



**ALGAE CASING**

**PRODUCT HIGHLIGHTS:**

**FEATURES**

- Is an edible casing made from water soluble polysaccharides.
- Unique alternative to cellulose, collagen and natural sausage casing.
- Great for use in vegetarian products.
- Suitable for fresh, cooked, smoked & cooked, or dry cure sausage products.
- Composed of entirely non-animal based polymers.
- Does not contribute to cross-species contamination or concern for animal based illness
- Ingredients used are renewable and abundantly available.
- Complies with Kosher & Halal requirements.
- Does not affect nutritional profile of product.
- Excellent machinability improves stuffing yields.
- Unique texture and appearance.
- No artificial colouring.
- Available in a range of diameters: 17mm, 20mm, 23mm, 24mm, 32mm.

**APPLICATIONS:**

- Should be handled differently compared to collagen, natural or cellulose casing.
- Cannot be boiled or cooked in water.
- See attached sheet for specific handling instructions and suggested cook programs.

**SPECIFICATIONS:**

- Free from all known allergens.
- Non-GMO.
- GRAS Status.
- To be stored unopened under regular or dry storage conditions.
- Avoid exposure to high humidity, steam or hot water.

**SUGGESTED USAGE:**

- **Smoked & Cooked sausage:**
    - Stuff out sausages on a linking system (example Handtmann, Vemeg, etc..)\*
    - Smoke Program

Dry	60°C	15% RH	40 mins
Smoke	Natural or liquid smoke		30 mins
Dry	60°C	15% RH	20 mins
Cook	75°C	75% RH	to internal temperature
- Remove from smokehouse and let cool for 10 minutes.  
Shower for 2 minutes  
Refrigerate prior to packaging

\*See shipping page for stuffing horn sizes recommended for each dimension of casing.



# Specification Sheet

## Algae Casings

- **Fresh sausage:**
  - Stuff our sausages on a linking system (example Handtmann, Vemeg, etc.).\*
  - Sausages can also be run through Z-linked for portioning.
  - Package sausages.
  - Sausages can be sold refrigerated or frozen.
  - Cooking instruction for end user:
    - 1- Pan fry in lightly oiled skillet over medium-high heat.
    - 2- Grill or BBQ over medium heat (lightly greased surface).
    - 3- Deep fry.
- **Fully cooked vegetarian sausage:**
  - Stuff out sausages on a linking system (example Handtmann, Vemeg, etc..)\*
  - Cook Program

Dry	60 °C	10% RH	30 mins
Cook	85 °C	60% RH	85 °C internal temp
  - Cooking instruction for end user:
    - 1- Pan fry in lightly oiled skillet over medium-high heat.
    - 2- Bake in preheated conventional oven (350 °F) for 10-12 minutes (rotate sausage half way through cook time).

### SPECIFICATION SHEET:

#### “ALGAE CASING 17, 20, 23, 26 mm”.

#### DESCRIPTION

Edible film composed of natural polysaccharides and water.

#### INGREDIENTS:

All components meet Food Chemical Codex requirements and are considered GRAS. All ingredients are Kosher certified.

#### PACKAGING:

Available in a variety of widths and sizes. Packaged in food grade poly bags.

#### STORAGE INSTRUCTIONS:

Product should be stored in sealed bags under dry storage conditions and not refrigerated or frozen.

#### SHELF LIFE:

18 months

\*See shipping page for stuffing horn sizes recommended for each dimension of casing.

**BACTERIOLOGICAL DATA:**

Test			
	Spec	Units	Method
<b>Total Plate Count</b>	<3000	col/gram	AOAC 990.12
<b>Coliform</b>	<20	col/gram	AOAC 991.14
<b>Yeast &amp; Mold</b>	<200	col/gram	BAM Ch 18
<b>Salmonella</b>	Neg.	/gram	BAM Ch 5
<b>E.Coli</b>	<20	col/gram	AOAC 991.14

**MECHANICAL DATA:**

Test			
	Specification range	Units	Method
<b>Moisture</b>	8.0 – 10.5	%	TP15.09
<b>Thickness</b>	1.7 – 1.9	mils	TP15.12

**NUTRITIONAL (per 100 g):**

Calories (kcal)	356.27	Carbohydrates (g)	82.61
Calories from Fat (kcal)	0.30	Dietary Fiber (g)	12.67
Fat (g)	0.03	Total Sugar (g)	0.00
Mono Fat (g)	0.00	Water (g)	12.00
Poly Fat (g)	0.00	Vitamin A-IU (IU)	0.00
Saturated Fat (g)	0.01	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.00	Sodium (mg)	134.43
Protein (g)	0.57	Calcium (mg)	184.83
Cholesterol (mg)	0.00	Iron (mg)	0.03
		Potassium (mg)	18.20

\*Please note that the values are derived by calculations only based on available reference data.

