



NutraCasing

EDIBLE VEGETABLE-BASED CASINGS



4161 SLADEVIEW CRESCENT, #21 • MISSISSAUGA, ONTARIO • L5L 5R3
PHONE: 905-569-6833 • FAX: 905-569-6844



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EDIBLE VEGETABLE-BASED SAUSAGE CASINGS

THIS UNIQUE NEW MATERIAL HAS A VARIETY OF PROPERTIES AND ADVANTAGES...

- *Edible casing composed of natural water-soluble polysaccharides; ingredients are renewable and abundantly available*
- *Excellent appearance and texture*
- *Mainly used for fresh sausages (exp. Breakfast or Italian sausages); can be used for cooked, smoked & cooked, or dry cured providing proper cook cycles are used (ideal processing parameters can be provided by request)*
- *Currently available in 17, 20, 22, 23 mm, shirred format; processed on conventional stuffing machinery*
- *Can supply larger diameter casings up to 34 mm in a shirred format, pending sufficient usage volumes*
- *Kosher Certified – ideal for use in Kosher or Halal sausage products*
- *Casing partially dissolves during cooking making it an ideal replacement for skinless sausage products*
- *All components are non-allergenic and non-GMO*
- *Composed entirely of non-animal based polymers – no cross-species labelling concerns*
- *Being a vegetable based casing there is no concern over the potential spread of animal based illnesses*



SPECIFICATION SHEET

NutraCasing

i. PRODUCT INFORMATION :

PRODUCT NAME:	NUTRACASING
PRODUCT CODE:	NCF2012
DESCRIPTION:	Edible casing composed of natural polysaccharides and water. All components meet Food Chemical Codex requirements and are of Generally Recognized as Safe (GRAS) status
COUNTRY OF ORIGIN:	USA
PACKAGING:	50 x 15 meters (49.2 feet) (Total: 750 meters, 2460feet)

ii. PRODUCT SAFETY :

ALLERGENS:	Free from all known allergens
GMO STATUS:	Non-GMO
STORAGE INSTRUCTIONS:	Product should be stored in sealed bags at ambient temperature between 45 to 60% relative humidity. Recommended shelf life is 1 year.

iii. MECHANICAL DATA :

APPEARANCE:	White, slightly-opaque tubular casing	
LENGTH:	15 meters per slug	
CALIBER:	20 mm	
MOISTURE (%):	(WKI-144)	18 – 20
THICKNESS:	(WKI-143)	2.3 – 2.6 mils
1" WET TRANS:	(WKI-183)	> 150 grams
1" DRY LONG:	(WKI-140)	> 800 grams
DRY ELONGATION:	(WKI-140)	> 50
WET ELONGATION:	(WKI-183)	> 2

iv. BACTERIOLOGICAL DATA :

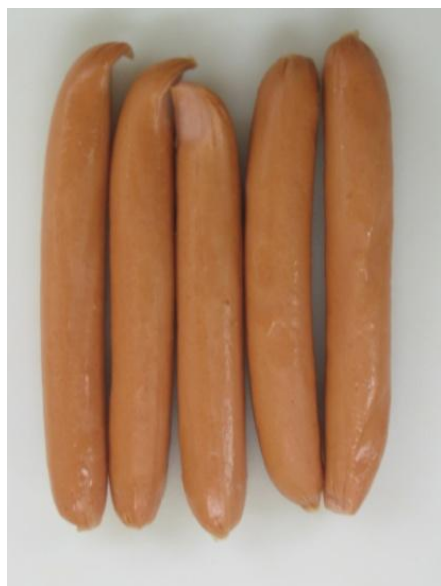
TOTAL PLATE COUNT	< 3000	/GRAM	(CMMEF 4.15)
COLIFORM, VRB	< 20	COL/GRAM	(AOAC 991.14)
YEAST	< 200	COL/GRAM	(AOAC 997.02)
STAPH. AUREUS	< 20	/GRAM	(SMEWW 9213B5)
SALMONELLA	NEG	/GRAM	(AOAC 998.09)
LISTERIA	NEG	/GRAM	(AAOAC 995.22)
MOLD	<200	COL	

DATE ISSUED
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SUGGESTED COOK PROCESSES

SMOKED & COOKED SAUSAGE	FRESH SAUSAGE
<ul style="list-style-type: none">• Stuff out sausage using 11 mm horn on a linking system (exp. Handtmann, Vemag, etc.)• Step 1) DRY – 40 minutes at 60 degrees C, 15% Relative humidity• Step 2) SMOKE – liquid or natural smoke (depending on customer – if using liquid smoke, 30 minute dwell cycle and 20 minute dry cycle required)• Step 3) COOK – 75 degrees C at 80% Relative humidity until internal temperature of 70 deg C.• → Remove from smokehouse, let cool for 10 minutes, shower for 2 minutes; refrigerate to cool prior to packaging.	<ul style="list-style-type: none">• Stuff out using 11 mm horn• Sausages can be linked or run through Z-linker for portioning• Fresh sausages (breakfast, Italian, etc.) can be pan fried with light oil, grilled, or deep fried – Sausages stuffed in NutraCasing CANNOT be boiled in water to cook



****Being a vegetable-based casing, NutraCasing should be handled differently from collagen, natural, or cellulose casings. In order for NutraCasing to function as intended the suggested cook processes above should be followed in order to obtain excellent results***

****NutraCasing should not be soaked or exposed to excessive moisture before stuffing***

****Sausages stuffed in NutraCasing should not be boiled to cook***

***** NEVER shower sausages stuffed in NutraCasing immediately after cook***



NUTRACASING APPLICATION DETAILS		
CUSTOMER NAME / CONTACT		
TYPES OF SAUSAGES PRODUCED FRESH COOKED SMOKED DRY-CURED		ADDITIONAL PRODUCT DETAILS:
TYPE OF STUFFING EQUIPMENT USED HANDTMANN VEMAG TOWNSEND		TYPE OF LINKING
SAUSAGE DIAMETERS PRODUCED		CURRENT CASING TYPE BEING USED
CURRENT CASING USAGE (PER WEEK)		
CASING SIZE	VOLUME	PRICE POINT
PRODUCT REQUIREMENTS KOSHER HALAAL VEGETABLE-BASED		REASON FOR INTEREST IN NUTRACASING ALTERNATIVE

For more information regarding NutraCasing and processing, please contact:

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