



**walsroder® Fibrous Casings**



Advice

Innovation

Quality

Service



## The right casing for every sausage.

Walsroder – uniting tradition and progress to meet the needs of trade and industry. Based on experience and expertise, and produced in accordance with certified procedures, this versatile range of sausage casings is continually adapted to the latest trends and developments in the marketplace and in technology.

**Walsroder Fibrous Casings** have stood the test of time through many decades. Made of smoke-permeable, breathable material, they were specially developed for the production of all types of dry sausage, cooked sausage, semi-dry smoked sausage as well as for pressure-stuffed cooked or uncooked hams and cured meats.

Graduated levels of impregnation provide the individual product lines with controlled meat cling properties. The high calibre consistency, good machinability coupled with high mechanical strength, optimum smoking and curing performance, and the natural satin-matt finish of the casings all speak for themselves.

The range offers the ideal casing for every kind of sausage – from sliceable to spreadable: salami, smoked sausage spread or smoked ham sausage are just a few examples\*. The casings comply with international food legislation and are also compostable.

**Walsroder Fibrous Casings** are manufactured by CaseTech GmbH from renewable raw materials.

\* more examples are given in the chart on page 5.

## Walsroder Fibrous Casings





## Meat cling is a deciding factor.

The appropriate degree of meat cling can be selected from a well-devised, carefully graded »modular system«, which offers the best peeling characteristics for every different type of sausage.

### With meat cling

---

#### **Walsroder FR**

**Walsroder FR** Net Print

**Walsroder FR** white Salami Design

**Walsroder FR** coloured

(black, red, white, rosewood, garnet red)

- sliceable dry sausage
- dry sausage coated with spices etc.
- cooked (scalded) sausage

#### **Walsroder FR novaton**

**Walsroder FR** amber

- smoked cooked sausage, cured smoked meat, dry sausage

### With reduced meat cling

---

#### **Walsroder FRH**

**Walsroder FRT**

- sliceable dry sausage (peeled, sliced, stacked and packed for retailing)
- other sliceable dry sausage specialities (pizza topping salami etc.)

### With low meat cling

---

#### **Walsroder FRO**

**Walsroder FRO** coloured

(black, red, white, rosewood, garnet red)

- spreadable dry sausage and smoked liver sausage
- pressure-stuffed uncooked cured meat (rolled ham, sectioned-and-formed meat)

### With no meat cling - easy to peel

---

#### **Walsroder FEL/FRP\***

- cooked sausage varieties with high sausage mix adhesion
- pressure-stuffed cooked cured meat products (cooked hams, sectioned-and-formed meat)

\* **FRP** is an upgraded version of **FEL**.



**High caliber consistency.**  
**Controlled meat cling.**  
**Good machinability.**  
**Natural satin-matt finish.**

# Getting sausages into shape.

Both in the butcher's trade and the meat processing industry, avoiding downtime caused by technical hitches is crucial. Rapid and troublefree production saves time and reduces costs – yet another reason for choosing **Walsroder Fibrous Casings**.



## Exactly your size.

High dimensional stability for portion-filling to exact weights and sizes. Ideal for industrial processing: slices can be neatly stacked or overlapped shingle-style, and chubs have uniform sizes – very handy for secondary packaging.

## Longer, faster, better.

**Walsroder Fibrous Casings** withstand all the stresses and strains they are subjected to. This facilitates processing by hand, by machine or on automatic equipment. The casings stand up to clipping, hole-punching and pre-sticking.

## Tailored to your needs.

During smoking, drying and hanging, the casing conforms perfectly to any changes undergone by the sausage mix, giving the sausages and pressure-stuffed meat products their tightly stuffed appearance. The high shrinkage rate helps dry sausage products to rapidly become sufficiently firm for slicing.

## Active for your sausages.

The breathability, smoke acceptance and smoke permeability of **Walsroder Fibrous Casings** are excellent. Their high water vapour permeability ensures consistent moisture release, so that the aw rate (water activity rate) can be reduced with the desired effect.

