

 walsroder® **F plus**



Advice

Innovation

Quality

Service



The right casing for every sausage.

Walsroder – serving trade and industry through tradition and innovation. Our first-rate portfolio of sausage casings is based on experience and expertise combined with cutting edge technology. Walsroder casings are produced in accordance with certified procedures.

Walsroder F plus incorporates a barrier that prevents both moisture loss and oxygen transmission. It couples the benefits of fibrous casings, such as satin-matt surface and excellent shrink capability, with the superb barrier and meat cling properties associated with plastic casings. Outstanding features such as good handling texture and machinability make the casing equally attractive to trade and industry. It is ideal for cooked and scalded varieties of sausage produced without smoke treatment. A major plus factor at the point of sale is the natural appearance and long shelf life of the finished sausage products.

Walsroder F plus is a product of CaseTech GmbH.

Walsroder F plus





Protecting your sausages.

The colour and quality of scalded or cooked sausage varieties are reliably retained by **Walsroder F plus**. Being highly impermeable to water vapour, oxygen and aromas as well as being greaseproof, the casing prevents discolouring and weight loss during cooking and hanging. **Walsroder F plus** can be closed by tying or clipping. Clip-fastened **Walsroder F plus** casings are regarded as airtight containers in accordance with relevant regulations.

Safeguarding freshness.

A characteristic feature of **Walsroder F plus** is its inimitable combination of a naturally matt surface finish and high barrier properties - independent of relative humidity. Sausages in **Walsroder F plus** always remain fresh on the inside and free from mould or slime on the outside. Stored properly, the sausages will have a shelf life of several weeks without losing any of their quality. Coloured **Walsroder F plus** casings provide an additional light barrier (see diagram). Therefore, they offer all that is required for economical stockpile production, long intervals between deliveries, and long-haul distribution.

Appetizing sausages without smoke treatment.

Walsroder F plus has a highly effective inside barrier coating, enabling cooked or scalded sausages to be produced with an appetizing appearance and an equally appealing taste. Sausages in **Walsroder F plus** do not undergo smoke treatment.

Oxygen transmission rate

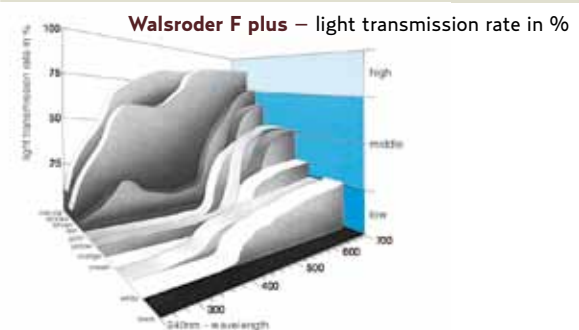
acc. to DIN 53380
 $\text{cm}^3/\text{m}^2 \cdot \text{d} \cdot \text{bar}$
 at 23°C/75% r.h.

< 75

Water vapour transmission rate

acc. to DIN 53122
 $\text{g}/\text{m}^2 \cdot \text{d}$
 at 23°C/85% r.h.

< 5



Reliable protection.
 Excellent shrink performance.
 Good machinability.
 Quality appearance.

Getting sausages into shape.

High processing dependability and a long shelf life helps cut costs. After all, rapid and troublefree stockpile production saves time and money. Along with its visual features and outstanding size consistency, this is yet another plus in favour of **Walsroder F plus**.



Troublefree production.

Definite advantages for trade and industry: the high mechanical strength and suppleness of **Walsroder F plus** make it easy to use. **Walsroder F plus** runs troublefree on high-speed automatic filling and clipping machines. Its good handling texture also makes it easy to stuff by hand, so it's the ideal casing for the local butcher, too.

Exactly your size.

Walsroder F plus can be filled exactly to the recommended stuffed diameter. Consistent and true-to-size, meeting the prerequisites for packaging sliced cold meat products or portioned sausages for retailing in self-service outlets.

Clinging to sausage contours.

With its excellent shrink performance – highly appreciated by experts in the trade – **Walsroder F plus** ensures that sausages retain their tightly stuffed exterior. The casing will go along with any changes in the volume of the sausage mix. **Walsroder F plus** encloses the sausage product skin-tight and wrinkle-free, providing excellent meat cling. Fat or jelly pockets are effectively suppressed.

Walsroder F plus Size Range

Nominal size	40	45	50	55	60	75	90	105	120
International size	1 SK	1 S	1 1/4	2 G	2 1/4	4	6 M	7	9
Stuffed diameter	43	49	54	59	65	84	103	111	133
F plus natural	•	•	•	•	•	•	•	0	0
F plus brown	0	•	•	•	•	•	•	•	•
F plus gold		•	•	•	•	0	0	0	
F plus yellow	0	•	•	•	•	•	•	•	0
F plus black	0	0	•	•	•	•	•	•	0
F plus white	0	0	0	•	•	0	•	0	0
F plus smoke	0	0	•	0	•	0	0	0	0
F plus cream	0	0	•	•	•	0	•	0	0
F plus red	0	0	•	•	•	•	•	•	0
F plus orange	0	0	0	0	0	0	0	0	0
F plus fet-end	0	0	0	0	0	0	0	0	0
F plus red-brown	0	0	0	•	•	•	•	0	0

Available as a rule • immediately, 0 on request

Appetizing at first sight.

