One company – more solutions

Easy Peel IT

Superior peeling properties for in-house slicing operations

www.viskoteepak.com
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Fibrous Easy Peel IT is a casing that has a specially-treated inner surface making it easy to peel from the sausage. It is ideal for the production of cooked, smoked meats and bologna type sausages, where easy release is required for in-house peeling operations.

Optimal peelability through reduced adhesion

No matter whether you're processing hams, smoked meats, cured meats or other similar products, you can always rely on Easy Peel IT's first-class peeling and handling properties. The optimal balance between peelability and adhesion is attained through reduced yet precisely controlled casing adhesion.

Easy Peel IT speeds up your customers' processes, thus improving the efficiency of their operations. Less manual labour is needed for peeling, and in case the end user performs the peeling, the easy and effortless release of casing also contributes to consumer preference and satisfaction.

Best processing performance

Easy Peel IT is a strong and reliable casing featuring excellent calibre consistency, permeability and high temperature resistance. It is ideal for the processing of fresh and salted meat products, as well as products that are smoked or cooked.

The easy-peeling coating effectively prevents excessive casing adhesion to the meat surface. Easy Peel IT is therefore the perfect choice for products with high protein content, such as boiled ham and turkey or other poultry products. Special applications like dry-hot smoked products and cheese also become easier to peel.

As you like it

Fibrous Easy Peel IT is available shirred, clipped or tied to length, and as reelstock. It can be made in a variety of colours and supplied in up to six-colour prints.

The basics of Fibrous

ViskoTeepak™ fibrous casings receive their unique properties from a combination of a specially made paper base and a natural cellulosic covering. The paper base imparts strength and dimensional stability making it the best choice for high speed sausage production plants. The cellulose impregnation provides permeability to water and smoke, and lets the casing stretch and shrink in accordance with the specific processing requirements of small or large scale producers.

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