



(주)천양글로벌

Chunyang Global Co.,Ltd.

OUR MISSION

QUALITY
SERVICE
RESPONSIBILITY

SINCE
1979

✓ **VISKASE**®



FIBROUS Casings

FIBROUS casings are designed for consistent mechanical strength and size consistency for dry, semi-dry, scalded and smoked cooked sausages.



With graduated levels of meat adhesion, optimal curing properties and a natural appearance, Fibrous casings are ideal for a variety of applications.

Product Features and Benefits:

- Permeable to smoke, oxygen and water vapor, while impermeable to microorganisms
- Adjustable treatment for easy release through high meat adhesion
- Shirred in ready to use sticks with high breakage resistance and superior stuffing size uniformity to be used on automated stuffing machines
- Available in customized sizes for every application
- High quality line and solid color printing up to 8 color provides an enhanced visual appeal of both product and brand
- Suppression of mold growth available with optional SEC and BIO application

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- From 36 to 200 mm

COLOR RANGE

- Available in a wide variety of colors (from clear, white, mahogany to black)

FINISHING FORMATS

- Reels, bundles, cut pieces, and shirred sticks (20M to 70M per shirred stick)
- Non-moisturized
- Pre-moisturized (no soaking needed)
- SEC and BIO anti-mold treatment
- Smoke, color or flavor transfer
- Netted

PRINTING

- From 1 to 8 colors, front and back side

BARRIER OPTION

- Available as F plus or FVP (internal or external barrier)

FIBROUS Casings

Soaking:

- Casings which are not pre-moisturized must be soaked in water prior to use. Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use pre-moisturized casings within 1 year of delivery and not pre-moisturized within 2 years, or as indicated for Color Master™ or Smoke Master® Fibrous casings
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

Contact a sales representative to learn which casing best suits your application needs.

MEAT ADHESION	NO	LOW	MEDIUM	ENHANCED	HIGH
CONSOLIDATED PRODUCTS	Walsroder® FEL and Viskase Fibrous EP	Walsroder® FRW, FRJ and Viskase Fibrous PEP	Walsroder® FRO and Viskase Fibrous REG	Walsroder® FRH, FRT and Viskase Fibrous ML	Walsroder® FR, FMR, FMI, and Viskase Fibrous SL, DS
APPLICATIONS	<ul style="list-style-type: none"> Ham and mortadella 	<ul style="list-style-type: none"> Pepperoni 	<ul style="list-style-type: none"> Bologna, smoked meats and dry cured meats 	<ul style="list-style-type: none"> Sliced salami 	<ul style="list-style-type: none"> Dry sausage, salami

Offering more, together

The market leading products of Viskase Companies, Inc. include: small cellulose casings (Viskase® NOJAX®), cellulose fibrous casings (Viskase Fibrous, Walsroder® Fibrous, including the barrier casings Walsroder F plus and FVP), textile casings and a wide range of plastic casings such as Viscoat®. The exceptionally comprehensive Viskase® product portfolio, includes both the Walsroder® and Darmex Casing® brands, delivering a full range of best in class food packaging solutions and services.

SMOKE MASTER®

Consolidated Products: Walsroder® FRO CLS and Viskase® Fibrous Smoke Master®

- Ideal for smoked sausages and hams where smoke flavor or color is transferred

COLOR MASTER™

Consolidated Products: Walsroder® FRO CC and Viskase® Fibrous Color Master®

- Ideal for applications in which a desired color transfers to the meat surface



SURFACE FINISHES

Matte	Silk-Matte	Shiny
<ul style="list-style-type: none"> Ideal alternative to collagen and natural casings 	<ul style="list-style-type: none"> Classic look for dry sausage 	<ul style="list-style-type: none"> Preferred choice for semi-dry sausage

**Fibrous casings are intended to be used as a mold to shape the product during food processing and is not meant to be eaten. Fibrous casings are indigestible and must be removed prior to eating.*



FIBROUS Transfer Casings

Fibrous Transfer casings impart color, flavor and smoke with a one-step production



Fibrous Transfer casings provide cost savings for a premium consumer experience across a wide range of applications including scalded sausage, cooked ham, cured meats, bacon and cheese products. Fibrous Transfer casings are available with or without a barrier to enhance product quality and taste. Barrier transfer casings can be used as final packaging - no need to repack. This offers additional cost savings.

