Collagen

Scan to
discover more!

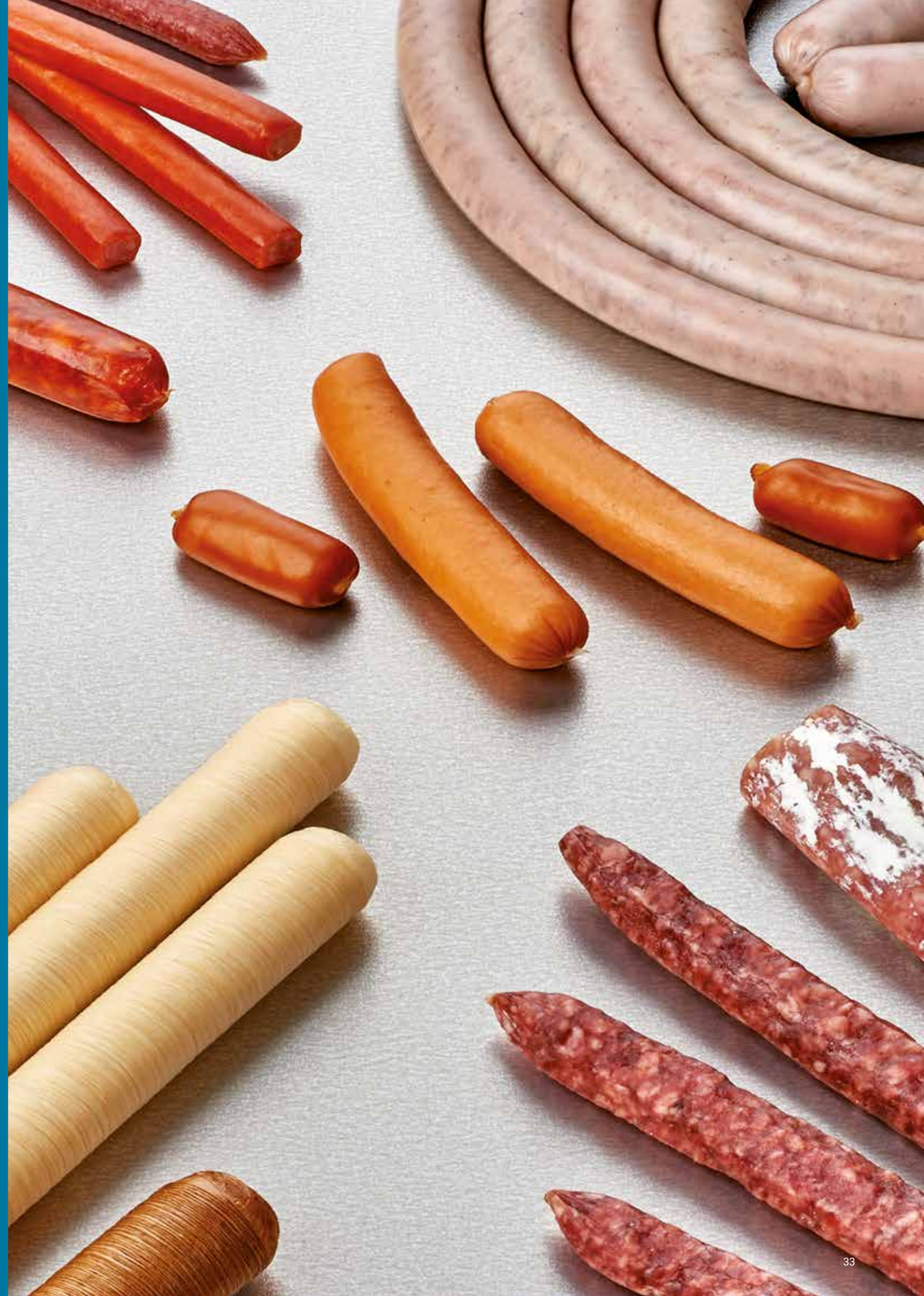


NATURally
in Collagen
NATURally
sustainable.