Visual appeal plays a large part when deciding what to buy. The matt surface finish of **Walsroder F plus** enhances the tightly stuffed and attractive appearance of the sausage. Available in 10 colours and printed with up to six-colour eye-catching graphics, the casing offers all the options for successful point-of-sale presentation. Coloured casings attract the customer's attention, and sausages in printed **Walsroder F plus** evoke a sense of quality. Printed information facilitates the purchase decision; the familiar brand name on the sausage boosts confidence in the product. Why not take a look ...?



Showing off the contents: apart from a large variety of colours and graphic designs, transparent Walsroder F plus is also available.

Fine casings make fine sausages.

Sausages in **Walsroder F plus** owe their »natural« attractiveness to their matt surface finish. It goes without saying that **Walsroder F plus** casings are available in a wide selection of colours*. Every version can be printed. CaseTech offers the services of one of Europe's leading casing print operations. Its experts provide everything from advice to the finished customized item: flexographic printing with up to six colours; one-side, two-side or over-edge printing.

There is also a wide range of standard graphic designs available for **Walsroder F plus**, either as individual prints or print series for the most popular types of sausage. In addition, CaseTech offers monochrome company imprints and sausage name prints for the series of graphic designs, but is equally capable of originating customized images. This way your sausage will soon be a brand of its own.

* Colour options are listed on the previous page.



A string of useful tips.

Storage prior to use

Please store **Walsroder F plus** in a cool and dry place at room temperature (ideally below 30°C and 65% r.h.). Detrimental effects of light and dust can best be avoided by storing the casings in their original shipping carton. Stored and handled properly, Walsroder casings are guaranteed to have a storage life of 2 years.

Soaking

Soak **Walsroder F plus** in lukewarm running water for about 30 minutes – printed casings should be soaked for 60 minutes. It will then have the right suppleness for optimum performance in every phase of processing.

Filling / Closing

Walsroder F plus can be easily stuffed manually or automatically. Fill the casings tightly to their recommended stuffed diameter without any air pockets. Do not prestick the sausages. This procedure will eliminate bursting during the cooking process. Close the casings by tying or clipping.

Cooking

When cooking or scalding the sausages as specified in the recipe, make sure there is adequate humidity in the cooker. Hot or cold smoke treatment is not applicable. The cooking process should be controlled via the core temperature.

The core temperature should normally be as follows

- for scalded sausages between 70 and 75°C
- for cooked sausages between 75 and 85°C.

When applying counterpressure in an autoclave (retort),

Walsroder F plus is temperature-resistant up to 105°C.

Cooling

Immediately after cooking, cool the sausages well to the core, either by showering them thoroughly (whilst still in the cooker, if possible) or by chilling them in a water bath, not in the air! Intermittent showering is particularly economical.

Deep-freezing

When the sausages have dried off, they should be transferred to cold storage and finally chilled to the desired core temperature. Make sure there is normal room humidity to prevent mould from developing. If the sausage is to be frozen, avoid any direct exposure to cold air, preferably by freezing the sausages in closed plastic containers or in plastic bags / pouches.

Packaging and storage

After their surface has dried off thoroughly, the sausages should be packed in cartons with vent holes. Avoid extreme temperature changes (condensation). Do not store the finished products in the cartons.

For self-service retail bag / pouch packaging, select a film with sufficient water vapour permeability to allow any excess moisture to escape. For vacuum-packing chunks of sausage, cut off the clipped end.

Cutting

Before cutting the sausage, rub the surface with a wet cloth or dip the sausage in cold water. This will relieve the shrink tension in the casing, allowing a clean cut without tearing.

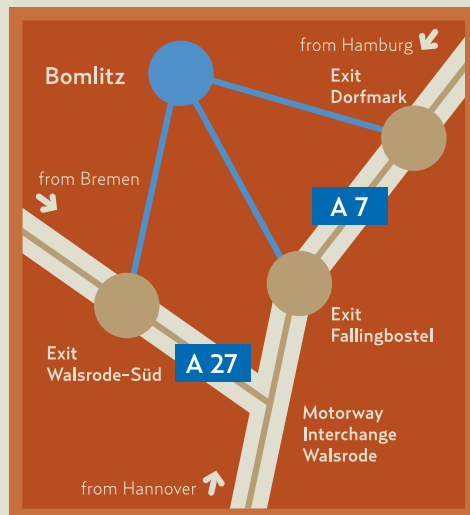
Our info service

Further technical information, such as clip recommendations, is available as »Walsroder Information« leaflets. And, of course, our friendly service technicians are always close at hand to provide assistance: by telephone, e-mail or on site in person.

All data contained in this brochure represents the best of our knowledge. It is approximate and subject to change. We recommend carrying out trials under the respectively prevailing conditions.



The roadmap to your success!



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