Product Features and Benefits:

- Available in a variety of transfer colors, flavors and smokes
- Barrier properties increase product shelf life and improve cooking yields
- Casings never require soaking prior to use and are available in shirred sticks, cut pieces and sheets
- Greater manufacturing flexibility and increased throughput (reduced cycle time) without costly equipment investment
- Prevents cross-contamination by isolating entire cook process
- Environment friendly, eliminating deposit of smoke, ash and water from the production process
- Barrier transfer casings can be used as final packaging -no need to repack and cost savings.

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- Fibrous: from 40 to 200 mm
- With Barrier: from 40 to 170 mm

COLOR RANGE

- Caramel P, H, B colors available in:
 - Standard
 - Medium
 - Dark
 - Super Dark
- Yellow, Orange, Red
- Variety of Clean Label options

SMOKE RANGE

- Smoke 1 to 6 and flavors available in:
 - Mild
 - Medium
 - Strong

FINISHING FORMATS

- Ready to use: Reels, cut pieces, and sheets
- Ready to use shirred sticks for high-speed stuffing machines

PRINTING

- Printed Barrier Casings from 1 to 6 colors
- Continuous or process print

FIBROUS Transfer Casings

FIBROUS casings are available in two product variations: Smoke Master® and Color Master™. Each has been designed to provide optimal product performance for a variety of applications.

Contact a sales representative to learn which casing suits your needs best.



COLOR MASTER™
<ul style="list-style-type: none"> Fibrous Color Master™ FVP Color Master™

SMOKE MASTER®
<ul style="list-style-type: none"> Fibrous Smoke Master® FVP Smoke Master®

COLOR MASTER™			
Caramel P	Caramel H	Caramel B	Yellow, Orange, Red
Available in standard, medium, dark, and super dark colors			
<ul style="list-style-type: none"> Uniform golden color 	<ul style="list-style-type: none"> Transfers a brown roasted color 	<ul style="list-style-type: none"> Highlights the natural color of a braised roast beef 	<ul style="list-style-type: none"> Transfers chosen color

SMOKE MASTER®				
SMOKE 1	SMOKE 2	SMOKE 3	SMOKE 4	SMOKE 5 AND 6
Available in mild, medium, or strong flavor				
<ul style="list-style-type: none"> Transfers a light color to final product 	<ul style="list-style-type: none"> Transfers a medium color to final product 	<ul style="list-style-type: none"> Transfers a medium- dark color to final product 	<ul style="list-style-type: none"> Transfers a dark color to final product 	<ul style="list-style-type: none"> Transfers a super dark color to final product

Storage & Handling:

- Use smoke and color treated casings within 9 months of delivery or as noted otherwise
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

**Fibrous casings are intended to be used as a mold to shape the product during food processing and is not meant to be eaten. Fibrous casings are indigestible and must be removed prior to eating.*



NOJAX® Cellulose Casings

NOJAX® casings are designed for high speed, automated production of hot dogs, dry mini salami, cooked and coarse-ground sausages.



NOJAX® casings are made of regenerated cellulose and come as shirred sticks for use on automated stuffing equipment, no soaking required.

Product Features and Benefits:

- Permeable to smoke and water vapor, and impermeable to microorganisms
- Shirred in ready to use sticks with high breakage resistance and superior size uniformity to be used on high speed stuffing machines
- Available in a variety of colors and with stripes for product identification and/or food safety purposes
- Available in footage lengths of 55' to 225' (17 to 68 m)
- Food grade self-coloring in Dark Cherry, Super Dark Cherry and Dark Orange (for selected markets only)
- Pre-moisturized with stick closures for use in all stuffing machines
- Available with EZ-PEEL® treatment for high speed casing removal

SIZE RANGE

- From 14 to 48 mm

COLOR RANGE

- Clear
- Wedzone
- Blue
- Blue SENTINEL®
- Black, white or blue stripes available on certain casings

