

VISCOFAN VEGGIE (EU)

PRODUCT DESCRIPTION

Edible casing made from vegetal origin polysaccharides and water. It is developed for use in vegetarian/vegan products as well as in meat applications where cross-species avoidance is of relevance.

PRODUCT APPLICATION

Intended use for foodstuff production, not to be consumed directly. This product is ready to stuff, no further preparation needed before usage.

PRODUCT PRESENTATION

Standard sizes are 19-32 mm. Wider range possible upon request. Casings are typically sold shirred into 50' sticks, for manual or semiautomatic stuffing. Sticks are packed into cardboard caddies sealed into a plastic overwrap. Modified atmosphere used.

STORAGE RECOMMENDATIONS

Warehouse	Temperature should stay between 15 °C and 23 °C
	Casings are to be stored in dry, cool places, away from sunlight and heat sources
Stuffing	Viscofan Veggie is packed ready-to-stuff
	No soaking or any other pre-stuffing conditioning
	Avoid humidity loss while handling
	Stuff to recommended size

BASIC CHEMICAL COMPOSITION

Sodium alginate (E 401), konjac gum (E 425i), guar gum (E 412), vegetal glycerol (E 422), and vegetal oil.

All components are from vegetal origin and in compliance with Regulation (EU) 231/2012 laying down specifications for food additives and Food Chemical Codex specifications.

According Regulation 1333/2008 and based exclusively on casing composition, final sausage manufactured with Veggie casing complies with required limit for konjac of 10 g/kg.

Vegetal polysaccharides	45 - 60 %
Water	20 - 25 %
Glycerol	18 - 25 %
Vegetal Oil	2 - 5 %

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USE RECOMMENDATIONS

Stuff to nominal size (+/- 1 mm, depending on application). Adjust production speed to avoid excessive wetting out for the casing. Use clean horns, free from emulsion leftovers and water condensation. After opening the caddy, or when stopping production, keep remaining sticks protected (wrapped) to minimize humidity loss.

BEST BEFORE DATE

Recommended usage period is 1 year after shipment date. This period should not be taken as shelf-life for the product. If properly stored and handled, Veggie casings can be safely used past this period. This product is packaged in protective atmosphere. Veggie casings are to be stored in a cool and dry place, away from sunlight and heat sources.

FOOD LEGISLATION

Recommendation labeling:

Stabilizers (sodium alginate, konjac gum, guar gum) or Stabilizers (E 401, E 425i, E 412).

Labeling recommendation according EU Reg. 1169/2011. Responsibility for labeling on product for final customer is under final product manufacturer. Local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

Vegetal Veggie is meant to be consumed together with the products encased.

All components are from vegetal origin and in compliance with Regulation (EU) 231/2012 laying down specifications for food additives and Food Chemical Codex specifications. According Regulation 1333/2008 and based exclusively on casing composition, final sausage manufactured with Veggie casing complies with required limit for konjac of 10 g/kg.

A) ALLERGENS

No allergen substances, in accordance with European Regulation (EU) 1169/2011 are used during manufacture of Viscofan Veggie casings.

B) GMO

Original raw materials and process coadjutants used in Viscofan Veggie casings do not contain genetically modified organisms, and specific labeling is not required in accordance to European Regulations (EC) 1829/2003 and 1830/2003.

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NUTRITION FACTS

Viscofan Veggie Casing
per 100 g *)

Energy	157	kcal
Energy	636	kJ
Fat, total	3,45	g
- saturated fatty acids	0,41	g
- trans fatty acids	0,02	g
Carbohydrates (calculated difference)	4,7	g
- sugars	0,2	g
Raw protein	0,6	g
Salt (calculated from sodium)	5,0	g

* Viscofan Veggie casings were analysed by an external accredited institute; the data are average values which may vary.

ORIGIN

Viscofan Veggie Casings are produced in Germany, European Union.

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