



NET CASING LITE

TECHNOLOGICAL RECOMMENDATIONS

Preparation of the casing for processing

Soaking must be carried out in drinking water, with spilling inside the tube, to avoid the casing sticking to the bobbin. It is not allowed to soak the casing in hot water, since in this case the casing may shrink even during soaking.

When sticks of shirred casing are used, take care to keep the sticks completely underwater. Water should freely penetrate inside the sticks, driving out the air.

The water temperature is 20-25°C.

Duration of soaking: for 1-2 min, just before stuffing and forming.

After pre-soaking, drain the residual water from the tube, and put the casing over the staffing horn.

High elasticity of the casing greatly facilitates the stuffing process, and ensures uniform filling along the entire length of the loaf.

Forming sausage

Before forming the casing, in order to avoid its damage, make sure that parts of the equipment have no burrs, and there are no sharp objects, notches, roughness on the working surface of the table.

Avoid any friction of the end parts of the reel against various uneven surfaces in the processing of the casing. Never prick the chubs (puncture the casing). The casing will burst, if punctured.

An important factor is the ratio between the stuffed caliber and the nominal caliber of the casing.

Stuffing the casing with minced meat is recommended to be carried out with overfill:

- at minced meat temperatures below 0°C - for 5-7%,
- at minced meat temperatures above 0°C - for 7-8%.

Clipping

The clip used should securely hold the ends of the loaf ends, without damaging the casing.

Heat Treatment

Heat treatment of all types of semi-smoked and cooked-and-smoked sausages in the NETCASING LITE casing, produced by technologies including smoking (smoke roasting), is carried out in universal heat chambers.

The manufacturer should choose their individual thermal processing modes, because the equipment capacity is all-important in this process.

We recommend the classical thermal processing, which includes the stages of settling (4 -12 hrs), reddening (heating of the product), drying (color formation), smoking, and cooking.



Heat treatment example:

| Stage | Temperature, °C | Time, min | Humidity, % |
|-----------|-----------------|------------|-------------|
| Reddening | 55 | 20 | 0 |
| Drying | 60 | 25 | 0 |
| Smoking | 65 | 30 | 30-40 |
| Drying | 65 | 10 | 0 |
| Smoking | 70 | 30 | 40 – 50 |
| Drying | 70 | 10 | 0 |
| Smoking | 75 | 20 | 0 |
| Cooking | 76 - 78 | up to 72°C | 99 |
| Drying | 65 | 15 | 0 |

Maturation process of sausages

When manufacturing raw smoked sausages and raw cured ones, after stuffing, sausage products are sent for smoking and maturation, pursuant to the technical documentation on this type of production.

During the process of manufacturing sausages of this type, heavy fractions of smoke components can accumulate on the surface of the loaves. Due to special features of the casing structure, they cannot penetrate the casing, and remain on its surface. When sweating appears on the surface of the loaf, these substances interact with moisture and thus the so-called "stickiness effect" can develop. This effect completely disappears afterwards if the process of sausage products drying and maturation continues.

Cooling

After heat treatment of the sausage in the NETCASING LITE casing is finished, the loaves must be cooled immediately. Cooling can be carried out in running water, by using a shower or a sprinkler with devices that set time intervals, or in universal cooling chambers, until the temperature in the center of the loaf achieves $25 \div 35^{\circ}\text{C}$.

Cold air cooling cannot be used. It is necessary to exclude the impact of drafts on the finished product, as this can lead to wrinkling the product surface.

STORAGE AND TRANSPORTATION OF THE CASING

The NETCASING LITE casing should be stored in original package in dry, closed, clean rooms that comply with sanitary standards established for the food industry, at the distance of at least 800 mm from heating devices, free of strong odors and aggressive substances, at ambient temperature of $5-35^{\circ}\text{C}$, and relative air humidity not more 80%.

During storage and transportation, the casing is recommended to be protected from direct sunlight and high temperature.

The original package should be opened immediately before using the casing.

When transported at temperature below 0°C , the casing must be kept in its original package at room temperature for at least a day before use.

It is strictly forbidden to throw or hit boxes with the casing.

The shelf life of the casing is 1 year from the production date, provided that the original package is not opened.