Edible collagen casings

Our wide variety of edible collagen casings have enjoyed great popularity world-wide for decades. Whether for processed, fresh, pre-cooked fried sausages or dry-cured snacks, every edible collagen casing from Viscofan is a classic.

Air Dried Salami · Australasian Fresh · Bangers · Braaiwors
Beef Stick · Beer Stick · Black Pudding · Bockwurst · Bologna · Boerswors
Bratwurst · Butchers Fresh · Cabanossi · Cervelat · Chorizo · Cooked Ham
Cumberland · Debreziner · Doëwors · En Cheong · Fermented Products in
Nets · Fleischwurst · Frankfurter · Fresh HRI · Grillwurst · Ham Sausage
Hard Salami · Hot Dog · Hungarian Salami · Knackwurst · Krakovskaya Ku
Chien · Landjäger · Lap Cheong · Lenki Makkarra · Linguisa · Liver Sausage
Longaniza · Lyoner · Meat Roasts · Meat Roulades · Mini Salami
Mortadella · Netted Poultry · Teewurst · Netted Salami · Ostravska
Krakovskaya · Pepper Stick · Pepperoni · Peppersalami · Pork Loaf
Premium Fresh · Krakovskaya · Pølser · Salami Tipo Milano · Smoked Ham
Snack Stick · Strasbourg · UK/Irish Breakfast · Varmkorv · Wiener



Edible collagen casings

Shape, colour, shine, transparency, juiciness, bite… in tailor-made and multiple formats.

Take your creations up to the next level!

Our variety of tailor-made product finishes ensures the best processing on all machines. Edible collagen casings are ready to stuff.

- High casing resistance during the stuffing process.
- Constant and uniform sizes to get an homogeneous finished product.
- Excellent organoleptic properties.
- Permeable to smoke and steam.
- Stand out for optimal smoking´s flavour and colour.
- Possibility of printing to create a more personalized product.
- Ensure faster and cleaner production processes.
- Halal or Kosher versions available.



Safety and hygiene

Thanks to a world class traceability system & control, and a constant tracking of the manufacturing process, our products provide great safety and hygiene.



Colours

Our edible collagen casings are available in a wide variety of colours, no doubt a great advantage to differentiate and provide an attractive final appearance to your products.



High performance

Thanks to sticks´excellent size uniformity and consistency, productivity is constant and final performance is highly efficient. Our ready to stuff sticks allow for high speed production.

NATURally in Collagen
NATURally sustainable.



Crispy and tender

Our collagen casings offer a high variety of bite experience. Depending on the selected product and smoking cycle, sausage bite from very tender to very crispy can be achieved. We also add excellent properties for frying and promote an appetising appearance of the final product.

FRESH SAUSAGES

DESCRIPTION	DRY/CURED	FRESH	CALIBER	COLOUR	SHAPE
COLFAN-F For food service fresh sausages (e.g. pork sausages) and dry sausages.	✓	✓	**17-34** mm	*Natural, fresh bloom*	
NDX-F / ND-F For grill or pan.	✗	✓	**13-40** mm		
NATUR-F For grill or pan with a softer bite.	✗	✓	**13-40** mm		
NDC-M-FR / NB-FR For retail fresh sausages with high transparency.	✗	✓	**17-33** mm		
SCC-B For fresh sausages with a natural curve.	✗	✓	**19-32** mm	*No colour*	
C NATUR-F Ideally for frying applications. Soft bite at fresh applications. Perfect elasticity with excellent meat adhesion and attractive curve.	✗	✓	**19-40** mm	*Clear*	

Process: Fill directly in the direction indicated without prior soaking.



