

纤维素肠衣主要特性

Main characteristics of cellulose casing

取材天然 资源无限

所用的主要原材料取材于树木和棉短绒（棉花副产品）中富含的天然纤维素，原料可再生。

绿色环保 安全健康

无毒无味，在土壤中可自然降解，不会对环境造成二次污染。

性能卓越 使用方便

厚度均匀，强度高、弹性好、耐磨性高、不产生静电，更适合高速自动化灌装需求。

其分子链存在一种奇妙的微透气性，具有良好透气性和透水性，便于实现烟熏、上色，增加香肠香味和色泽。

口径均匀，尺寸稳定，具有适宜的弹性和强度，保鲜、保香效果更佳。

使用前无需冷藏，无需浸润，开箱即可直接使用。

耐高温，使用环境要求更宽松。

封尾形式多样，可满足不同客户使用方式需求。

易于剥离，方便食用。

多色可选 多元应用

可根据客户需求，提供涵盖透明肠衣、条纹肠衣、染色肠衣、转移色肠衣、印刷肠衣在内的多种颜色产品，满足客户多元化要求。

Natural material, abundant supply

The main raw materials are made from natural cellulose of tree and cotton linter. The raw materials are biodegradable.

Casing purity

The casing is pure and free from residuals and contaminants, exceeding all food safety standards.

Excellent performance and ease of use

Uniform thickness, high strength, good elasticity, good abrasion resistance, suitable for high speed automatic filling requirements.

Cellulose molecules have high permeability to water, air, and smoke, improving the sausage flavor and color.

The casing has uniform caliber, consistent size, correct elasticity and strength, and good preservation qualities.

During storage, no refrigeration is required. The casing can be used directly from the package without soaking.

The casing has high temperature resistance.

Various end closures are offered to the needs of all customers.

Easy to peel, and easy to eat.

Various colors offered

According to customer's diversified needs, we can provide a variety of casings, including clear, stripes, color, transfer color, printed.

OVERVIEW PRODUCTS

产品选项

纤维素肠衣品种

Cellulose Casing Varieties

透明肠衣

染色肠衣

条纹肠衣

转移色肠衣

印刷肠衣

Clear Casing

Color Casing

Stripes Casing

Transfer Color Casing

Printed Casing

透明肠衣 Clear Casing

无色



染色肠衣 Color Casing

浅烟熏



浅烟熏[®]



中烟熏



粉红色



绿色

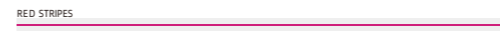


蓝色



条纹肠衣 Stripes Casing

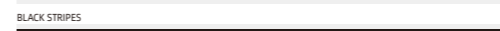
红条纹



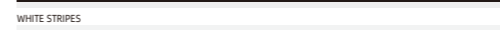
蓝条纹



黑条纹



白条纹



转移色肠衣 Transfer Color Casing

转移色



印刷肠衣 Printed Casing

We provide logo



Your logo erdesign



取材天然
Natural material



资源无限
Abundant Supply



操作简单
Easy to use

SPECIFICATION OF CELLULOSE CASING

纤维素肠衣质量标准

Caliber (Euro)	Caliber (USA)	Flat width mm	RSD(mm)		Horn Tube mm	Standard Casing Length in Standard Caddy Length											
			LOW ELASTICITY	MEDIUM ELASTICITY		16.8	21.3	25.6	29.0	33.5-38.1-39.6	47.2-48.8	51.8	54.9				
						8-8.5in	10-10.5in	11-11.5in	13-13.5in	14.5-15in	15.5in	18in	19.5in				
10	12	22.5		15.1	8	55'	70'	84'	95'	110-125 -130'							
11	13	23.5		15.8	8	55'	70'	84'	95'	110-125 -130'							
12	14	24.5		16.3	9	55'	70'	84'	95'	110-125 -130'							
13	15	25.0		16.8	9	55'	70'	84'	95'	110-125 -130'							
14	16	25.5		17.2	9	55'	70'	84'	95'	110-125 -130'							
15	17	26.0	17.9	18.9	10	55'	70'	84'	95'	110-125 -130'							
16	18	26.5	18.2	19.2	10	55'	70'	84'	95'	110-125 -130'							
17	19	27.5	18.9	20.0	10	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
18	20	28.5	19.6	20.7	11	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
19	21	29.5	20.3	21.4	11	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
20	22	30.5	21.0	22.1	12	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
21	23	31.5	21.7	22.9	12	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
22	24	32.5	22.4	23.6	13	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
23	25	33.5	23.0	24.3	13	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
24	26	35.5	24.4	25.8	14	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
25	27	36.5	25.1	26.5	14	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
26	28	37.5	25.8	27.2	15	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
27	29	39.0	26.8	28.3	15	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
28	30	40.0	27.5	29.0	16	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
29	31	42.0	28.7	30.0	16	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
30	32	43.0	29.6	31.2	16	55'	70'	84'	95'	110-125 -130'	140-160'	170'	180'				
31	33	44.5	30.6	32.3	17	55'	70'	84'	95'	110-125 -130'							
32	34	45.5	31.3	33.0	17	55'	70'	84'	95'	110-125 -130'							
33	35	47.0	32.5	34.0	18	55'	70'	84'	95'	110-125 -130'							
34	36	48.0	33.0	34.9	18	55'	70'	84'	95'	110-125 -130'							

