The guarantee for freshness
Walsroder plastic casings

The big product family for all applications

Since more than 35 years Walsroder produces plastic casings based on Polyamide. The different product families are up to five-layer biaxially coextruded casings. The different types of Walsroder plastic casing cover the whole range of cooked and scalded sausage products.

Furthermore Walsroder plastic casings are used for the stuffing of various special products such as minced pork and onion mix, sauces, soups, soft cheese, pet food and technical commodities. Since the introduction of smoke-permeable casings, it is now possible to produce spreadable raw sausage with Walsroder plastic casings.

Depending on production conditions and the desired end product, casings are available with various characteristics in terms of shrinkage, meat cling, material strength, resistance, UV and light protection, temperature resistance and moisture/oxygen permeability.

Walsroder plastic casings are produced using a coextrusion procedure. Our high-grade brand products are characterised by the consistently high quality of the multilayer casings.

Specialists and all-rounders in overview

K tech
Optimal for sliced products

K flex
The calibre-stable all-rounder

K plus
The high-barrier casing

K prof
The alternative with a high moisture lock

K smok
The smoke-permeable Walsroder casing

K norm
The casing for soups, sauces and patés

HIGH DIMENSIONAL CONSTANCY
OPTIMAL PEEL PROPERTIES
GOOD MACHINABILITY
TEAR RESISTANCE
Walsroder K tech

Optimal for sliced products

Walsroder K tech is a multilayer plastic casing specially designed for the production of pre-packed stacked or shingle-style sliced products, made from firm scalded or cooked sausage.

In the past, single-layer, thick-walled polyamide casings were used almost exclusively for the production of sausages for pre-packed sliced products; today, modern industrial production is increasingly turning to multilayer casings.

The Walsroder K tech belongs to this class and is characterised by its high shrinkage and wrinkle-free appearance combined with a high cylindricity. This guarantees precisely weighted portions and avoids the separation of jelly or fat on the surface of the sausage.

On top of this, K tech TR – the newest generation of the K tech – is particularly tear-resistant and can be stuck by a core thermometer in the cooking chambers without a problem. The K tech TR can also be supplied with graduated meat cling.

Peeling without residue

The Walsroder K tech’s special biaxial orientation guarantees superior ease of tear lengthwise when peeling. The K tech thus allows quick and residue-free peeling of the sausage before slicing.

Walsroder K tech’s layer thickness is minimised compared to the single-layer polyamide casing (UPA), allowing productivity to be increased due to longer run lengths on the shirred strands and the possibility of using smaller clips.

A special feature of the Walsroder K tech: thanks to the pigmented inner layer, any residue from the casing that is left on the sausage when peeling can easily be identified and removed before slicing.

Walsroder K tech can be supplied in the sizes 34 to 142.

Special types:

K tech P – peelable
With its significantly reduced meat cling, this model is particularly suited to the production of highly sticky sausage types, such as tongue blood sausage, black pudding and certain poultry products.

K tech M
K tech M is a special model with lower layer strength. This enables particularly long run lengths on the shirred strands.

WELLOTT W TECH IN SEVEN COLOURS

Pigments protect and offer a way of differentiating. Half-transparent pigments help to identify different products. Pigments also improve protection from light oxidation (meat discolouration).
The Walsroder K flex family

The cylindrically stable all-rounder

For decades, Walsroder’s K flex has been used successfully for all standard applications in industry and for butchers, above all when a stable cylindricity and a solid sausage are desired. As well as scalded and cooked sausages, this also means processed cheese, minced pork and onion mix and other special products.

All of the products in the K flex family are multi-layer, biaxial oriented, heat-shrinkable casings. They have a special inner polyamide layer that is designed for exceptional meat cling and counteracts fat and jelly deposition.

Walsroder K flex is temperature-resistant from -18°C to +121°C and therefore has a very wide range of applications, including sterilised product applications.

The exceptionally high shrink allows the production of particularly smooth, cylindrically stable, tight sausages. Low gas and moisture transmission rates provide an ideal aroma barrier and protect the product. The pigment colouring also provides additional light protection.

The outer surface of the K flex is ideally suited as a base for Walsroder’s long-lasting, high-quality flexographic printing including with continuous tones, special colours and colour gradients.

Walsroder K flex brings together a comprehensive range of sizes with an exceptional selection of colours while offering all the desired properties and allowing the highest levels of productivity.

The main family members

K flex S – standard
The K flex S is characterised by a particularly stable cylindrical consistency. This allows it to produce tide sausages with a perfect appearance.

