



Advice

Innovation

Quality

Service



## The right casing for every sausage.

Walsroder – these first-class sausage casings for trade and industry are the result of decades of experience, development and a certified production process. Therefore, Walsroder casings are an assurance of top quality in the sausage-making sector.

**Walsroder FVP** is a fibrous casing with an outside barrier coating which, coupled with the natural surface, gives the sausage its glossy appearance. The barrier coating ensures that the sausages have a dependable shelf life and that the interior fibrous layer of the casing remains constantly moist. So in practical terms, this boils down to: no shrinking, no bursting, no smoke treatment. When the sausage is finally cut, the cooked emulsion will not ooze out.

**Walsroder FVP** is the perfect choice for unsmoked cooked or scalded sausages, cooked cured meat products and cooked sectioned-and-formed meat products, including poultry items.

It goes without saying that the casings are physiologically harmless as defined in the relevant food laws and regulations.

**Walsroder FVP** is a product of CaseTech GmbH.

## Walsroder FVP





### Brilliant protection.

The exterior barrier coating provides the casing with a high-gloss surface finish. **Walsroder FVP** helps retain the colour and quality of the sausage, since it is virtually impermeable to water vapour, oxygen and aromas as well as being greaseproof. The weight loss of the sausage during production and storage is absolutely insignificant.

### Mouth-watering sausages without smoke treatment.

**Walsroder FVP** has a highly effective barrier coating which ensures that sausage and meat products retain their appetizing appearance and flavour even after several weeks. Products in **Walsroder FVP** casings do not undergo smoke treatment.

### The perfect cut.

**Walsroder FVP** is ideal for producing cooked sausage varieties such as liver sausage. Thanks to its special structure, **Walsroder FVP** prevents the sausage emulsion from oozing out after the sausage has been cut through. The sausage keeps its presentable good looks.



True to size.  
Long shelf life.  
Reliable protection.  
High-gloss finish.

# Getting sausages into shape.

High processing dependability cuts the cost of sausage production. Rapid and troublefree stockpile production saves both time and money. Along with its visual features and size consistency, this is yet another reason for choosing **Walsroder FVP**.



## Troublefree production.

Its high mechanical strength and suppleness makes **Walsroder FVP** easy to use without any wastage during stuffing and closing. The casing performs well on any commercial filling and clipping machine.

## Exactly your size.

**Walsroder FVP** can be filled to the specified size troublefree. With the appropriate stuffing pressure, the sausages will obtain their fully rounded contours. **Walsroder FVP** is ideal for slicing or cutting – in particular for spreadable types of cooked sausage, such as liver sausage.

## Always fresh.

Sausages in **Walsroder FVP** remain fresh for a very long time. Their glossy surface eliminates mould growth and slime. In addition, sausages produced in **Walsroder FVP** are suitable for deep-freezing. All in all: the perfect »credentials« for economical stockpile production.

## Walsroder FVP Size Range

Nominal size	45	50	55	60	75	80	90	105	110	120
International size	1S	1 1/4	2 G	2 1/4	4	5	6M	7	8	9
Stuffed diameter	49	53	59	66	82	90	102	112	123	132
<b>FVP natural</b>	0	0	0	•	0	0	0	0	0	0
<b>FVP smoke</b>	0	0	0	0	0	0	0	0	0	0
<b>FVP brown</b>	0	0	0	0	0	0	•	•	0	0
<b>FVP gold</b>	0	0	0	•	0	0	0	0	0	0
<b>FVP red</b>	0	0	0	0	0	0	•	0	0	0
<b>FVP yellow</b>	0	0	0	0	0	0	0	0	0	0
<b>FVP cream</b>	0	0	0	0	0	0	0	0	0	0
<b>FVP black</b>	0	0	0	0	0	0	0	0	0	0
<b>FVP white</b>	0	0	0	0	0	0	0	0	0	0

Available as a rule • immediately, 0 on request



### You request, we deliver.

**Walsroder FVP** is available in the following supply forms:


- 20 m bundles, 500 m reels
- tied and looped and/or clipped, in commercial lengths
- shirred strands up to size 120

### The long and the short of the sausage ...

**Walsroder FVP** is the ideal casing for producing many different sausage varieties. The well-developed range is available in a wide selection of colours.

The gold version is particularly eye-catching and was specially designed for the manufacture of high-quality veal and delicatessen liver sausage products.