PROCESSED SAUSAGES

DESCRIPTION	COOKED	DRY/CURED	CALIBER	COLOUR	SHAPE
COLFAN-P For cooked sausages (smoked or not) or dry sausages.	✓	✓	**13-34** mm	*clear*	
NATUR For smoked, processed (steamed or water cooked) sausages with thin wall and noticeable knack, like "Wiener" or "Frankfurter", or dry sausages that are currently made in animal casing. Versions available for softer bite and for higher machinability.	✓	✓	**11,5-40** mm	*clear, fresh bloom*	
ESC For cooked sausages (smoked or not) in large calibers.	✓	✓	**38-47** mm	*clear*	
NDX Allrounder for cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines.	✓	✓	**13-52** mm	*clear, caramel, yellow, amber yellow, coral red, salmon red, red, fresh bloom, non-smoker, nat-brown, nat-apricot, nat-raspberry, nat-hazelnut*	
NDC-M-K / NDC-M-H For cooked sausages (smoked or not) or dry sausages, with special elasticity needs. Versions Halal or Kosher.	✓	✓	**19-30** mm	*clear*	
NBC / NA-NBC For snack products (e.g. beef sticks).	✓	✓	**13-25** mm	*clear, caramel, red brown, maple, nat-brown, nat-apricot, nat-raspberry, nat-hazelnut*	
NDX-FP / NB-P For cooked, non-smoked sausages to be fried.	✓	✗	**16-32** mm	*clear*	
NCC For cooked sausages (smoked or not) or dry sausages, with a natural gentle curve.	✓	✓	**32-43** mm	*clear, non-smoker, caramel*	
SCC For cooked, smoked sausages, with a natural gentle curve.	✓	✓	**19-32** mm	*clear*	
EDICURVE For small ring dry/cured sausages.	✓	✓	**30-40** mm	*clear*	
C-NATUR Designed for smoking/cooking/frying applications. Soft bite, perfect elasticity, excellent meat adhesion and attractive curve.	✓	✓	**19-40** mm	*clear*	

Process: Fill directly in the direction indicated without prior soaking. Process: Fill directly in the direction indicated without prior soaking. The cooking temperature should not exceed 75°C.

Smoking

An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma.

Cooking

Collagen Viscofan Casings can be dried, cooked, smoked, and cooked-smoked. Chamber cooking temperature should not exceed 75ºC.

Clipping

Some of our edible collagen casings feature high clip stability and easy processing on all standard clip machines.

Not every caliber/colour combination is available. Printing not possible in all casing types. Please ask your country's distributor for the corresponding data sheet for detailed information.
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Next generation of Collagen casings

Viscofan has developed a revolutionary collagen casing that refines what nature has perfected over thousands of years. We introduce three new product lines:



Thin by Viscofan

An ultra-fine collagen casing designed to enhance the sensory appeal of sausages. Ideal for premium applications.

- Silky and shiny surface finish.
- 17% thinner than standard collagen casings.
- High transparency for enhanced product visibility.
- Reduced water consumption in production.



Thin tender by Viscofan

A super-fine collagen casing developed for sausages that require an exceptional soft bite.

- Extremely tender texture.
- Perfect for high-end and gourmet sausage products.
- Easy to handle and suitable for high-speed stuffing lines.



Profry by Viscofan

Specifically designed for sausages that require frying.

- Excellent performance in cook & fry processes.
- Maintains structure and texture during high-temperature treatment.
- Ideal for industrial foodservice and quick-serve production.



Large Caliber collagen casings

Viscofan Large Caliber Collagen Casings for cooked and dry sausage in both straight and curved form are seamless casings made with high quality collagen. These casings give sausages a typically appetising appearance that consumers are looking for.

Our quality products offer unmatched advantages, for processor and consumer alite.

Air Dried Products · Beerwurst · Black Pudding · Bologna
Brown and Jelly meat · Cervelat · Cooked salami · Golonkowa · Górska
Jatowcowa · Kabanosy · Kanapkowa · Kaszubska · Krakowska · Lisiecka
Liver & Paté sausage · Liverwurst · Loins · Lomo · Italian and French type
Salami · Lyoner · Mettwurst Mortadella · Piwna · Ring Bologna · Salami
Salchichón · Suçuk Szynkowa · Tatrzaríska · Traditional polish · Tyriolan
Ham · Zywiecka



Large Caliber collagen casings

For all products that need a traditional appearance, they are notable for their large size, and they are ideal for dry and cooked sausages.

