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SIBAR SP. Z O.O.
POLAND, 43-100 TYCHY
UL. MIKOŁOWSKA 64

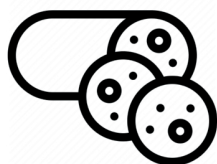


FIBROUS CASINGS



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.

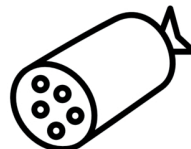
FIBROUS CASINGS ARE PERFECT FOR:



MORTADELA



PEPPERONI



SALAMI



SMOKED MEATS,
DRY CURED MEATS

Product for the most demanding

TRY HIGHEST QUALITY PRODUCTS

WWW.SIBAR.PL

FIBROUS CASINGS

PRODUCT FEATURES AND BENEFITS

- Permeable to smoke, oxygen and water vapor, while impermeable to microorganisms
- Adjustable treatment for easy release through high meat adhesion
- Available in shirred 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 and solid color printing with safe inks provides an enhanced visual appeal of both product and brand
- Suppression of mold growth available with optional SEC and BFU application



SERVICES



PRINTING

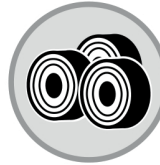
High quality print (front and back) with safe and odorless inks.



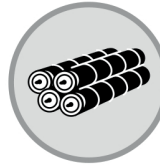
SHIRRING

High performance and safe shirring.

FINISHING FORMATS



FLAT REELS



SHIRRED STICKS

Many options depend on customer requirements.

CALIBERS RANGE

ø35 - ø125

COLOURS RANGE

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

USAGE ADVICES

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.
- To avoid damaging materials, do not open cartons with knives, sharp instruments or hooks.



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