

Product Specifications

"TEHRAPHAN"



➤ Description and Application:

This five-layer barrier polyamide casing, ideal for production of hot dogs, frankfurters, wieners and chorizo.

"TEHRAPHAN" is designed for sausage products with prolonged shelf life.

➤ 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
- Prolonged shelf-life
- No need to secondary packaging
- No oxidation effects due to excellent oxygen (gas) barrier
- Wrinkle free products resulted from excellent shrink capacity

➤ Storage conditions and time:

For original non-printed "TEHRAPHAN" 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

➤ **Available forms:**

- Shirred sticks

➤ **Colors and printing:**

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

➤ **Casing diameter:**

"TEHRAPHAN" casing is available in calibers ranging from 16 to 34. In order to gain optimum performance, casings with different calibers must be filled to their recommended diameter listed below:

CASING CALIBRE	~ STUFFING DIAMETER
16	20
18	21
19	22
20	23-24
21	24-25
22	26
23	27.5-28
24	28.5
25	32-33
26	36
28	39
30	42
32	45
34	48

➤ **Preparation:**

The casings are designed as "ready to use" products and it is recommended to be kept in their original packaging until being utilized.

Soaking in water and paraffin treatment has been done in the factory, so **No soaking is required before use!**

➤ 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 to 80°C.

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 in room temperature
- Cold showering
- Transfer the sausages into fridge (cooling room) and let them rest 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.

➤ 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.