Whether in reels, cut pieces or shirred strands, our variety of tailor-made product finishes ensures the best processing on all machines.

- Excellent machinability products.
- Increase in productivity.
- Maturing properties ideal for the most traditional products.
- Excellent and perfectly balanced permeability to smoke.
- Good meat cling.
- Adjustable peeling levels depending on the final product.
- Stuffing caliber consistency for a uniform production.
- Possibility of printing and available in a wide range of colours.
- High sanitary conditions.



Mold development

An excellent permeability and perfect balance ensures first-class cultivation, especially in our casings R2L-D and KOKO-R.



Adaptable curve size

Our ring is designed to be used both in cooked and dry products. The different size options available are ideal to improve the settings and adapt the final forms of the sausages.



Clipping and tying

Our collagen casings feature high clipping stability and easy-processing on all standard clip machines. They are also wonderfully easy to handle when tying by hand.



RTS, ready to stuff

Our large caliber collagen is available in versions ready to stuff, which do not need any treatment or to be soaked.

STRAIGHT SAUSAGES

DESCRIPTION	DRY/CURED	COOKED	SMOKABLE	CALIBER	PROCESS	SHAPE
R2L-D For dry sausage and for high-speed processing.	✓✓	✗	✓	**32-115** mm	*Soak in 15% brine solution. (10 - 60 minutes) 20-25ºC*	
EW-D For smoked cooked sausage.	✗	✓✓	✓✓	**42-100** mm		
CLASS For smoked cooked sausage. For higher clipability.	✗	✓✓✓	✓✓	**35-78** mm		
KOKO-L For dry sausage (loin type).	✓✓✓	✗	✓	**60-90** mm		
KOKO-R For dry sausage.	✓✓	✗	✓✓	**30-100** mm		
R2 For dry sausage with long maturation time.	✓✓✓	✗	✓	**65-135** mm		
EFIDRY For cured and dry smoked products. Longer sticks length and bigger inner bore.	✓✓✓	✗	✗	**30-66** mm	*Soaking is not required.*	

Smoking

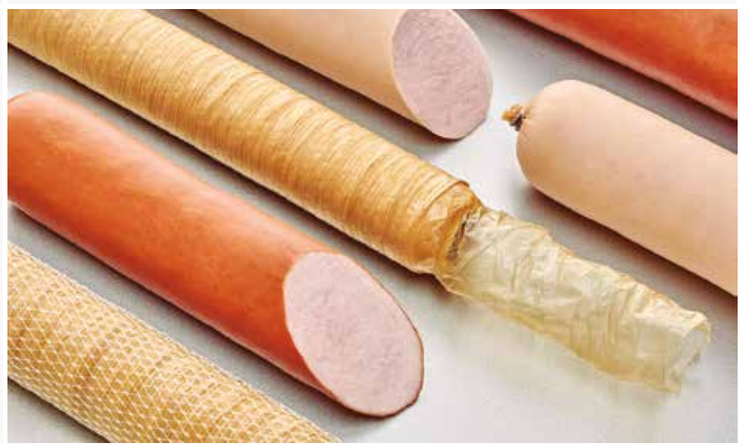
An excellent and perfectly balanced permeability to smoke and steam ensures first-class cultivation of flavour and aroma. The brilliant smoking performance provides an impeccable visual and aroma.

Maturing

We recommend a continuous reduction of temperature and relative humidity (r.h.) from approx. 22°C / 95% to 18°C / 85% (r.h.) at a low air flow rate (0,2 m/s - 0,5 m/s) over a period of 7-10 days. After maturing and for storage conditions of 16°C / 75-80% r.h. are recommended. The casing stays adhered to the product right the way through the maturing process, whilst at the same time guaranteeing excellent peelability from the finished product. Quick and easy peeling that makes the finished product look impeccable.

