



TRADITIONAL AND EDIBLE COLLAGEN CASINGS





ABOUT US

FABIOS S.A. is a manufacturer of various types of collagen casings in different calibres and colours. Every month, our products reach countries of the European Union and also the countries of Eastern Europe, Asia, Americas and Australia. New solutions, new products allow us to be competitive in the global market. And it all began in 1973...



ABOUT US

Fcase was established with the aim of creating modern edible casings. The starting point for work on the casing technology production were modern and fully automated sausage casings production processes. The goal of Fcase is to create high quality casings, which guarantee users efficient production and satisfaction from the finished product.



**THE HIGHEST STANDARDS OF QUALITY
AND ENVIRONMENT PROTECTION**

STABLE SUPPLIER

CONSTANT DEVELOPMENT

QUALITY AND PRODUCTIVITY





Product Overview

FABIOS traditional collagen casings – are the most popular type of casings. These casings are in our offer since the very beginning of FABIOS's operation. Traditional collagen casings are resistant and flexible and they are very easy and efficient to use. Traditional collagen casings are the packaging for sausages, which allows to expose the attractive look of the products and encourages consumers to purchase.

Application

- are used in the production of small, medium and large sausages;
- are used in the production of smoked, scalded and scalded-smoked sausages.

Features

- products gain a natural and tasty appearance;
- acquire a beautiful colour during smoking;
- permeable to steam and smoke;
- efficient in production;
- durable during filling and clipping.

Types of casings

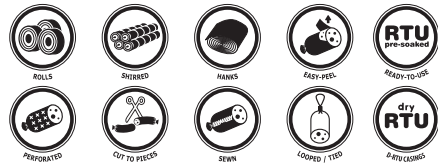
- traditional collagen casing intended for products with medium and coarsely minced stuffing
- traditional collagen casing intended for products with emulsion stuffing

Please, contact FABIOS representative or FABIOS Sales in order to choose the casing, that is the best for your product.

Available calibres

ø22, ø26, ø28, ø32, ø35, ø38, ø40, ø45, ø50, ø55, ø60, ø65, ø70, ø75, ø80, ø90, ø100, ø105, ø110, ø115, ø120.

Packing





COLLAGEN CASINGS FOR RAW SAUSAGES

Product Overview

FABIOS casings are also an ideal packaging for raw sausages, that allows to expose an attractive and natural-look of the cold meats and encourages consumers to purchase. The durability and flexibility of those casings facilitate homogeneous growth of the desired mold, they dry evenly together with the filling and they ensure a quick ripening process.

Application

- are used for raw, durable, matured products and meat products with mould;
- all traditional and modern ripening methods may be used in the production.

Features

- facilitate homogeneous growth of the desired mould;
- ensure a quick ripening process;
- acquire a beautiful colour during cold smoking;
- dry evenly together with the stuffing;
- are more resistant to higher pressure during filling.

Types of casings

- casing for riped and durable meats;
- casing with a higher resistance to filling, made especially for loin type meats (with large pieces of meat).

Please, contact FABIOS representative or FABIOS Sales in order to choose the casing, that is the best for your product.

Available calibres

ø30, ø32, ø33, ø35, ø36, ø37, ø38, ø40, ø43, ø45, ø50, ø55, ø58, ø60, ø63, ø65, ø67, ø70, ø75, ø80, ø85, ø90, ø95, ø100, ø105, ø110, ø115, ø120.

Packing





Product Overview

FABIOS ring casings are the combination of traditional properties of natural casings with modern technological solutions. Thanks to ring casings, producers can extend their portfolio of products, and customers receive sausages with an attractive and natural look.

Application

- used for products where natural, ring shape of the product is very important

Features

- products gain a natural shape and appearance;
- imitate natural casings;
- acquire a natural and lasting colour during smoking;
- dry up in a natural way together with the stuffing;
- permeable to water and steam;
- durable during filling and clipping;
- ensure quick and efficient production.

Types of casings

- for smoked and scalded products;
- for raw and durable products.