TREATMENTS

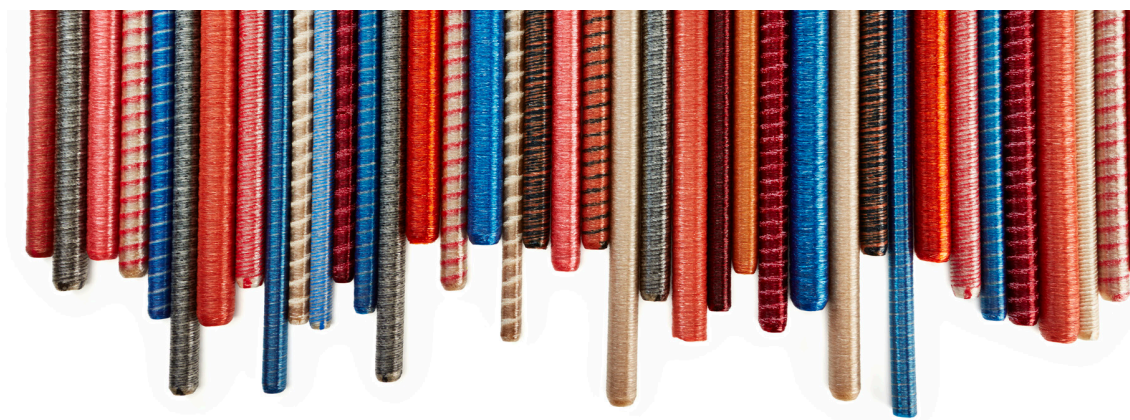
- REG (no treatment)
- E-Z PEEL®
- E-Z PEEL® Premium
- Self-coloring

FINISHING FORMATS

- Ready to use sticks from 55' (17 m) to 225' (68 m)

PRINTING

- One color, one side
- EZ-SIGN™ smoke block



NOJAX® Cellulose Casings

Stuffing:

- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use within 2 years of delivery
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

AMERICAS	
Casing Size	RSD (mm)
14	14.0 – 14.5
15	15.0 – 15.5
16	15.7 – 16.2
17	16.3 – 16.8
18	17.0 – 17.5
19	17.8 – 18.3
20	18.5 – 19.0
21	19.3 – 19.8
22	20.0 – 20.5
23	20.5 – 21.0
24	21.5 – 22.0
25	22.5 – 23.0
26	23.5 – 24.0
27	24.5 – 25.0
28	25.5 – 26.0
29	26.5 – 27.0
30	27.5 – 28.0
31	28.5 – 29.0
32	29.5 – 30.0
33	30.5 – 31.0
34	31.5 – 32.0
36	33.5 – 34.0
40	38.0 – 39.0
44	40.0 – 41.0
45	47.0 – 48.0

EUROPE	
Casing Size	RSD (mm)
140	14.3 – 14.8
150	15.8 – 16.3
158	16.3 – 16.8
160	16.8 – 17.3
163	17.3 – 17.8
164	17.8 – 18.3
170	18.3 – 18.8
180	18.8 – 19.3
190	19.3 – 19.8
200	20.3 – 20.8
210	20.8 – 21.3
220	21.8 – 22.3
230	22.8 – 23.3
240	23.8 – 24.3
250	24.8 – 25.3
260	25.8 – 26.3
270	27.3 – 27.8
280	28.3 – 28.8
300	29.8 – 30.3
320	31.8 – 32.3
340	34.8 – 35.3
380	38.8 – 39.3

**NOJAX® casings is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. NOJAX® casings is indigestible and must be removed prior to eating.*

VISKASE®

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EZ-SIGN™ is a trademark of Viskase Companies, Inc.
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www.viskase.com



Large Cellulose Casings (LCC)

Large cellulose casings can be used for bologna, mortadella, deli ham, bierwurst and dry sausage.



Large cellulosic casings designed to give either a cylindrical or oval shape to processed meats.

Product Features and Benefits:

- Regenerated cellulose
- Permeable to smoke and water vapor
- Providing stretch properties adapted to your products with standard casing or PR for cylindrical shapes and VISREX, HS or ZEPHYR® for oval meat products
- Available pre-moisturized
- Available in reels, bundles, cut pieces or shirred stick finish format
- Available clear, smoked, or other colors (non-transferable)
- Providing exceptional clarity and glossy surfaces to enhance appearance of finished product
- Printing up to 6 colors on the front and/or back

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- Americas: From 65 to 244 mm
- Europe: From 34 to 250 mm

COLOR RANGE

- Clear
- Smoked
- Other colors available

TREATMENTS

- REG (no treatment) pre-moisturized
- E-Z PEEL® easy release
- SEC anti-mold treatment

