

Material Specification

Nalo Faser I bak nat Dia. 55
Materialno: 150-876-70
Material: Fibre-reinforced cellulose casing
Customer: Foodpack / 132338

Characteristics

Type	Nalo Faser I
Diameter	55 mm
Flatwidth (measured on unprinted reelware) "Viscose casings are made from natural raw materials. The layflat is therefore subject to shrinkage during storage time which cannot be controlled precisely. A deviation of the layflat from the specification does not have an influence on the stuffing diameter and does consequently not constitute a cause for complaint."	81,0 mm - 87,0 mm
Colour	bak nat
Conversion tying	tied with loop
String colour	red-white
Length tying	50,0 cm
Content of packaging in pcs	1.000 PC
Oxygen permeability, DIN 53 380 (the expected value / reelware)	20-50 cm ³ /m ² d bar at 23°C and 53% r. h.
Water vapour permeability, ISO 15106-3 (the expected value / reelware)	500-1500 g/m ² d at 23°C and 85% r. h.
Processing notes	min. 15 Min. < 40°C soaking.

Storage conditions	Store the casing in original closed packaging at 3°C to 24°C and 45-75% r. h.
Storage time in original closed packaging	24 months from date of production.
Food safety	See Declaration of Compliance „Sausage casing not edible“

Date: 27/02/2024	Signature:
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The products of our artificial casings are not edible sausage casings (according to the Regulation 1169/2011/EU, Annex VI, Part C, specific requirements concerning the designation of sausage casings). To assure traceability information on the label are required. This information is strictly confidential and not to be shared with competitors or any third parties, under any circumstances. Any infringement will entail claims for indemnification and summary dismissals where applicable. The exclusive responsibility for the use of food ingredients in different food types falls within the responsibility of the food manufacturer who has to observe existing laws and regulations for his envisaged purpose. Valid until further notice.