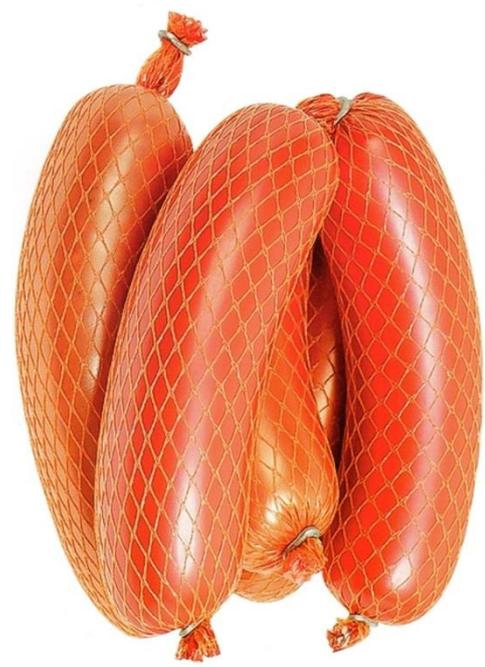


Product Specifications

"TEHRAKLANZ"



➤ Description and Application:

"TEHRAKLANZ" is a ring form multi-layer polyamide casing, suitable for processed meat products with no need to secondary packaging.

This casing is ideal for cooked un-smoked meat products with prolonged shelf-life.

"TEHRALUX" is offered in reels.

➤ Use benefits:

- Prolonged shelf-life
- No need to secondary packaging
- No weight loss even in prolonged shelf-life because of high sealing factor
- No oxidation effects due to excellent oxygen barrier
- Wrinkle free products resulted from excellent shrink capacity

➤ Storage conditions and time:

- For original non-printed casings, storage time of 36 months is achieved applying optimum conditions characterized as a cool and dry place protected from frost.
- For printed casings the storage time will be 12 months
- For pre-soaked casings, the storage time will decline to 6 months



➤ Available forms:

- Reels
- Bundles

➤ Colors and printing:

- Variety beautiful colors are available for this casing
- Benefiting from excellent printing facilities, exclusive multicolor designs are provided

➤ Casing diameter:

"TEHRAKRANZ" casing is available in calibers ranging from 32 to 38.

The overstuffing rate for TEHRAKRANZ is ~ 7.5%.

In order to gain optimum performance, casings with different calibers must be filled to recommended diameter listed below:

CASING CALIBRE	STUFFING DIAMETER
32	34.4
36	38.7
38	40.8

➤ Preparation:

- The casings must be kept in their original packaging until being utilized
- Soaking both interior and exterior surface of the casing in fresh drinking water is required before use, as following:

SOAKING TIME	CASING FORMS
30 minutes	Tied pieces
45 – 60 minutes	Printed casings

- Water temperature for soaking is ~ 30 °C

Note: soaking in too hot or too cold water will have negative affect on casings optimum properties.

➤ 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 the desired core temperature depending on products specifications and weight.

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

➤ Cooling:

Cooling down is done without the risk of bursting, applying common usual ways even without showering. The recommended way of cooling is in fridge.

The only consideration is to avoid fast cooling with high airflow or iced water to reach the core temperature of 4°C.

➤ 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

*** All stated values are average and extracted from our present experiments. This information is subject to change in different conditions and situations.