

Product Specifications

"TEHRAFLEX" & "TEHRAFLEXIL"



➤ Description and Application:

"TEHRAFLEX" and "TEHRAFLEXIL" are mono-layer polyamide casings, suitable for processed un-smoked meat products with no need to secondary packaging.

These are biaxially oriented shrinkable casings, ideal for cooked meat products with prolonged shelf-life.

"TEHRAFLEX" is offered in reels and "TEHRAFLEXIL" is provided in shirred netted sticks.

➤ Use benefits:

- Prolonged shelf-life
- No need to secondary packaging
- 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 in 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 be 6 months

➤ **Available forms:**

- Reels
- Bundles
- Shirred sticks (TEHRAFLEXIL)

➤ **Colors and printing:**

- Variety of 60 beautiful colors are available for this casing
- Benefiting from excellent printing facilities, exclusive multicolor designs (more than 5 colors) on both sides are provided

➤ **Casing diameter:**

"TEHRAFLEX" is available in calibers ranging from 40 to 165; and "TEHRAFLEXIL" casing is available in calibers ranging from 40 to 120.

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

CASING CALIBRE	~ STUFFING DIAMETER
40	44
50	55
60	66
70	77
80	88
90	99
100	110
110	121
120	132
135	148
150	165
165	181

➤ 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
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 "TEHRAFLEXIL" over "TEHRAFLEX":

There are no differences between "TEHRAFLEX" and "TEHRAFLEXIL" in basic composition; however technical advantages make "TEHRAFLEXIL" casing a relatively better option.

Here are some advantages of "TEHRAFLEXIL":

- 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 efficiently because of shirring

➤ Technical data:

BELOW VALUES ARE AVERAGE AND COLLECTED FROM STRAIGHT CLEAR CASING	
Shrink at 80°C / 15 minutes (average value)	8 % - 20 %
Temperature resistance range	-40°C up to 80°C
Water-vapor permeability rate at 23°C, 85% relative humidity, complying to DIN 53122, part 1	70 g/ m². d – 100 g/ m². d
Oxygen permeability rate at 23°C, 53% relative humidity, complying to DIN 53380, part 3	25 c m³ / m². d. bar – 35 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.