Functional solutions

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discover more!

Functional solutions



Viscofan is ready to meet the challenges of new trends in the food industry.

We have developed new intelligent packaging technologies to support our customers' fight against constant reduction in margins and higher operational costs in the food industry.

In a highly competitive market, it is critical to introduce more sophisticated casings and packaging concepts for food processors. It is not enough just to deliver structures with properties to protect the sausages, to improve the barrier or the mechanical properties of the casings. There is also a clear need to bring to the food industry a new generation of solutions with the target of launching new products, improving food safety and increasing operational efficiency.

Viscofan functional casings and packaging solutions can provide colour, flavours or spices to:

- Fresh protein (chicken, pork, beef, lamb, vegetarian and fish).
- Processed products (hams, poultry, lunch meats, sausages and vegetarian).
- Cheese.
- Ready to eat foods.

All of this in one simple step, improving good manufacturing practices and eliminating labour intensive application processes, thus increasing the value of the finished products.

Viscofan delivers cost effective alternatives to the manual and "messy" application of spices on the products, or the conventional smoking or frying methods of meat products, adding undeniable value to processors.

Viscofan Functional solutions are a sustainable solution making a valuable contribution to protecting the environment. Your production plant will remain clean, with virtually no waste water and zero smoke emissions.



Coated plastic casings

Coat your products with the benefits of a “cook-in” barrier plastic casing.

- A cost effective alternative to conventional smoking, frying or glazing of the ham.
- Eliminates multiple production steps increasing the operational efficiency.
- True plastic solutions with no “weak“ sealed seams and strong cooking burst resistance.
- Superior barrier properties to maximize product shelf-life and cooking yields for “cook & ship“.
- Purpose-designed stretch behaviour to get uniform size control for slicing for “cook & strip
- Customized natural smoke colour and flavour and natural colour solutions for new products.
- High yield with a defined meat cling and control of purge.
- Always uniform in colour intensity and homogeneity.





A sustainable solution

A sustainable solution making a valuable contribution to protecting the environment. Applying the smoke or the colour from the casing to the product instead of using the traditional smoking process is an environmentally friendly solution to your products, saving time, energy and water. The production plant will remain clean and, with virtually no waste water as well as no emissions in the exhaust air.

Safer and higher quality products

Viscofan smoke or colour impregnated casings can be used as “cook & ship“ casings avoiding the striping steps and minimizing the risk of post-process contamination, as a consequence product safety will be increased and the product shelf-life will be extended.

Simplifying Manufacturing

Simplifying the manufacture by using the same type of casing on different products. With our extensive range of colour tones and flavours available as impregnations on the casing, you will not lose production flexibility, with easy changeovers and minimal downtime you will be able produce a variety of different products and formats without changing the casing reference but the impregnation.

Adding undeniable value

Transferring colour or flavour in one - step during the cooking operation with our transfer casings will help you to increase manufacturing efficiency. With our unique barrier transfer concepts you will also get all the benefits of a shrinkable true plastic casing designed with a strong burst resistance and to minimize purge on cook-in processes meat and poultry products.

The wide range of Viscofan propietary casing transfer concepts ensure an innovative solution for practically any application in the food market.



BTC

Shrinkable multilayer polyamide casing with the highest transfer of smoke, colour and/or fl avour during the cooking process for “cook&strip“ applications where the inside good look is a must.

BTM

A versatile impregnated casing solution for “cook&strip“ slicing or for “cook&ship“ hams. BTM offers a cold transfer, with no special cooking cycle required.

Enhance

Enhance barrier multilayer casings are treated to carry liquid smoke or browning agents and transfer it to the finished product reducing the purge in well defined cooking conditions.