The chart below shows a selection of products popular in Germany. If your product is not among them, please contact us. We will be pleased to provide advice and we are sure to have a suitable casing for your sausage.



	Scalded sausage										Cooked sausage				
	Mortadella	Jagdwurst	Bierschinken	Fleischwurst	Lyoner	Schinkenwurst	Tiroler	Gelbwurst	Veal liver sausage	Delikatessen liver sausage	Gutsleberwurst	Hausm.-Leberwurst	Blutwurst	Sülzwurst	
<b>Walsroder FVP natural</b>													✓	✓	
<b>Walsroder FVP smoke</b>												✓	✓		
<b>Walsroder FVP brown</b>	✓	✓	✓	✓	✓	✓									
<b>Walsroder FVP gold</b>									✓	✓					
<b>Walsroder FVP red</b>		✓	✓	✓	✓										
<b>Walsroder FVP yellow</b>								✓							
<b>Walsroder FVP cream</b>	✓					✓			✓	✓					
<b>Walsroder FVP black</b>							✓						✓		
<b>Walsroder FVP white</b>	✓					✓			✓	✓					

# Appetizing at first sight.

Given an appealing exterior, sausages will catch the eye of the consumer. Their inner qualities are carefully protected by the barrier layer, which in the case of **Walsroder FVP** is on the outside, displaying the sausage's best visual features – smooth, well filled out and with a sparkling finish. The various colours work a treat and well-designed graphics will additionally promote your sausage sales. A good name on the sausage boosts confidence in your product – and printed information helps the consumer make the right purchase decision. This is why sausages in **Walsroder FVP** are increasingly being supplied with printed designs. Why not take a look ... ?



Showing off the contents: the casing colours are suited to the product and can be printed with appealing graphic designs.

## Fine casings make fine sausages.

**Walsroder FVP** is available in ten colours: from natural to gold\*. All versions can also 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. CaseTech can look back on decades of practical experience in sausage design.

\* Colour options are listed on the previous page.



## A string of useful tips.

### Storage prior to use

Please store **Walsroder FVP** 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

Prior to filling, soak **Walsroder FVP** for at least 30 minutes in hot water (approx. 50°C). Make sure the casing is soaked sufficiently on the inside too. Particularly important with tied lengths: open the bundles before soaking.

### Filling / Stuffing

The casing can be easily stuffed manually or automatically. As the sausage obtains its shape from the stuffing pressure, fill the casing tightly to the recommended stuffed diameter. Avoid any air pocketing.

### Closing / Clipping

**Walsroder FVP** can be clip-fastened or tied. Every form of closure will hold reliably. When using fully automatic double clippers and when closing large-size casings, follow the machine manufacturer's instructions.

### Cooking

Scalding or cooking can be done by the appropriate standard methods. Hot or cold smoking procedures are 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 cooking in an autoclave (retort), make sure there is sufficient counterpressure. **Walsroder FVP** is temperature-resistant up to 105°C.

### Cooling

After cooking the sausages, pre-cool them in a water bath or by showering them and allow them to cool down to the desired core temperature in the cold storage room.

### Deep-freezing

Sausages in **Walsroder FVP** can be stored at temperatures down to -18°C without any risk of damage to the casing.

### 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, but unpack them upon delivery and store at normal room humidity. To avoid any mould or slime and to prevent their recurrence, wash the surfaces using commercially available agents (based on edible acids) or potassium sorbate (subject to declaration).

### Cutting / Slicing

Sausage in **Walsroder FVP** will allow clean and easy cutting, peeling and slicing.

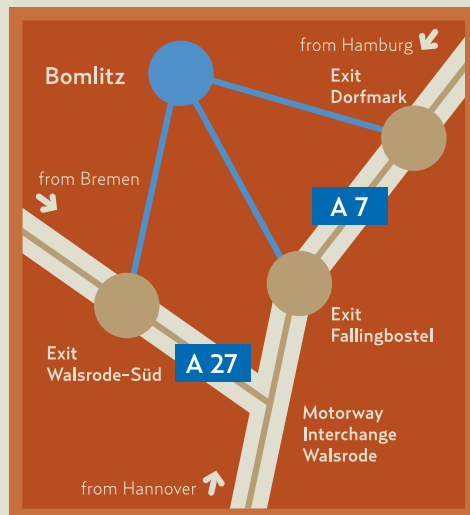
### Our info service

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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