

FIBROUS CASINGS



- ✓ Natural look finished products
- ✓ Correct permeability properties
- ✓ Perfect meat cling
- ✓ Excellent peelability



FIBROUS CASINGS

GLOBUS FIBROUS CASINGS FOR EVERY DEMAND IN SAUSAGE & HAM PRODUCTION



APPLICATIONS

- ✓ Smallgoods
- ✓ Cheese
- ✓ Poultry products

BENEFITS

- ✓ Excellent Peelability
- ✓ High Mechanical Strength enabling its usage on automated processing systems
- ✓ Excellent Calibre Stability
- ✓ Improved Colour Development to finished products

MATERIAL TYPES

Securex Type

Is designed to shrink with the product encased. It is recommended for the production of all Fermented and Matured Salami, and Semi Dried sausage.

PSX Type

Ideally suited for fine emulsion style products including Strasburg, Mortadella, Devon, Luncheon & processed Cheese products. Also suitable for slicing salami logs where minimal cling and ease of stripping is required.

Zip Type

Excellent peel ability and Smoke permeable properties makes this material Type ideal for in house stripped & sliced products, Pizza Salami, Full Muscle Ham, Virginian Ham, Smoked Process Cheese Products, and Processed Poultry Products.

CALIBRE RANGE

Nominal Calibres' 36 – 200mm.

CONVERSION TYPES

Reel, Clipped Pieces, Preshirred, Prestuck

COLOURS

Available in an extensive range of colours.

PRINTING

- ✓ 6 colour Front, 6 colour back
- ✓ Located & Continuous
- ✓ Maximum repeat length for located print 570mm

GLOBUS *Viscofan* GROUP

t. 1300 136 398 (Australia)
0508 456 287 (New Zealand)
e. info@globusgroup.com.au
w. globusgroup.com.au

AUSTRALIA
1 Hartzell Place
Bankstown, NSW 2200

83 Metro Link Circuit
Campbellfield, VIC 3061

C/- ABS Office, Level 1
23 Middle Street
Cleveland, QLD 4163

469 Yatala Vale Road
Fairview Park, SA 5126

C/- UTI, Lot 103
16-18 Thorpe Close
Welshpool, WA 6106

NEW ZEALAND
67-69 Seaview Road
Lower Hutt, Wellington 6008

Unit 18, No 13 Laidlaw Way
East Tamaki, Auckland 2016

Globus Group Southern
Region Office

15 Stenness Avenue,
Somerfield,
Christchurch 8024