Please, contact FABIOS representative or FABIOS Sales in order to choose the casing, that is the best for your product.

Available calibres

ø30, ø32, ø33, ø35, ø38, ø40, ø43, ø45, ø47, ø50, ø52.

Packing



ROLLS



SHIRRED



HANKS



EASY-PEEL



RTU pre-soaked
READY-TO-USE



dry RTU
RTU CONES





EDIBLE COLLAGEN CASINGS

Product Overview

Product for the most demanding. Edible collagen casings are ideal packaging for sausages, which are consumed together with casings. Full control of raw materials guarantees safety of meat products. Stable caliber of casing provides producers with easy and fast production, and guarantees repeatability of meat products to consumers.

Application

- are used for small and medium diameter sausages which are consumed together with casings;
- filling on standard and manual filling machines.

Features

- strong, maintaining stable calibre;
- made of natural raw material;
- provide stability and repeatability of production;
- perfect for automatic stuffing machines;
- easy to store;
- allow for quick and efficient production, maintaining consumer satisfaction.

End Types



MO0

Open end



MZ4

Closed end with a knot



MZ5

Closed end with a twist



Types of casings

Straight casings - straight edible casings are intended for cooked, smoked, dried or intended to be grilled sausages;

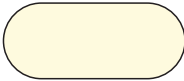
Ring casings - ring edible casings used for products where natural, ring shape of a products is very important; intended for cooked, smoked, dried or grilled sausages.

Please, contact FABIOS representative or FABIOS Sales in order to choose the casing, that is the best for your product.





Colours of edible collagen casings



CNA NATURAL



CSO CARAMEL



CS1 LIGHT CARAMEL



CS2 MEDIUM CARAMEL



C01 APRICOT



C02 ONION



C03 MAHOGANY



C08 SALMON



C15 BLACK



C16 AMBER



C18 LIGHT SALMON

Selected and non-typical colours can be individually arranged.

Available calibres

ø16, ø17, ø18, ø19, ø20, ø21, ø22, ø23, ø24, ø25, ø26, ø27, ø28, ø30, ø31, ø32, ø33, ø35, ø36, ø38, ø40, ø45.

The final caliber of a sausage depends on the type of stuffing used and thermal treatment.

Step by step



- 1 Ready to use immediately when removed from the caddy. Do not soak the casings.



- 2 Settings of the stuffing machine should be adjusted to the diameter and type of the casing. Pay attention to the correct direction of stuffing, indicated on the packaging.



- 3 Caliber specified on the label corresponds to the calibre after stuffing.

- 4 Edible collagen casings may be stuffed with manual, semi-automatic and automatic filling machines with automated hanging systems.



- 5 After stuffing apply appropriate treatment for the given type of the product.



- 6 More information in "Product sheet".





COLLAGEN FILM

Product Overview

Collagen film and sleeve are the perfect supplement for smoked and scalded meat products. They make the final product appear attractive, at the same time being a natural and ecological packaging. Collagen film and sleeve are present in FABIOS portfolio since 1995.

Application

- used in the production of cooked, smoked and scalded products;
- used in the production of meat products made with netting;
- used in the production of products formed in molds.

Forms of film

collagen film

- thin film of delicate collagen material on a roll;

film sleeve

- delicate collagen film shaped in a tubular form.

Features

- edible product;
- perfectly bonds with meat, thereby allowing for quick removal of the netting without damage to a finished product;
- evenly smokes;
- gives shine to products, which is liked by consumers;
- reduces waste and limits a loss of product's weight;
- film sleeve cooperates with applicator, which allows constant production;
- high productivity that is possible to obtain using an applicator that simultaneously feeds the film sleeve and netting in cooperation with a clipping machine.

Available calibres

collagen film:

ø400, ø480, ø570;

film sleeve:

ø60, ø70, ø85, ø126, ø136, ø156, ø186.