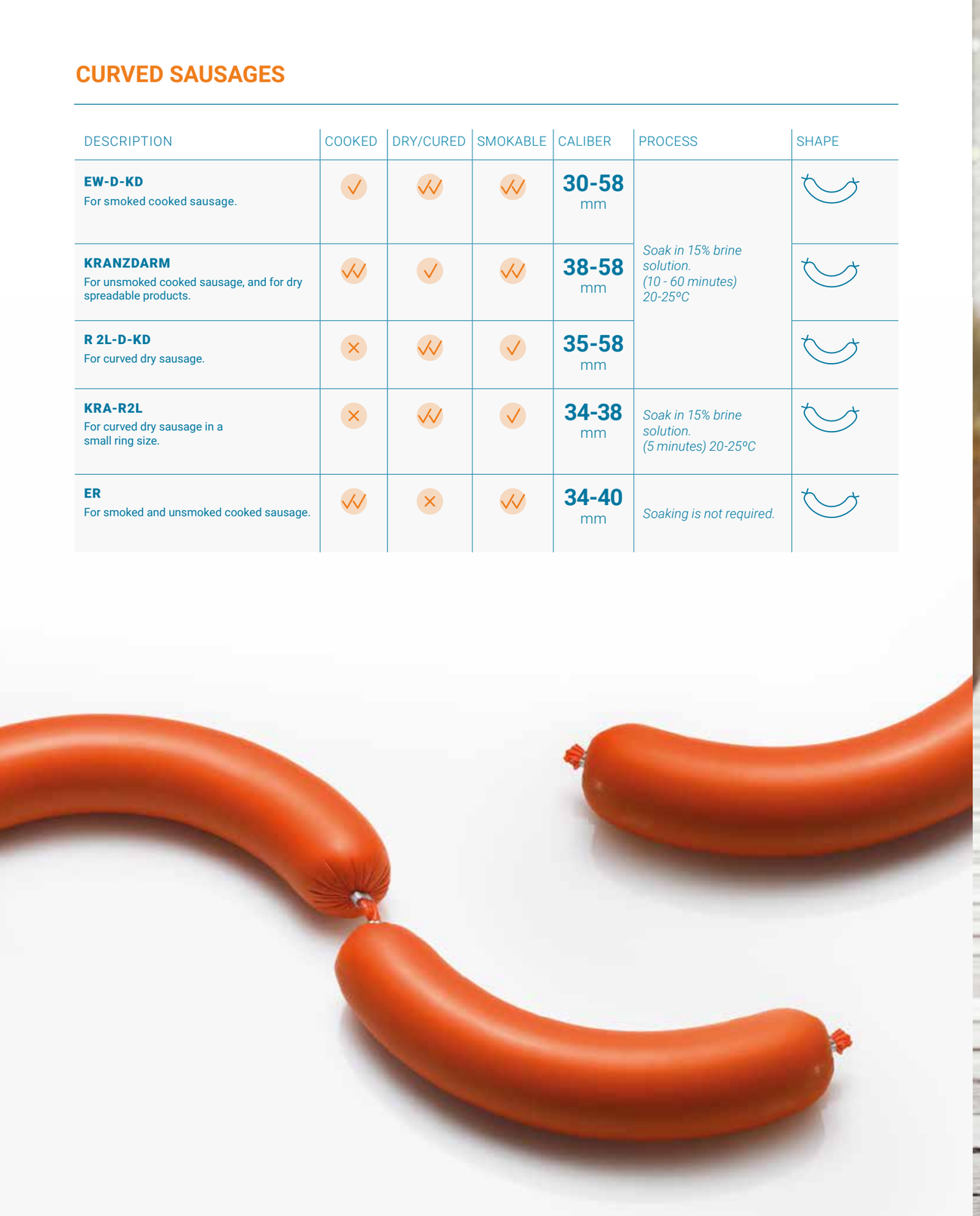
Cooking

Collagen Viscofan Casings can be dried, cooked, smoked, and cooked-smoked. Chamber cooking temperature should not exceed 75ºC.