FINISHING FORMATS

- Reels
- Bundles
- Cut pieces
- Shirred sticks

PRINTING

- 1 to 6 colors, front and back side



LCC

Soaking:

- Casings which are not pre-moisturized must be soaked in water prior to use. Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use pre-moisturized casings within 1 year of delivery and not pre-moisturized within 2 years
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

EUROPE			
HS		VISREX	
Casing Size	RSD (mm)	Casing Size	RSD (mm)
HS 8	87	VX 55/75	55 to 75
HS 9	95	VX 60/87	60 to 87
HS 10	109	VX 85	85
HS 12	122	VX 90	90
HS 13	138	VX 98	98
HS 15	153	VX110	110
HS 18	180	VX 85/120	85 to 120
HS 21	211	VX 115	115

AMERICAS			
C CASING			
Casing Size	Circumference (in)	RSD (in)	RSD (mm)
65	6.5	2.07	53
75	7.5	2.39	61
85	8.5	2.71	69
97	9.75	3.10	79
110	11	3.50	89

AMERICAS			
HS and ZEPHYR®			
Casing Size	Circumference (in)	RSD (in)	RSD (mm)
Z R	21	6.69	170
Z U	23.625	7.52	191
Z W	25	7.96	202
Z Y	28	8.90	226
Z Z	30.167	9.61	244

EUROPE					
PR			ZEPHYR®		
Casing Size	RSD (mm)		Casing Size	RSD (mm)	
	Manual	Automatic		Manual	Automatic
PR 34	37	34	AE	87	-
PR 36	40	36	DE	97	-
PR 38	45	38	FE	113	-
PR 40	46	40	HE & HP	129	120
PR 42	47	42	LE & LP	150	140
PR 45	50	45	RE	170	155
PR 50	55	50	RP	170	160
PR 53	58	53	WE	202	190
PR 55	60	55	YP	220	208
PR 58	63	58	Y	226	205
PR 60	65	60	Z	240	220
PR 66	70	66	ZP	240	230
PR 70	80	70	XLG	245	240
PR 80	90	80	XXL	250	245
PR 86	95	86			
PR 92	100	92			
PR 108	120	108			

**Large Cellulose Casing is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. Large Cellulose Casing is indigestible and must be removed prior to eating.*

VISKASE®



VISFLEX® Plastic Casings

VISFLEX® casings are high performance casings for a wide range of processed meat, poultry and cheese applications.



Visflex® casings have exceptional barrier and shrink properties, making Visflex® casings ideal for water and steam processing.

Product Features and Benefits:

- Multilayer structure
- Available in a wide range of colors and calibers
- Optional high quality process printing (front and back) with up to 8 colors to enhance your brand and product's visual appeal
- Finished in a variety of formats including: flat reels, shirred sticks, and cut pieces for optimum productivity and food safety
- Enhanced dimension stability for uniform sizing and wrinkle-free products
- Consistent shrink for end-to-end stuffing diameter, leading to consistent slicing properties
- Ideal meat adhesion to minimize purge, while simultaneously allowing easy peeling of final product

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- From 30 to 265 mm

COLOR RANGE

- More than 30 colors available in the Viskase Color Manual
- Metalized, matte, and other finishes also available in select colors

FINISHING FORMATS

- Flat reels, bundles, cut pieces, and shirred sticks
- Specific lengths and capabilities on request

PRINTING

- From 1 to 8 colors, front and back side
- Continuous or process print



VISFLEX® Plastic Casings

Visflex® casings are available in five product variations: Visflex®, Visflex® N, Visflex® Plus, Visflex® ST and Visflex® PR casings have each been designed to provide optimal product performance for a variety of applications.

Contact a sales representative to learn which casing best suits your needs.