## Walsroder Fibrous Casings Size Range

Nominal size	39	40	42	45	48	50	55	58	60	65	70	75	80	90	95	105	108	110	120	140	150	170
International size	1SP	1SK	1SL	1S	1	1¼	2G	2S	2¼	2½S	3½	4	5	6M	6½	7	7½K	8	9	10	11	12
Stuffed diameter	41	43	45	49	52	54	59	62	66	70	76	82	90	100	107	112	116	123	131	145	157	173
FR	•	•	0	•	0	•	•	•	•	•	•	•	•	•	•	•	0	0	0	0	0	0
FR white Salami Design		0	0	0	0	0	•	•	•	0	0	0	0	0	0	0	0					
FR/FR coloured	0	0	0	0	0	•	•	•	•	•	0	•	0	•	0	•	0	0	0	0	0	0
FRO	•	•	0	•	0	•	•	•	•	•	0	•	•	•	•	•	0	•	0	0	0	0
FRP/FEL										0	0	0	•	•	•	•	0	•	0	0	•	•

More colours and calibers on request. Available as a rule • immediately, 0 on request

The Fibrous Casings Range:	no meat cling	low meat cling	medium meat cling	enhanced meat cling	high meat cling
Walsroder® FEL/FRP					
Walsroder® FEW/FRW					
Walsroder® FRO					
Walsroder® FRT					
Walsroder® FRH					
Walsroder® FR/FR coloured					



## You request, we deliver.

**Walsroder Fibrous Casings** are available in all commercial conversions:

- cut lengths, tied and looped with safety closure, pre-stuck and/or punched
- shirred, all sizes also available pre-moistened, ready-to-fill
- 500 m reels or 20 m bundles
- one end sewn, optional easy-opener

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

The **Walsroder Fibrous Casings** range offers casings for endless sausage varieties, including unique specialities. The following chart merely 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.

	Dry sausage			Spreadable dry sausage			Scalded sausage			Cooked sausage (for slicing)		Cooked sausage	Meat products	Other food products												
	Cervelatwurst	Schlackwurst	Plockwurst	Katenauchwurst	Dry sausage (for slicing)	Salami	Peperoni	Teewurst	Streichmettwurst	Coarse Mettwurst	Mortadella	Jagdwurst	Bierschinken	Cooked sausage (for slicing)	Krakauer	Tiroler	Cooked salami	Liver sausage	Cooked ham	Cooked spiced ham	Rindersaftschinken	Kasseler	Rolled ham	Lachsschinken	Processed cheese	
<b>Walsroder FR</b>	✓	✓	✓	✓		✓					✓	✓	✓		✓	✓	✓									
<b>Walsroder FR white Salami Design</b>						✓																				
<b>Walsroder FR/FR coloured</b>	✓	✓	✓	✓		✓											✓	✓	✓							
<b>Walsroder FR amber</b>											✓	✓	✓		✓	✓	✓									
<b>Walsroder FRT</b>					✓		✓				✓	✓	✓		✓	✓	✓									
<b>Walsroder FRH</b>					✓		✓				✓	✓	✓		✓	✓	✓									
<b>Walsroder FRO</b>					✓	✓		✓	✓	✓	✓	✓	✓		✓	✓	✓	✓					✓	✓		✓
<b>Walsroder FEW/FRW</b>							✓				✓	✓	✓	✓												
<b>Walsroder FEL/FRP</b>														✓					✓	✓	✓	✓				

# Appetizing at first sight

It's not just what's inside, but also the outer appearance of a sausage that arouses your appetite.

**Walsroder Fibrous Casings** offer many different options for enhancing the sausage's visual appeal. Wherever appropriate, the casings are available in mouth-watering colours and designs. Why not take a look ... ?



Showing off the contents: apart from a large variety of colours and graphic designs, transparent Walsroder Fibrous Casings are also available.

## Fine casings make fine sausages.

Their matt surface finish makes **Walsroder Fibrous Casings** naturally attractive. Nevertheless, CaseTech provides all the extras for visual appeal: everything from surfaces printed with a salami design or netting pattern to customized graphic designs printed with up to six colours. One-side, two-side or over-edge printing. Our experienced specialists will provide designs to meet your particular requests.



