



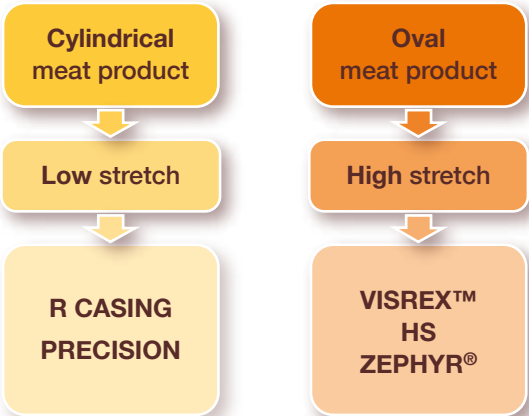
Large Cellulose Casings (LCC)

LARGE CELLULOSE CASINGS (LCC) are made of regenerated cellulose. Permeable to smoke and water vapour, their various degrees of stretch provide a cylindrical or oval shape to finished products such as Bologna, Mortadella, Bierwurst, dry sausages...

Designed for the production of high quality meat products!

- Exceptional clarity and glossy surface to enhance appearance of finished products.
- Ability to display our excellent up to 6 colors printing.

Viskase® LCC stretch properties adapted to your products!



Large Cellulose Casings Features	
Sizes	From 34 to 250 mm
Colors	Clear, smoked other colors available
Treatments	E-Z PEEL®: easy release REG: no adhesion SL: strong adhesion
Mould prevention	SEC: anti mold treatment
Printing	From 1 to 6 colors Front and back side
Finish format	To be soaked: reels, bundles, cut pieces, shirred sticks Pre-moisturized-ready to use: shirred sticks Up to 60m per shirred stick!

LCC users can benefit from Viskase® resources:

- Over 90 years of Worldwide experience in the meat processing industry.
- The Viskase® technical sales specialists and our technical service representatives are trained to provide technical assistance as well as new product and process optimization ideas.

Viskase® provides the best quality casings meeting the highest food safety standards!

We commit to continuous improvement management systems to insure safer products, better quality and full traceability.





Product Usage

Soaking: LCC, which are not pre-moisturized, must be soaked in water prior to use (only 1-2 minutes in cool water for clipped products). Pre-moisturized casings do not require soaking prior to use.

Stuffing / Clipping: It is important to select the proper clip size and adjust clipping pressure to assure a tight fit without causing damage to the casing. The values listed are not absolute diameters and should be verified in your specific application. Stuffing beyond the RSD may result in casing breakage.

Large Cellulose Casings										
PRECISION			R CASING		HS		VISREX™		ZEPHYR®	
Casing	Recommended Stuffing Diameter (mm)		Casing	Recommended Stuffing Diameter	Casing	Recommended Stuffing Diameter	Casing	Recommended Stuffing Diameter	Casing	Recommended Stuffing Diameter
Size	Manual	Clipped	Size	(mm)	Size	(mm)	Size	(mm)	Size	(mm)
P 40	40	37	R 340	34	HS 8	87	VX 50	50	A	87
P 45	45	41	R 350	35	HS 9	95	VX 55/75	55 to 75	D	97
P 50	50	46	R 360	36	HS 10	109	VX 60/87	60 to 87	F	113
P 55	55	51	R380	38	HS 12	122	VX 85 HG	85	H	129
P 60	60	55	R 390	39	HS 13	138	VX 90 HG	90	L	150
P 70	70	64	R 400	40	HS 15	153	VX 98 HG	98	R	170
P 80	80	73	R 420	42	HS 18	180	VX 110 HG	110	U	191
P 90	90	83	R 450	45	HS 200	202	VX 85/120	85 to 120	W	202
P 95	95	87	R 500	50	HS 21	211	VX 115 HG	115	Y	226
P 100	100	92	R 530	53					Z	244
P 120	120	110	R 550	55					XLG/ZXXL	230/250
			R 580	58						
			R 600	60						
			R 660	66						
			R 700	70						
			R 800	80						

Storage & Handling

We recommend using **LCC** within the 2 years following delivery (1 year for pre-moisturized presentations) if properly stored.

Store **LCC** in a cool, dry place avoiding proximity to heat sources as well as hot or freezing storage areas. Casings should be stored at temperatures between 4°C and 30°C (39°F and 86°F) and should remain sealed in original containers until ready for use. Unused casings should be kept in airtight bags and replaced in the original carton to maintain proper moisture content. Keep stock current by using the oldest stock first. To avoid possible damage, we recommend not using knives, sharp instruments and hooks to open cartons.

Important: Nothing in this brochure constitutes or should be taken as a product warranty. This information is offered for your consideration only and is provided herein as guidelines. Viskase Companies, Inc. assumes no liability whatsoever in connection with the use of this information.

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