

Product Specifications

"T-EASY PEEL" &

"SMOKE T-EASY PEEL"



➤ Description and Application:

This five layer casing is composed of polyamide resins, ideal for production of hot dogs, frankfurters, wieners and chorizo.

"T-EASY PEEL" is designed for automatic peeling and stuffing machines to speed up the process of sausage making.

"SMOKE T-EASY PEEL" casing, is new type of EASY PEEL casing with the advantage of smoke permeability which makes it ideal for smoked products.

➤ Use benefits:

- No soaking required before use
- No weight loss even in thermal processing because of high seal factor
- Excellent shirring capacity for easy handling
- Available with closed- and open-ends
- After peeling, the sausage product will appear with a very shiny and smooth surface
- In addition to above, which are common characteristics between the two EASY PEEL casings, "SMOKE T-EASY PEEL" has the wonderful advantage of smoke permeability over normal "T-EASY PEEL" casing

➤ Storage conditions and time:

For original non-printed "T-EASY PEEL" casings, storage time of 18 months is suggested under optimum conditions characterized as:

- Cool and dry place protected from frost (4°C to 30°C).
- Keep in original sealed packaging until ready to use
- Un-used casings must be kept in airtight plastic bags to maintain moisture content

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➤ Filling and closure:

- The casing must be filled up to the recommended stuffing diameter (Note: over- or under-stuffing may cause wrinkle or tear on product.)
- Closure can be done using appropriate clipping and tying methods.
- Choosing correct size of filling horn which is just little bit smaller than interior diameter of the casing is necessary for stuffing.

➤ Cooking:

Cooking temperature is set to achieve desired core temperature depending on product weight and meat composition.

Normally, the cooking temperature is set on 80°C for around 45 minutes. The core temperature of 72°C must be reached during cooking.

Cooking position can be both horizontal and vertical.

➤ Cooling:

Cooling down is done without the risk of bursting, applying common usual ways.

The only consideration is to avoid fast cooling with high airflow or iced water.

For optimum result on cooling steps below must be followed:

- Right after cooking let the sausages rest for about 1 hour in room temperature
- Cold showering
- Transfer the sausages into fridge (cooling room) and let them rest in fridge temperature of 4°C for 12-24 hours to reach core temperature of 4°C.

*** note that the long cooling time is to reach desired cohesion and consistency in sausage texture to get nice slices of final product

➤ Peeling:

Peeling can be done manually or automatically following instructions below:

Before peeling, sausages must be exposed to water steam to slightly separate the meat from the casing. It will also ease sausages sliding out. Vacuum pressure, takes the sausages out and collects them separated from the emptied casings.

Another issue is to apply correct size of blade on the peeling machine (considering the stuffed diameter) to optimize the cutting procedure.

➤ **Technical data:**

BELOW VALUES ARE AVERAGE AND COLLECTED FROM STRAIGHT CLEAR CASING	
Shrink at 80°C / 15 minutes (average value)	Transverse: 7%
Temperature resistance range	-40°C up to sterilization temperature
Water-vapor permeability rate at 23°C, 85% relative humidity, complying to DIN 53122, part 1	-5 g/ m². d
Oxygen permeability rate at 23°C, 53% relative humidity, complying to DIN 53380, part 3	12 c m³ / m². d. bar