CURVED SAUSAGES

DESCRIPTION	COOKED	DRY/CURED	SMOKABLE	CALIBER	PROCESS	SHAPE
EW-D-KD For smoked cooked sausage.	✓	✓✓	✓✓	**30-58** mm	*Soak in 15% brine solution. (10 - 60 minutes) 20-25ºC*	
KRANZDARM For unsmoked cooked sausage, and for dry spreadable products.	✓✓	✓	✓✓	**38-58** mm		
R 2L-D-KD For curved dry sausage.	✗	✓✓	✓	**35-58** mm		
KRA-R2L For curved dry sausage in a small ring size.	✗	✓✓	✓	**34-38** mm	*Soak in 15% brine solution. (5 minutes) 20-25ºC*	
ER For smoked and unsmoked cooked sausage.	✓✓	✗	✓✓	**34-40** mm	*Soaking is not required.*	



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Collagen food films Coffi-Coffinet

Collagen food film opens up a whole host of possibilities for new inspirations previously undreamt of, over and beyond the limits of traditional products. Collagen film covers meat, meat products and emulsions like a natural skin and enables you to transform low cost products into high-quality creations.

Beerwurst · Turkey · Chicken Roasts · Bologna · Ham-like products
Gammon · Smoked bacon · Meat products in nets · Semi Dry Salami
Sirloin · Tyrolan Ham · Sectiones and Formed Ham and Roasts
Lachsschinken



Coffi-Coffinet

Give your products an attractive high gloss finish for a whole new range of applications.

Our collagen fi lm “COFFI“ is available in a variety of widths & lengths in reels or sheets.

COFFINET is our collagen food film shirred together with various patterns of elastic and non elastic netting including the revolutionary TCN fixed diameter netting, it enables you to produce without having to use any additional film and netting applicators.

- Nets in a wonderful variety of shapes and sizes.
- Reduces cooking cycles, improves yields and optimizes production.
- Reduces cooking cycles, improves yields and optimizes production.
- Excellent smoking properties for optimal and attractive final products.
- The variety of colours offered can give your product that extra added-value.
- Seasonings can be encapsulated or rubbed onto the product wrapped in COFFI.
- Improve your yields and keep weight loss to a minimum.
- Easier than ever to produce collagen covered hams with COFFINET.
- Expand your range of sliced products with COFFINET TCN.

Collagen food films

DESCRIPTION	ROASTED	COOKED	SIZING	COLOUR FILM	NET SHAPE
COFFI The time-tested collagen film for roasts, hams and other meat products.	√	√	Film width: **78-620** mm	*clear, light black, caramel, salmon red*	Any shape netting to be applied with use of a Coffi applicator.
COFFINET Collagen food film shirred together with netting, either for manual or semi-automatic stuffing without any kind of Coffi machinery.	√	√	Film width: **285-620** mm		Regular elastic netting in a variety of square or rec-tangle patterns.
COFFINET WEB Web netting is a non-elastic netting that can be shirred onto the Coffinet tubes. There can be 24-38-48 Diamonds or Hexagons around the circumference.	√	√	Net caliber: **95-200** mm		Diamond or Hexagonal.
COFFINET TCN Collagen food film shirred with Total Control Net®, which is a netting with a preset fixed diameter. Total Control Net® is a patented and registered product of Trunet. Total Control Net The slicing net · TruNet (UK) Limited	√	√	Film width: **380-620** mm Net caliber: **95-190** mm		Rectangular and squares.

Not every flat width/colour variation is available. Please ask your country’s distributor for the corresponding data sheet for detailed information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.



Easy peeling (de-netting)

Our collagen film “COFFI“ makes it super easy to remove all types of netting. No more torn surfaces and unappealing finished products.



Sizing

Our COFFINET TCN gives you the capability for evenly sized products that will allow you to have a consistent shape and also allows you to stuff much longer pieces for even slicing all of the time.



Smoking

An excellent and perfectly balanced smoke up-take ensures first-class cultivation of flavour and colour and leaves you with an immaculate finished product.



Printing

Individual logo designs printed on our COFFI makes sure your products maintain the highest level of brand-recognition. COFFI can be printed in a variety of our edible colours.



Viscofan

50 years

Reshaping food and wellbeing.
For many, for long. with you

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more about Viscofan!

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