE INSTRUCTIONS
Shirred sticks of straight casing: Soak briefly or dip in water. Ringed casing: Only dip in water.

TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>Permeability Water Vapour (DIN 53122)</th>
<th>Permeability Oxygen (DIN 53380)</th>
<th>Shrinkage (average)</th>
<th>Temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>32-48 g / m² · d</td>
<td>24-36 cm³ / m² · d · bar</td>
<td>14 %</td>
<td>- 40 °C to + 80°C</td>
</tr>
</tbody>
</table>

All values are measured on straight, clear casing.
PRODUCT INFORMATION

PRODUCT DESCRIPTION
Smoke and water permeable polymer casing with rough surface for cooked and smoked meat products, suitable for hot cutting, peelable in spiral direction, avoids liquid separation in secondary packaging.

CALIBRE RANGE
» Only Ring from 40 mm to 58 mm
The diameter measurement always refers to the filled caliber.

COLOURS
Transparent, salmon, smoke-gold, red brown, chocolate, mahogany, other colours on request

PRINTING
Printable with up to 6 colours front and back, free choice of print positioning

CONVERSION
Shirred sticks

STORAGE TIME
6 months

USAGE INSTRUCTIONS
Soak sticks minimum 1 hour.

TECHNICAL DATA

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrinkage</td>
<td>0 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>-40 °C to +80°C</td>
</tr>
</tbody>
</table>
Polymer or “plastic” casings were always intended to be used for cooked meats or cheese, it seemed contradictory to associate them with curing. However, development continues and we have now discovered new grades of polymers that allow permeability levels never thought possible.

With NaloFerm, Kalle presents a polymer casing that combines characteristics unparalleled to date:

» Curing of dry meat products in the same chamber with traditional casings and without any drying times concerns.

» Soaking time is reduced, salt is not required

» Protection against mould growth without any additives on the casing or in a dipping solution.

» Protection against excessive drying on the outside since permeability is perfect for a controlled curing process, therefore there is no need to start curing in humid conditions.

» Due to its lower wall thickness, up to 30% additional metres can be shirred on the same compressed length compared to traditional cured meat casings.
**PRODUCT INFORMATION**

**PRODUCT DESCRIPTION**
Monolayer oriented polymer casing with permeability level sufficient to cure meat or cheese. Weight loss is comparable to casing categories traditionally used for these applications. The casing can also be used for cooked products which require a strong smoke application. NaloFerm is available as a straight and ring shaped casing.

**CALIBRE RANGE**
» Straight casing from 30 mm to 100 mm
» Ring from 30 mm to 58 mm
Calibres always refer to the filled diameter.

**COLOURS**
On request

**CONVERSION**
Reels, (ready-to-use) sticks, cut pieces

**SHELF LIFE**
» 36 months
» Presoaked sticks 6 months

**USAGE INSTRUCTIONS**
Fill casings dry or dip them briefly in unsalted water. Proceed with curing process as before. Drying can start immediately with no need to worry about dry rind. Immediate drying can save valuable curing time.

**TECHNICAL DATA**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permeability water vapour (at 30 µm wall thickness) According to DIN 53122, measured at 23°C and 85% relative humidity</td>
<td>200-400 g / m² · d</td>
</tr>
<tr>
<td>Permeability oxygen (at 30 µm wall thickness) According to DIN 53380, measured at 23°C and 53% relative humidity</td>
<td>40-60 cm³/m² · d · bar</td>
</tr>
<tr>
<td>Shrinkage (straight casing, average)</td>
<td>16 %</td>
</tr>
<tr>
<td>Temperature range</td>
<td>- 40 ºC to + 80 ºC</td>
</tr>
</tbody>
</table>
THE COMPANY

Based in Wiesbaden, Germany, the Kalle Group is a leading supplier of industrially produced sausage casings. As an innovative partner for both the industrial and the butchery sector, Kalle is the market leader in value-added casings. This is a new segment created by Kalle based on delivering value in the form of colour, flavour and spice particulate transfer which subsequently provides gains to processors in efficiency, yield and food safety. Furthermore, it leads the world in fibrous and cellulose casings, to go along with a strong position in the polymer casing segment.

In addition to its innovative range of value-added casings, Kalle creates a steady stream of new and customized solutions for the manufacture of new products. Over the past 20 years, the company has enjoyed consistently strong growth.

The core business is making casings for sausages and other foodstuffs. However, Kalle also produces sponge cloths and supplies functional ingredients, high-quality aromas and flavours for the food industry.

ANY FURTHER QUESTIONS?

If you have any questions about our products, your Kalle sales team will be happy to provide you with comprehensive advice. You can also visit us on the internet and find out more about our wide range of products.

This information is based on our present knowledge and is intended to provide general notes on our products and their uses. Recommendations are not legally binding. Our general terms of business apply. Unauthorized duplication is a violation of applicable law.