Vispice

The perfect transfer solution to innovate in classic products, enrich meals or enhance flavours

- Vispice will give you an edge on the competition.
- It is a consistent, calibrated, safe and clean process for seasoning marinating
- Savings during processing, cooking and preparing.
- It prevents cross-contamination in the seasoning, breading processes.
- Excellent quality thanks to technological developments.
- It is prepared with food consumption approved ingredients.
- For all kind of fresh or processed protein products.
- It increases your food's safety and quality as well as extend shelf life.
- It can be Kosher, allergen free or GMO free.
- Wide range of coatings



Shirred Vispice

We can now offer Vispice casings Shirred for automatic clipping machines. The clipper and clip size needs to be prepared to work with spice coated film. Our technical service personnel will help you determine if this product line will work in your current equipment or give recommendations regarding the proper set up.



Cut & Clip casings

Cut and clip pieces are sealed and closed on one side. They are available in a different range of diameters and lengths. The cut pieces are also available with an area free of spice to allow clipping without modifications to your current equipment. You will save on labour and seasoning.



Vispice transfer sheets

Use our Vispice transfer sheets in any environment, be it at home, in a professional kitchen or in a processing facility. Transfer sheets can be used to marinate, cook or cold transfer to any protein product. Vispice is being used in processing facilities around the world.



Great visual appearance

Great visual appearance enrich your consumers meals with Vispice. The appearance of the coating in the final product is homogeneous and visually very attractive to the consumer. Vispice an added value solution for your classic product line. It will attract your customer's attention with new aromas and flavours.



Vispice Tubular

A disruptive solution with natural differentiation

2 SUBSTRATES:
Permeable (fibrous)
Non permeable plastic

COATING TRANSFER
Spices

ONE STEP PROCESS



Stuffing efficiencies

Quick and easy stuffing process. RTS. No seams, no seals. Better clippability. It can be used in most of clipping machines.

Yield efficiencies: a sustainable solution

Saving application time. Saving of spices. Minimizes cross contamination.

Safety and certifications

Excellent hygienic standards. Safe and dry packaging and storage. Total control of product traceability. Homogeneity (size, strength, shine)



Excellent flavour.

Handcrafted appearance.

Homogeneous and attractive colour.

