



Artificial Casings

Barentz Finland Oy's range of artificial casings includes:

- Fibrous casings
- Plastic casings
- Collagen casings
 - o edible
 - o inedible
- Special casings, such as:
 - o textile casings
 - o flavored casings, etc.
 - o smokeable curved and straight plastic casings

Our warehouse in Vantaa stocks the most common sizes of artificial casings for manufacturing various cooked sausages, hams, and cured sausages.

Collagen Casings

Our range of collagen casings include both edible and inedible collagen casings.

Edible straight collagen casings are mainly used for small sausages, such as frankfurters, barbeque sausages, salami snacks, etc.

We now also sell curved collagen casings for raw sausages, barbecue sausages and cured sausages.

Inedible collagen casings are most commonly used for ring sausages, cooked sausages and cured sausages.

Smoke permeates collagen casings well, and in that respect collagen casings are very similar to natural casings. In addition, edible collagen casings have developed to become very similar to natural casings in the mouthfeel of the finished product.

Special Casings

The group "special casings" contains a range of products that use casings in various ways.

Textile casings are well-suited to the manufacture of cured sausages, for example, but when laminated they can also be used in higher-quality cooked sausages or liver sausages. Textile casings are often used to give the product a premium appearance.

Different flavored casings add flavor, color, and structure to the surface of the finished product.

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Using flavored casings can give pepper salami in particular a beautiful surface that can withstand slicing.

Flavored casings can also be laminated so that they are impermeable. These can be used for cooked sausage/raw meat applications.

Textile casings, as well as casings made from fibrous materials, can be sewn into all kinds of shapes. Only your imagination is the limit.

Fibrous and plastic Casings

Fibrous casings are cellulose casings reinforced with fibrous paper. The material is extremely breathable and is therefore suitable for use in the manufacture of various smoked products. Fibrous casings are most commonly used to manufacture smoked cooked sausages, hams, and cured sausages. Fibrous casings are precise in caliber and are therefore popular in the manufacture of products that are to be sliced. Various inner surface treatments can affect factors such as how well the casing detaches from the product to be sliced, or how well the casing shrinks along with the sausage during the maturing process.

These inner surface treatments are numerous and varied, and are always chosen according to the requirements for the product. Our warehouse in Vantaa stocks the most common sizes of fiber casing caliber sizes for manufacturing various cooked sausages, hams, and cured sausages.

Our range of plastic casings includes basic polyamide casings, laminated and oriented multilayer casings, and special plastic casings. Plastic casings most commonly consist of polyamide and polyethylene.

Plastic casings are used for cooked sausages and cooked hams, which are not smoked.

These impermeable plastic casings allow for very low cooking and storage loss.

Plastic casings are also available as cook proof PET casings, with a maximum cooking temperature of 220 degrees Celsius.

Permeable plastic casings are a modern product. They are permeable to smoke and are used widely to replace small-caliber lamb and hog casings as well as large-caliber fiber casings.

Curved, smokeable small-caliber peelable plastic casings are an excellent option for manufacturing skinless sausages.

Printing on Plastic Casings

We can also provide casings printed to the customer's specifications.

Contact us to find the best artificial casing option for you.

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