Soaking:

- Casings which are not pre-moisturized must be soaked in water prior to use. Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use pre-moisturized casings within 1 year of delivery and not pre-moisturized within 2 years
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

**VISFLEX® casing is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. VISFLEX® casing is indigestible and must be removed prior to eating.*

VISFLEX®

Consolidated Products: Visflex® C, Walsroder® K Prof

- Industry leading multilayer plastic (polyamide) casing
- Combined caliber accuracy and excellent thermoshrinking properties, avoids wrinkles after cooling

VISFLEX® N

Consolidated Products: Visflex® E, Darmex Casing® Polybar 5® and Polybar E®

- Designed for greater elasticity
- Allows expansion of the product during cooking

VISFLEX® PLUS

Consolidated Products: Walsroder® K Plus

- Higher barrier properties resulting in lower Oxygen Transmission Rates (OTR)

VISFLEX® ST

Consolidated Products: Darmex Casing® Polybar T®

- Designed for sterilization products
- Can withstand increased pressure and temperature up to 130° C for two hours, to produce a shelf stable product that does not require refrigeration

VISFLEX® PR

- Designed to prevent tearing when punctured during processing or at final use
- Ideal for pâté-type applications and processing where probe insertion is critical for the cooking process

Offering more, together

The market leading products of Viskase Companies, Inc. include: small cellulose casings (Viskase® NOJAX®), cellulose fibrous casings (Viskase Fibrous, Walsroder® Fibrous, including the barrier casings Walsroder F plus and FVP), textile casings and a wide range of plastic casings. The exceptionally comprehensive Viskase® product portfolio, includes both the Walsroder® and Darmex Casing® brands, delivering a full range of best in class food packaging solutions and services.



VISMOKE™ Plastic Casings

VISMOKE™ casings are smoke permeable casings for cooked and smoked meat products, semi-dry sausage and spreadable dry sausage.



Vismoke™ casings are smoke permeable casings that limit the loss of moisture, thereby eliminating the need for additional packaging, casings are available in a wide range of appearances, textures and permeability levels.

Product Features and Benefits:

- Monolayer and multilayer plastic casings permeable to smoke
- Excellent performance and safe handling on all common clipping devices
- Shirred sticks and tied pieces in both straight or curved forms
- Available with rough touch, matte, or shiny surface finishes
- Attractive multicolor prints for personalization
- Effective mold protection, with no additional treatment required
- Limited moisture loss, requiring no additional packaging for an extended shelf life

Viskase provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to ensure safer products, better quality and full traceability.

SIZE RANGE

- Straight casings from 33 to 72 mm
- Curved casings from 33 to 50 mm

COLOR RANGE

- Available in a range of appetizing colors to enhance the smoked appearance
- For individual colors refer to the Viskase color manual

FINISHING FORMATS

- Flat reels, bundles, cut pieces, and shirred sticks
- Available as ready-to-use to enhanced productivity and reduced contamination

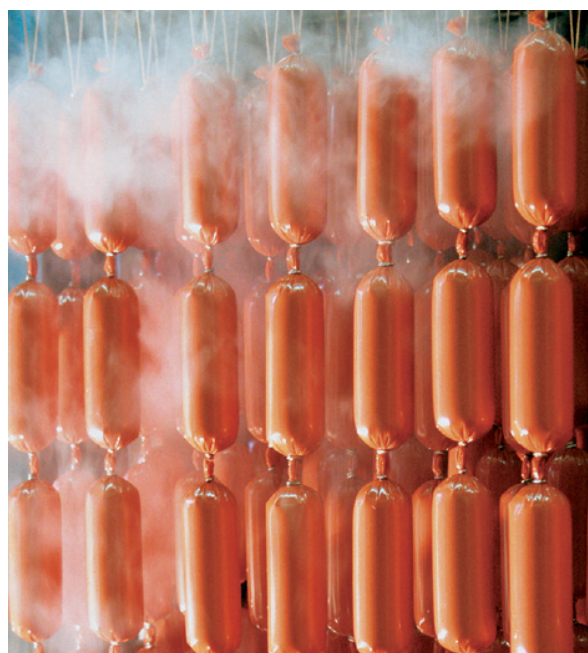
PRINTING

- From 1 to 6 colors, front and back side

VISMOKE™ Plastic Casings

Vismoke™ casings are available in two product variations: Vismoke™ and Vismoke™ LWL casings. Each has been designed to provide optimal product performance for a variety of applications.

Contact a sales representative to learn which casing best suits your needs.



