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SIBAR
FOOD INDUSTRY SUPPLIER

PLASTIC MULTILAYER CASINGS



High performance casings for a wide range of processed meat, poultry and cheese applications. Casings have exceptional barrier and shrink properties, making them ideal for water and steam processing.

PLASTIC CASINGS ARE PERFECT FOR:



**POULTRY
PRODUCTS**



**LUNCHEON
MEAT**



**CHEESE
APPLICATIONS**



PET FOOD

Product for the most demanding

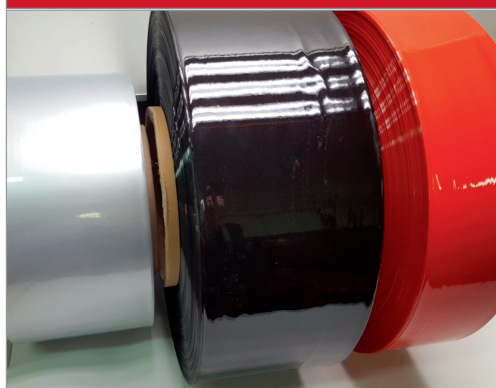
TRY HIGHEST QUALITY PRODUCTS

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PLASTIC MULTILAYER CASINGS

PRODUCT FEATURES AND BENEFITS

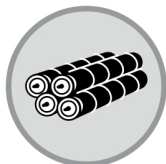
- **Multilayer structure**
- **Available in a wide range of colors and calibers**
- **Optional high quality process printing (front and back) with safe inks and the best designs to enhance your brand and product's visual appeal**
- **Finished formats including: flat reels and shirred sticks for optimum 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**



SERVICES

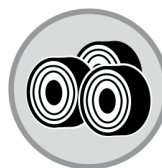


PRINTING
High quality print (front and back) with safe and odorless inks

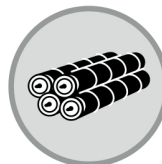


SHIRRING
High performance shirring machine can make up to 100 meters casing in stick

FINISHING FORMATS



FLAT REELS



SHIRRED STICKS
Many options depend on customer requirements

CALIBERS RANGE

ø35 - ø125

COLOURS RANGE

More than 30 colors available

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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