备注：
双S肠衣长度140-180'，
填料管要求比标准小一号



各型号灌装机适用棒长
Applicable tube length for various filling machines

MAXIMUM STICK LENGTH,mm

Hand twist linkers, (Handtmann Vemag)	<350
Marel-Townsend FAM NL14	356
Marel-Townsend FAM NL17	432
Marel-Townsend iLinker	482
Marel-Townsend FAM NL21	533
Handtmann PVLH 240, 241	425
Handtmann FPVLH 242	580
Vemag LPG 208	350
Vemag LPG 209	420
Vemag LPG 213	580
Hitec Linkwel X M10	325
Hitec M-3X	419
Hitec Linkwel XL M20	440
Hitec M-3XL	546

包装形式
Packaging Form

STANDARD	27 US- 34 US
55 and 70 feet	300 sticks per carton
84 and 95 feet	200 sticks per carton
100 feet and greater	200 sticks per carton
15 US- 26 US	35 US- 36 US
400 sticks per carton	200 sticks per carton
300 sticks per carton	200 sticks per carton
200 sticks per carton	200 sticks per carton

PRODUCT DISPLAY

产品展示



亲亲肠
Kiss Sausage



素食香肠
Vegetarian Sausage



鸡肉香肠
Chicken Sausage



维也纳肠
Vienna Sausage



意大利香肠
Italian Sausage

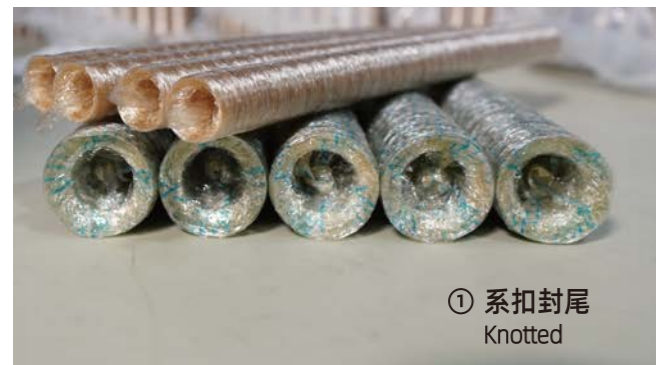


热狗肠
Hot Dog

- 系扣封尾
- 自动封尾
- 两端开口封尾
- 标准封尾

产品封尾

PRODUCT END CLOSURES



① 系扣封尾
Knotted



② 自动封尾
Automatic



③ 两端开口封尾
Open End



④ 标准封尾
Standard

PRODUCT STORAGE

产品储存

包装好的肠衣应存放于通风、清洁、无异味的仓库内，避免阳光直射。离地、离墙10cm，按批次、分品种码堆。要有防虫、防鼠设施。要远离污染源、火源。在上述储存条件下，产品保质期为2年，超过保质期的产品经检验合格后可以使用。包装袋要随时密封，防止水分散失和污染。存放在温度不高于25℃，湿度在40%-70%的环境内。

The packed casing should be stored in a ventilated, clean, and odor-free warehouse, avoid direct sunlight, 10cm from the ground and from the wall, stacked according to batches and varieties. Storage should be anti-insect and rodent-proof. Keep away from contamination sources and fire sources. Under the above storage conditions, the product has a shelf life of 2 years, and products over shelf life can be used after passing the inspection. The packaging bag should be sealed at all times to prevent water loss and contamination where the temperature is below 25°C and the humidity is 40%-70%.

使用说明

- ✓ 保证灌装机良好运转。
- ✓ 在湿度不低于40%的环境下使用，烟熏时应保持香肠表面湿润。
- ✓ 在剥皮前香肠应迅速冷却，使用盐水冷却效果更好。
- ✓ 使用蒸汽加温、加湿更利于剥皮。

- 远离火源
Keep away from fire
- 避免阳光直射
Avoid direct sunlight
- 10. 离地离墙10cm
Off the ground off the wall

CONDITIONS FOR USE

- Always ensure the stuffing machine is set up correctly.
- Typically the casing is processed in a sausage kitchen at relative humidity above 40%; The sausage surface should be maintained wet during smoking.
- Before peeling, the sausage must be cooled down quickly, preferably with brine chill if available.
- Use steam to heat and humidify the sausage to achieve better peelability.

包装展示

PACKAGING FORM

- 产品包装
- 仓库存储



产品包装
Product Packaging



仓库存储
Warehouse Storage