Soaking:

- Casings which are not pre-moisturized must be soaked in water prior to use.
- Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping:

- Select the proper clip size and adjust clipping pressure to ensure a tight fit without causing damage to the casing.
- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use pre-moisturized casings within 1 year of delivery and not pre-moisturized within 2 years
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

VISMOKE™

- Permeable plastic casings for a hearty smoke taste
- Suitable for cold and hot smoking processes
- Cylindrical shape of finished product

VISMOKE™ LWL

Consolidated Products: Walsroder® K-Smok

- Lower degree of permeability for reduced weight loss and extended shelf life in the finished product

Offering more, together

The market leading products of Viskase Companies, Inc. include: small cellulose casings (Viskase® NOJAX®), cellulose fibrous casings (Viskase Fibrous, Walsroder® Fibrous, including the barrier casings Walsroder F plus and FVP), textile casings and a wide range of plastic casings. The exceptionally comprehensive Viskase® product portfolio, includes both the Walsroder® and Darmex Casing® brands, delivering a full range of best in class food packaging solutions and services.

**VISMOKE™ casing is intended to be used as a mold to shape the product during food processing and is not meant to be eaten. VISMOKE™ casing is indigestible and must be removed prior to eating.*

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VISMOKE™ is a trademark of Viskase Companies, Inc.

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Walsroder® is a registered trademark of Walsroder Casings GmbH

VISKASE®
www.viskase.com



POLYJAX® Plastic Casings

POLYJAX® casings are designed for the high speed, automated processing of hot dogs, sausages, chorizo products and meat snack sticks.



Polyjax® plastic casings are ideal for efficient and consistent meat product processing with limited barrier characteristics and excellent shirred stick properties.

Product Features and Benefits:

- Barrier protection, impermeable to microorganisms
- Produced in a variety of colors and calibers for use across many processed meat products
- Shirred in ready to use sticks with high breakage resistance and superior size uniformity to be used on high speed stuffing machines
- Continuous printing (front and back) with up to 4 colors; high quality printing is available to enhance product's visual appeal
- Available with easy peeling capabilities for reduced meat adhesion

Viskase provides the best quality casings meeting the highest food safety standards!

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SIZE RANGE

- Recommended Stuffing Diameter: 16.0 to 41.5 mm

COLOR RANGE

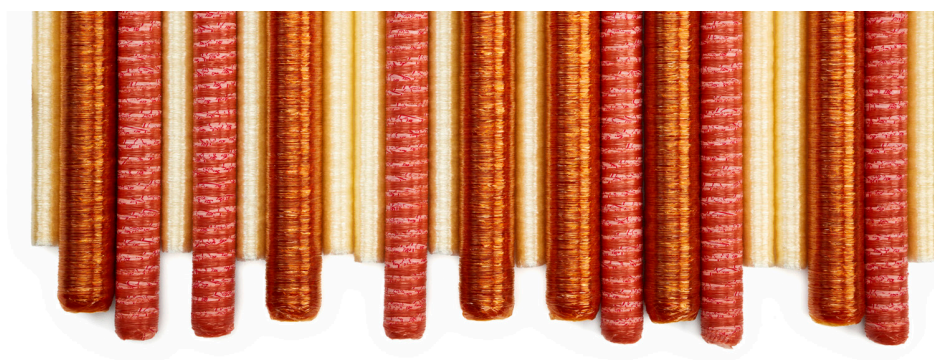
- Light Wedzone
- Wedzone
- Light Orange
- Other colors are available upon request

FINISHING FORMATS

- Ready to use sticks from 55' (17 m) to 110' (34 m)

PRINTING

- From 1 to 4 colors, front and back side
- Continuous or process printing



POLYJAX® Plastic Casings

Polyjax® casings are available in two product variations: Polyjax® and Polyjax® PMN casings have each been designed to provide optimal product performance for a variety of applications.

Contact a sales representative to learn which casing best suits your needs.

Stuffing:

- Recommended Stuffing Diameters (RSD) indicate the designed stuff diameters. Stuffing below or above these diameters could affect casing performance.

Storage & Handling:

- Use casings within 1 year of delivery
- Store in a cool, dry place
- Avoid hot or freezing cold storage areas
- Store in original containers until use
- Replace unused open casings in sealed airtight bags in original container
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks

**POLYJAX® casings are intended to be used as a mold to shape the product during food processing and is not meant to be eaten. POLYJAX® casings are indigestible and must be removed prior to eating.*

POLYJAX®

- Barrier properties with excellent manual peeling
- Designed to prevent the formation of jelly pockets

POLYJAX® PMN

Consolidated Products: Darmex Casing® Polymini

- Enhanced with easy peeling characteristics for high speed, automated production and manual peeling

Offering more, together

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