K flex f – form cooking
The mechanical properties of K flex F have been specially optimised for form cooking. Typical products such as cooked ham and pâtes can be produced wrinkle-free with the proper shape and nicely pronounced edges. A special outer coating prevents the discolouration of the casing due to process water.

K flex CTS – mechanical robustness
The K flex CTS has a greater wall strength and is therefore capable of being used for applications with higher levels of mechanical strain. It is also characterised by a higher level of tear stability. When cooling, wrinkle-free products can be produced using only small amounts of water.

K flex SR – reduced wall strength
The K flex SR is characterised by a thin-walled construction and is therefore particularly suited for fresh minced pork and onion mix. Due to the thin-walled construction, the K flex SR allows the shirred sticks to have longer run times. This saves time and waste.

The Walsroder K flex is available in sizes 35 to 188.

CHOSE A STANDARD COLOUR OR REQUEST YOUR DESIRED COLOUR FROM US. ALL COLOURS AVAILABLE IN GLOSS, MATT AND NACRE.
Walsroder K plus

The freshness vault with an exceptional barrier

Walsroder K plus is a five-layer biaxially oriented high-performance casing that is characterised by its particularly high protective capabilities.

The range of applications consists primarily of high-grade, fresh, cooked and cooked sausage varieties. Since quality is maintained even over longer storage and distribution times, the casing is ideal for the stuffing of other foodstuffs such as soup, animal feed, convenience products or vegetarian spreads.

Walsroder K plus boasts an attractive surface finish, exceptional strength, a high shrink capacity, microbiological and chemical resistance and form stability. This guarantees a high level of processing safety.

The high level of protection allows finished products to be stored for a long time, partially without cooling. Undesired losses in weight, oxidation processes and colour reactions on the part of the sausage are reduced to a minimum.

A special inner polyamide coating is designed for exceptional meat cling and counteracts fat and jelly deposition.

High levels of protective function and stability make the K plus a guarantee for perfect products.

Walsroder K plus is available in sizes 36 to 113.

K plus SKH
Walsroder K plus SKH has a particularly stable cylindricity and a highly protective structure. Therefore it is ideal for demanding products that need a high level of oxygen protection.

K plus CTH
The special thing about Walsroder K plus CTH is its controlled spiral peel property, which can also be done by hand.

K plus SRH
This casing with reduced thickness enables more meters per strand, keeping the oxygen-barrier. Therefore it is particularly suited for oxidation-sensitive products such as vegetarian sausages types.

K plus CTR
“Controlled Tear Resistant” refers to this casing’s superior capacity to resist further tearing once the sausage has been sliced. This makes it ideal for the presentation of products with diagonal slicing as well as the storage of sausages that have already been sliced.

STANDARD COLOUR OR REQUEST YOUR DESIRED COLOUR FROM US.
Walsroder K prof

The alternative with high moisture protection

Walsroder K prof has a higher polyolefin content, which makes it softer; it is characterised by a low moisture permeability, which reduces weight loss.

The range of applications includes the production of all cylindrical scalded and cooked sausages.

Walsroder K prof is available in sizes 38 to 120 in all standard colours.

Walsroder K smok

The smoke-permeable Walsroder casing

The Walsroder K smok is a smoke- and moisture-permeable, shrinkable plastic casing. It is therefore ideal for the production of smoked, spreadable raw sausages, e.g. fine or coarse teewurst. Walsroder K smok can also be used for smoked boiled and cooked sausages. Walsroder K smok matt smoked is the perfect casing for home-made smoked liver sausage.

K smok special construction guarantees a high level of meat cling, mechanical protection and high clip rigidity. With Walsroder K smok, tight, smooth, wrinkle-free products are produced that do not develop a dry edge.

Due to the reduced weight loss, the shelf life is improved in comparison to cellulose casings and grease spots on the sausage are prevented.

The increased strength means maximum safety when filling. The casing can be printed on excellently and the good sliding properties of sausages in K smok assist use in automatic packaging machines.

Walsroder K norm

The casing for soups, sauces and patés

Walsroder K norm is a reduced-shrink multi-layer casing with oxygen and moisture barriers.

Pâté casing
Reduced shrink results in an optimal cornered form.

Soup casing
Slightly reduced shrink for consistent, cylindrical forms.
Types of delivery for the casings

Individuality and Customisation
Walsroder plastic casings are available in all converting forms. Also available in ready-to-fill, individually optimised lengths and diameters.

Printing
Our casings can be printed individually and at high quality in up to eight colours using the flexographic printing technique.

Functional casings
Walsroder casings are also available with special additional functions such as smoke, flavour, seasoning, colour or biofungistatic mould-inhibiting function.

Request our special brochures for printing & converting and functional casings!