**ALLERGEN CHECKLIST:**

. Original form

Component	Present in the product
Peanut or its derivatives e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO
Tree nuts almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates, etc.	NO
Fish or its derivatives, e.g., fish protein and extracts, etc.	NO



# Specification Sheet

## Algae Casings

Crustaceans (including crab, crayfish, lobster prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g., extracts, etc.	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO
Wheat, triticale or their derivatives, e.g., flour, starches and brans, etc. Includes other wheat varieties such as spelt, durum, kamut, emmer, etc.	NO
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc.	NO
Sulphites, e.g., Sulphur dioxide and sodium metabisulphites, etc. List source: caramel color.	NO
Gluten protein or modified gluten protein from barley, oats, rye, triticale or wheat, including kamut or spelt. List source of gluten: barley, rye, oats.	NO
Others (as considered necessary)	/

### SPECIFICATION SHEET:

#### “ALGAE CASING 32 mm”.

#### DESCRIPTION

Edible film composed of natural polysaccharides and water.

#### INGREDIENTS:

All components meet Food Chemical Codex requirements and are considered GRAS. All ingredients are Kosher certified.

#### PACKAGING:

Available in a variety of widths and sizes. Packaged in food grade poly bags.

#### STORAGE INSTRUCTIONS:

Product should be stored in sealed bags under dry storage conditions and not refrigerated or frozen.

#### SHELF LIFE:

18 months

#### BACTERIOLOGICAL DATA:

Test			
	Spec	Units	Method
<b>Total Plate Count</b>	<3000	col/gram	AOAC 990.12
<b>Coliform</b>	<20	col/gram	AOAC 991.14
<b>Yeast &amp; Mold</b>	<200	col/gram	BAM Ch 18
<b>Salmonella</b>	Neg.	/gram	BAM Ch 5
<b>E.Coli</b>	<20	col/gram	AOAC 991.14

#### MECHANICAL DATA:

Test			
	Specification range	Units	Method
<b>Moisture</b>	8.0 – 10.5	%	TP15.09
<b>Thickness</b>	1.9 – 2.1	mils	TP15.12

**NUTRITIONAL (per 100 g):**

Calories (kcal)	356.27	Carbohydrates (g)	82.61
Calories from Fat (kcal)	0.30	Dietary Fiber (g)	12.67
Fat (g)	0.03	Total Sugar (g)	0.00
Mono Fat (g)	0.00	Water (g)	12.00
Poly Fat (g)	0.00	Vitamin A-IU (IU)	0.00
Saturated Fat (g)	0.01	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.00	Sodium (mg)	134.83
Protein (g)	0.57	Calcium (mg)	184.83
Cholesterol (mg)	0.00	Iron (mg)	0.03
		Potassium (mg)	18.20

\*Please note that the values are derived by calculations only based on available reference data.

**ALLERGEN CHECKLIST:**

. Original form

Component	Present in the product
Peanut or its derivatives e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO
Tree nuts almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates, etc.	NO
Fish or its derivatives, e.g., fish protein and extracts, etc.	NO
Crustaceans (including crab, crayfish, lobster prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g., extracts, etc.	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO
Wheat, triticale or their derivatives, e.g., flour, starches and brans, etc. Includes other wheat varieties such as spelt, durum, kamut, emmer, etc.	NO
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc.	NO
Sulphites, e.g., Sulphur dioxide and sodium metabisulphites, etc.	NO
List source: caramel color.	NO
Gluten protein or modified gluten protein from barley, oats, rye, triticale or wheat, including kamut or spelt. List source of gluten: barley, rye, oats.	NO
Others (as considered necessary)	/

### SHIPPING:

- Algae casing is sold in case quantities.
- Product details specific to each casing:

Algae Casing 17 mm	
Product Code	230X-172
Caliber	17 mm O.D.
Length	12 M/39.4 ft
Quantity	66 per caddy
Total Length	792 M/ 2598.4 ft
Stuffing Horn Size	10

Algae Casing 20 mm	
Product Code	230X-202
Caliber	20 mm O.D.
Length	12 M/39.4 ft
Quantity	50 per caddy
Total Length	600 M/ 1968.5 ft
Stuffing Horn Size	10

Algae Casing 23 mm	
Product Code	230X-232
Caliber	23 mm O.D.
Length	12 M/39.4 ft
Quantity	50 per caddy
Total Length	600 M/ 1968.5 ft
Stuffing Horn Size	12

Algae Casing 26 mm	
Product Code	230X-262
Caliber	26 mm O.D.
Length	12 M/39.4 ft
Quantity	32 per caddy
Total length	384 M/ 1259.8 ft
Stuffing Horn Size	16

Algae Casing 32 mm	
Product Code	230X-321
Caliber	32 mm O.D.
Length	12 M/39.4 ft
Quantity	21 per caddy
Total Length	252 M/ 826.8 ft
Stuffing Horn Size	23

Fecha y Firma:

07/03/2017

