

Product Specifications

"TEHRALUX" & "TEHRASIL"



➤ Description and Application:

This casing is composed of multi-layer polyamide and polyolefin, suitable for processed meat products with no need to secondary packaging.

"TEHRALUX" and "TEHRASIL" are five-layer biaxial oriented shrinkable casings, ideal for cooked un-smoked meat products with prolonged shelf-life.

"TEHRALUX" is offered in reels and "TEHRASIL" is offered in shirred and netted strands.

➤ 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

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➤ **Available forms:**

- Reels
- Bundles
- Shirred sticks (TEHRASIL)
- Tied/cut pieces

➤ **Colors and printing:**

- Variety of 60 beautiful colors are available for this casing
- Benefiting from excellent printing facilities, exclusive multicolor designs are provided

➤ **Casing diameter:**

"TEHRALUX" casing is available in calibers ranging from 40 to 200.

"TEHRASIL" casing is available in calibers ranging from 40 to 120.

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

CASING CALIBRE	STUFFING DIAMETER
40	44
50	70
60	65
70	77
80	88
90	99
100	109
110	120
120	132
135	149
150	165
165	181
175	192
185	203
190	209
200	22

➤ 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	Shirred strands (TEHRASIL)
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.

Cooking position can be both horizontal and vertical.

➤ 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.

➤ Advantages of "TEHRASIL" over "TEHRALUX":

There are no differences between "TEHRALUX" and "TEHRASIL" in basic structures and material, however technical advantages make "TEHRASIL" casing a better option.

Here are some advantages of "TEHRASIL":

- Casings are being protected better during transportation due to netting
- Soaking is done easier and more effectively because of shirring; the interior surface of the casing will be completely exposed to water which makes the process shorter and more effective.
- Filling is done more convenient because of shirring

➤ 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
Shrinkage at 100°C	Lengthwise: up to 20% Crosswise: up to 20%