Wide range of calibers

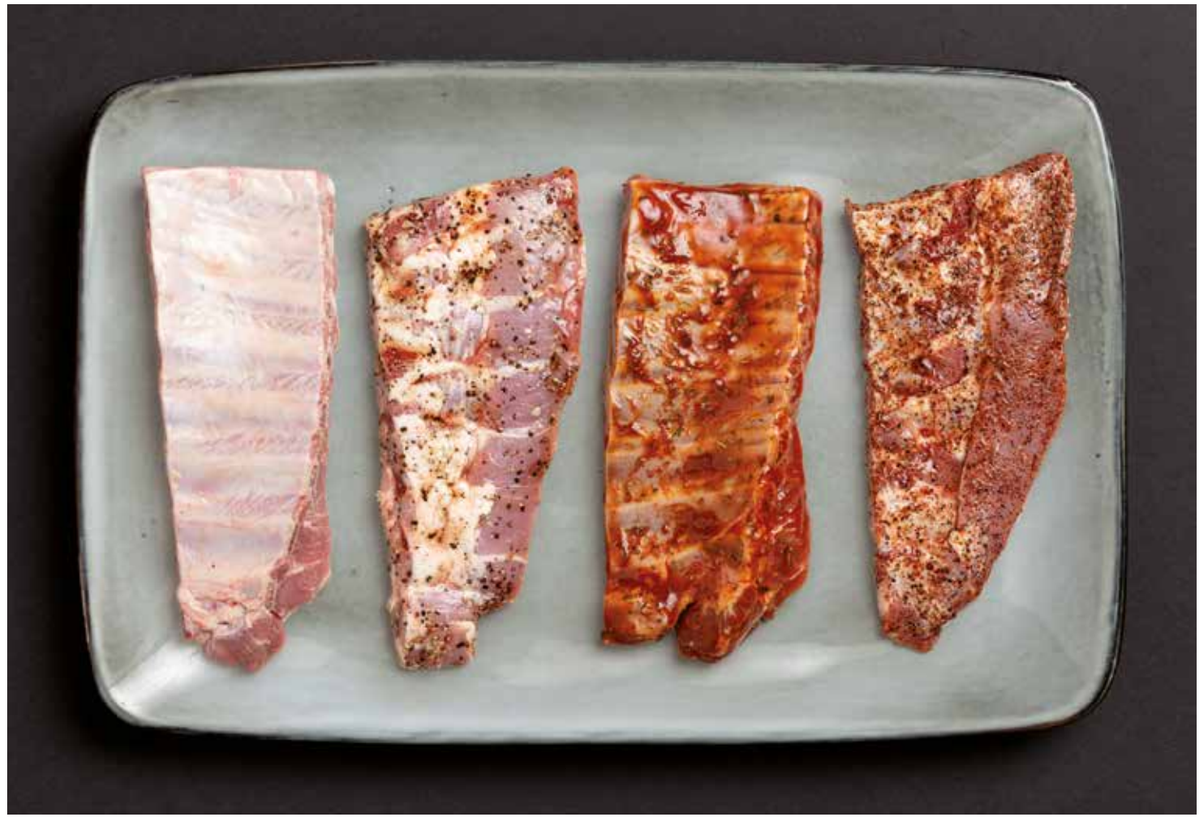
ediLEAF

Discover our innovative solution that will change the way we produce food products.

ediLEAF is a transparent and edible sheet developed from polysaccharides, that are designed to promote the homogenous transfer of ingredients such as flavours, spices and colours that will create a uniform coverage for your food product.

- ediLEAF has two product categories, all with a wide range of flavours:
  - Spices, marinades and sauces for meat, fish, sushi, ...
  - Spices for cheese and plant based products.

- ediLEAF adds value with appealing flavour and colour. Suitable for vegans, GMO and allergen free.
- It prevents cross-contamination in the seasoning and breading processes.
- Excellent quality thanks to technological developments.
- It is prepared with food-safe consumption approved ingredients.
- Its application is versatile, simple and clean.



Discover our innovative solution that will change the way we produce food products.

Sustainability

Zero Waste.
“Use only what you need”.
Eco-friendly.
Efficiency in production..

Time savings

Faster clean-up operation.
Easy handling of spice mixes.
Reduces down time when changing spice, marinade or sauce.

Added value

Homogeneous flavour for your products.
The leaf melts on the product.
Increases nutritional properties and addsa delicious flavour and colour to the food.

Tailor made

We can adapt ediLEAF to your preferences, we are offering you the opportunity to be unique.
A worldwide innovation.

Cost savings

Reduces cost of production.
Reduction of energy consumption.
Maintains the same packaging.

Food safety

Higher microbiological safety.
Only ingredients in the spices, marinades and sauces must be declared - depending on the country -.





visconet

A disruptive solution with stunning results

FLAT FILM
Permeable or
Non permeable plastic

COATING TRANSFER
Smoke, caramel and spices

NETTING
A great range of bulging shape.

THE FIRST AND ONLY IN THE MARKET



TruNet (UK) Limited

Stuffing efficiencies: higher productivity

Sticks ready to be stuffed. Quick and easy stuffing process. Consistent quality. Higher performance than current “sock shape” stockinette solutions.

Yield efficiencies: a sustainable solution

Significantly reduces the smoking time of the oven, saving money. Up to 4,5 hours.shape” stockinette solutions.

Safety and certifications

Excellent hygienic standards. Safe and dry packaging and storage.
Total control of product traceability. Homogeneity (size, strength, shine)



An attractive ham for the shopper.
Homogeneous and attractive colour.
Completely natural appearance.
Excellent flavour and aroma.



Opportunity for innovation:
Your perfect ally to develop your pipeline.
When smoke, colour or flavour are key.
Several transfer options.
Colour and spices transfer combined with bulging and barrier.



Viscofan

50 years

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

Scan to discover
more about Viscofan!

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