MULTILAYER BARRIER CASING BASED ON PA/PE

DESCRIPTION

**BS-M** is multi-layer barrier casing based on PA/PE produced by company Spektar. Our casings offer good barrier to gases, good water vapour barrier and exceptional absorption of UV light. These features will contribute to the shelf life of packed product while keeping it fresh and preventing loss of aroma and weight. Mechanical strength and elasticity of **BS-M** provide easy stuffing and tight appearance of the product.

APPLICATION

**BS-M** casings are designed for the packaging of cooked non-smoked sausages, molten cheese, pasty pet food, deep frozen products etc.

PROPERTIES

- elasticity and flexibility, important for stuffing and clipping
- mechanical strength, important for heavy products
- barrier to aroma and gases, important for shelf life
- shrinkability, important for product appearance

APPLICATION GUIDE

STORAGE

- in original packaging
- in clean and dry storage with recommended conditions: 15-25°C, and 65% RH
- without exposure to direct sunlight and environmental conditions
- with at least 2 meter distance from heat source (heating equipment etc)
- expiring date up to 12 months if stored properly
- rolls should be stored in horizontal position
BS-M MULTILAYER BARRIER CASING BASED ON PA/PE

HOW TO USE

Casing preparation
- immerse casing in water temperature +15/+25°C, for minimum of 45 min
- casing should be completely submerged in the water

Attention:
- keep water temperature in recommended range
- conditioning time should be increased in case of fully printed surface

Stuffing
- stuff firmly casing to achieve 5-12% expansion above nominal calibre
- adjust conditioning time to reach desired stuffing diameter
- clip or tie tightly when the right calibre has been reached. BS-M can be used on manual, semi-automatic and automatic machines

Cooking
- cook stuffed casings to desired internal temperature
- hot water or steam can be used for cooking process

Cooling
- after thermal treatment casing should be cooled in two stages
- the first cooling stage: showering with cold water to achieve +25/30°C in sausage center
- prior moving to stage two dry up ready sausage sticks by placing it at ambient temperature for minimum 30 minutes
- the second cooling stage: standard cooler, refrigerated area at +4/+8°C

BS-M casings are approved for direct food contact in accordance with regulations of Republic of Serbia, EU and EFTA countries. Upon customer’s request, Spektar D.O.O. will provide a copy of valid certificate for the market of interest. The given information in Technical Data Sheet is to our knowledge true and accurate and offered for user’s consideration, investigation and verification. TDS represent typical data offered as a guide for choosing most suitable BS-M casings and does not imply or guarantee performance. Since the particular uses and actual conditions of use of our products are beyond our control, establishing satisfactory performance of our product for intended application is the customer’s sole responsibility. Changes due to technical improvements are possible. Spektar D.O.O. will not take responsibility for diminished performance in case of inappropriate storage.