# A string of useful tips.

## Storage prior to use

Please store **Walsroder Fibrous Casings** 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

Allow the casings to soak in lukewarm running water for about 30 minutes – printed casings should soak for 60 minutes. They will then be sufficiently flexible for optimum performance in every phase of processing.

## Sausages – stuffing and closing

Fill the casing tightly without any air pockets, observing the recommended stuffed diameter. This will prevent any bursting during normal expansion. Close the casing by tying or clipping.

## Cooked (scalded) and semi-dry sausages, pressure-stuffed cured meat products – hot smoke treatment and cooking

Make sure there is sufficient humidity during hot smoke treatment\*. Control the cooking via the core temperature, using a needle thermometer. The required core temperature will usually be as follows:

- for scalded and semi-dry types of sausage between 70 and 75°C
- for cooked cured meat products between 65 and 70°C (a gentle cooking process with gradually increasing temperature is recommended to minimize weight loss).

## Cooked sausage – cooking and cold smoke treatment

Cook the sausages to the required core temperature (75 to 85°C), checking them with a needle thermometer. The sausages must be cooled down prior to cold smoke treatment. Make sure there is sufficient humidity during smoking\*.

## Dry sausage and pressure-stuffed cured meat products – drying and smoking

**Walsroder Fibrous Casings** are suitable for all drying and smoking methods. Make sure there is sufficient humidity during drying to eliminate dry margins\*.

During colour stabilizing (reddening) and drying, avoid any microbiological growth on the surface. Any moist slime may damage the casing. Intermittent cold smoke treatment will prevent this. When producing mould-coated salami, make sure there is sufficient cultured mould growth; prevent the growth of un-cultured mould, as this may damage the casing.

## Meat cuts – pressure-stuffing, tightening, clipping

Heavy duty **Walsroder Fibrous Casings** for pressure-stuffing are designed for trouble-free use on commercial equipment. Make sure the individual pieces of meat are side by side to achieve proper meat binding. The final forming is done by tightening, compressing and clipping. The meat should be pressed together firmly to avoid air pockets. The casings are suitable for pre-sticking.

## Cooling

Immediately after cooking, the products must be properly cooled: first by intermittent showering or in a water bath, and then in the air and in cold storage.

## Packaging and storage

After their surface has dried off thoroughly, the products 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 them at normal room humidity. To remove 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).

## Our info service

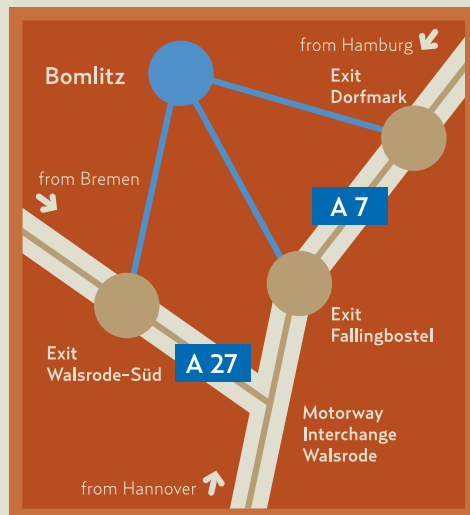
Further technical information, such as clip recommendations, are available as »Walsroder Information« leaflets. And, of course, our friendly service technicians are always close at hand to provide assistance: by telephone, e-mail or on site in person.

*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.*

\* Even distribution of moisture and smoke improves smoke acceptance, reduces weight loss and gives an appetizing smoke colour.



# The roadmap to your success!



CaseTech GmbH  
August-Wolff-Strasse 13 | 29699 Bomlitz | Germany  
phone +49 (0) 51 61-44 39 02 | fax +49 (0) 51 61-44 14 39 02  
e-mail: [info@walsroder.com](mailto:info@walsroder.com)  
[www.walsroder.com](http://www.walsroder.com)