



is Five-Layer artificial casing made of Polyamide, Polyolefin and adhesive (modified Polyethylene) permitted for use in the food industry. All of raw material prepare from well-known and leading polymer and additives producers.

The quality of the raw material used to manufacture the casing is confirmed by Iranian health ministry and complies with EC and FDA regulation.

## APPLICATION




Casing and intended for production transportation, Storage and sale of:


- Traditional cooked sausage and ham products.
- Paste brown.
- Processed Cheeses, margarines.
- Liver & blood sausage.
- Frozen products such as sausage.
- Ice Cream
- Animal feeds
- Other food products

## ADVANTAGES:

### 1-) High mechanical strength

Allows to use  with automatic or semi-automatic clipper to ensure stability of the shape and fixed weight.

### 2-) High Barrier properties

Permeability of  casing for oxygen and water vapor is very low and ensured by a carefully selection of type and combination of Polymers , which provide.

2-1) Minimal (Zero) losses weight during thermal treatment and storage of meat and sausage products.

2-2) Microbiological stability of products during storage.

2-3) Prolonged shelf life of sausage

2-4) Excellent selling appearance of the finished products.(without any wrinkles)during storage.

2-5) Natural color meat product stability is very good during storage and casing of this is low oxygen penetration and low oxidation of fat and oil.