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**BELKOZIN**  
**COLLAGEN**  
**CASING**





## COLLAGEN CASING

The raw material for the production of collagen casing is reticular layer of the dermis bovine (cattle hides) obtained from tanneries.

Veterinary and Sanitary safety of raw materials is confirmed by veterinary certificates and conclusions sanitary-epidemiological expertise.

The main component of the split leather is a structural protein collagen, which provides mechanical strength of casing and physiological value for the human.

During the production process of shells, quality control is performed of raw materials, semi-finished products, finished products, which ensures the quality and safety of casing.

## FRANKFURTERS AND WIENERS CASING

### ADVANTAGE OF CASING

- exceeds the natural casing on the elasticity, strength, bacterial purity;
- provides stability diameter of frankfurters and wieners;
- steam-, gas permeability of the casing provides the penetration of the aromatic substances to the product during smoking, and saves products fragrance during all period of storage;
- does not require pre-soaking;
- edible casing in the finished product, "gentle"

### ASSORTMENT

Collagen casing for frankfurters and wieners type Advanced, Advanced Fresh, Advanced Hot diameter 13 - 32 mm produced in the form of shirred tubing length from 19 cm to 21 or from 26 to 29 cm. Supplied in sealed packaging that protects the casing from desiccation. Casing can be supplied with a closed (CE) and open (OE) end. For automatic equipment available shirred tubes with a closed end performed in two ways: manual knot (PAL) and automatic knot with casing looping (FAM).



### ADVANCED HOT

Edible collagen casing, developed for frankfurters, wieners, semi-dried, cooked-dried, sausages, with natural «bite».

**Color-grade: Natural, Caramel, Orion, Brown, Mahogany, Salmon, Smoke.**



### ADVANCED FRESH

Edible collagen casing, ideal for fresh sausage applications with further thermal processing at public catering or at home (pan fried, grilled or barbecued).

**Color-grade: Natural**



### ADVANCED

Edible collagen casing, developed for forming frankfurters and wieners with high strength characteristics for high speed production systems.

**Color-grade: Natural, Caramel, Onion, Brown, Mahogany, Salmon, Smoke**

## SAUSAGE CASING

### ADVANTAGE OF CASING

- exceeds the natural casing on the elasticity, strength, bacterial purity;
- provides stability diameter of sausage products;
- steam-, gas permeability of the casing provides the penetration of the aromatic substances to the product during smoking, and saves products fragrance during all period of storage;
- the ability to heat shrinkage which helps you to retain the shape of the product during cooling and storage, excluding the formation of voids and broth swell in a sausage stick;
- allows you to get a taste of the traditional sausages, natural look of the product.

### ASSORTMENT

**Types of collagen sausage casings:** in rolls, sections, in the form of shirred tubes.  
**Casings diameters:** 32, 35, 38, 40, 45, 50, 55, 60, 65, 75 mm;



### OKY

Collagen casing with high elasticity, for forming cooked, smoked, semi-smoked, dried sausages, smoked meats and sausages with vegetative additives in large caliber.

**Color-grade: Natural, Caramel, Pomegranate, Onion, Brown, Mahogany, Baknat, Salmon, Smoke.**

### LC

Collagen casing with lowered adhesion to mince; has easy peeling properties from the sausages; recommended for forming cooked, cooked and smoked, semi-smoked sausages, smoked meats and sausages with vegetative additives.

**Color-grade: Natural, Caramel, Pomegranate, Onion, Brown, Mahogany, Baknat, Salmon, Smoke.**