Packing

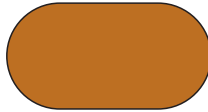




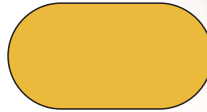
○ Traditional & ring casings, casings for raw sausages



CNA NATURAL



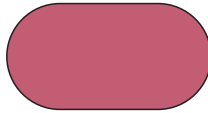
CSO CARAMEL



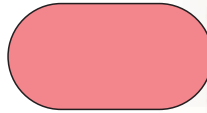
C02 ONION



C03 MAHOGANY



C04 RASPBERRY



C05 CORAL



C06 RED SALMON



C07 DARK CARAMEL



C08 SALMON



C09 PLUM



C10 DARK MAHOGANY



C11 NEON RED



C12 CRANBERRY

○ Collagen film



CNA NATURAL



CSO CARAMEL



C02 ONION



PACKAGING AND SERVICES

Rolls

This is traditional method of packing casings.



Hanks

FABIOS casings can be reeled in a flattened form of a hank. Size of hank (length of the casing placed in a hank) is individual issue and depends on the client needs.



Shirring

This procedure allows the casing to be regularly shirred in a compact stick. Shirred casing allows to eliminate the time-consuming and inconvenient stage of manual applying the casing on the funnel.



Easy-peel

Easy-peel casing is a modified functionality of traditional casing. Thank to reduced adhesion of casing to the stuffing, casing is very easily removed from the final product. These casings are used for sliced meat products.



Perforation

Perforation is making a series of little holes. The purpose of this procedure is to remove the air or fluid that is situated between the stuffing and the casings. Perforation also allows migration of constituents into the product.



Ready-to-use

RTU casings allow to eliminate the hassle of soaking of casings during production. FABIOS RTU casings are made for producers which want improved production, increase productivity and maintain the same quality of meat products.



Cutting to pieces

Each casing may be cut into pieces of desired length. Pieces can have a closed end: loop or clip. Short pieces of casing allow to soak and use only desired quantity of casings.



Looping

Looped casing is a combination of casing and traditional loop. The loop is robust and provides greater strength during filling than manual binding of casings.



Sewn casing

Sewn casing is a combination of strong seam and casing. Durable seam guarantees that the casing doesn't break during processing. Sewn casings allow production of meat products in any shape.



Sheets

Collagen film may be cut into section of desired length. Sheets of film allow to take only required quantity of film out of the box. Size of sheets is individual issue and depends on the clients' needs.



Printing

Inks based on organic solvents are recommended for use with traditional straight casings. During printing FABIOS and inks producer requirements should be respected.



D-RTU

D-RTU casings have the same properties as traditional RTU. Lack of net and clip, as well as limited amount of moisturizing fluid, allows to reduce production waste and increase production safety and efficiency.



Not all converting methods are available for some of the product. For details please contact FABIOS S.A. or our Partners.

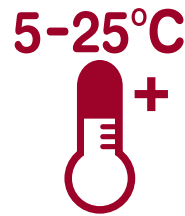


Transport

- FABIOS recommends transporting casings on pallets;
- The delivery truck should comply with all necessary sanitary standards;
- Transportation of casings in a dirty or wet truck is forbidden;
- We advise against the transport of casings with sharp edged products (cartons and the content may be damaged);
- In the summer you must pay attention to the temperature inside the truck;
- Transport of casings together with dangerous materials or materials that may have an effect on the product's properties (metal, chemicals) is forbidden.

Storing

- FABIOS products should be stored in their original packages;
- The casings should be stored in closed, clean, dry and cool conditions;
- The casings should be protected from sun light, insects and rodents;
- The suggested temperature inside the storage location is 5°C–25°C;
- The air humidity should not exceed 80%;
- The sanitary conditions in the storage location should correspond with the meat industry norms;
- We recommend taking out the casings from their original packaging directly before processing.





FABIOS S.A.
Białka 556
34-220 Maków Podhalański
Poland
fabios@fabios.com.pl

www.fabios.com.pl

www.fcase.pl



Fcase Spółka z o.o. S.K.A.
Jawornik 360
32-400 Myślenice
Poland
fcase@fcase.pl