

COLLAGEN FOOD FILMS



VISCOFAN COLLAGEN PRODUCTS



BRAZIL · CANADA · CHINA · COSTA RICA · CZECH REPUBLIC · GERMANY · MEXICO · RUSSIA · SERBIA · SPAIN · THAILAND · UNITED KINGDOM · URUGUAY · USA

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Collagen food film opens up a whole host of possibilities for new inspirations previously undreamt of, over and beyond the limits of traditional products. Collagen film covers meat, meat products and emulsions like a natural skin and enables you to transform low cost products into high-quality creations.

PRODUCT	FLAT WIDTH	COLOUR	PROCESSING INFORMATION
Coffi The time-tested collagen film for roasts, hams and other meat products.	78 mm - 620 mm	clear, black, light black, caramel, salmon red	Do not soak. Process dry. Wrap meat in collagen film, which can then be inserted into an elastic net. Tie or clip ends.
Starfoil Collagen film made from best quality porcine collagen.	126 mm - 620 mm	clear	
Coffinet Collagen food film shirred together with netting, either for manual or semi-automatic stuffing without any kind of Coffi machinery, or for complete automation of Coffinet application by using Coffinet Piston Applicator.	285 mm - 620 mm		
Coffinet TCN Collagen food film shirred with Total Control Net®, which is a netting with a preset fixed diameter. Total Control Net® is a patented and registered product of TrunNet.	380 mm - 620 mm	clear, black, light black, caramel, salmon red	





HAM	ROAST	BOVINE COLLAGEN	PORCINE COLLAGEN	WITH NET	COFFI MACHINERY NEEDED
●	●	●			●
●	●		●		●
●	●	●		●	
●	●	●		●	

Not every flat width/colour variation is available. Please ask your country's distributor for the corresponding data sheet for detailed information. All data published corresponds to our present state of knowledge and is published without any liability. Viscofan reserves the right to make alterations and supplements as technology progresses.



- COFFI MACHINERY**
- COFFINET PISTON APPLICATOR**
Specific Coffinet applicator that allows the complete stuffing automation of products of whatever caliber and length by using COFFINET.
- COFFI-B3**
For manual application of Coffi sheets together with net. Suitable for whole muscle, sectioned and formed meat products.
- COFFI-H1**
For manual application of Coffi on reels together with net. Suitable for whole muscle, sectioned and formed meat products.
- VN-SS**
Automatic machine for the application of Coffi on reels together with net. Suitable for sectioned and formed meat products and various types of emulsion in mid and large flat widths. Also suitable for manual application.

