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PROCESSING DIRECTIVE

FANET®

Data and Facts

Storage:

Always store the casings in their original package at room temperature. Only then can a storage time of 6 months be guaranteed. Protect **FANET®** casings from extreme low temperatures!

Soaking:

Intensive soaking of the casings is the pre-condition for problem-free attainment of the recommended filled diameter. Opened bundles or slugs: soak in running cold (about 10°C) water for 30 minutes. Printed hitch casings have to be soaked for double the recommended time. Hitch casings already soaked should be stored moist and cool-process within the next 3 days. Do not use hot water for watering!

Filling:

Observance of the recommended filled diameter guarantees problem-free processing without splitting and takes account of the unavoidable diameter increase during cooking and maturing. Fill tightly and air-free! Presticking if necessary.

Shirred casings

The slugs must be opened at the coloured clip and then placed on the nozzle!

Ham stuffing:

Ham stuffing is possible with the use of the correct equipment (i.e. funnel or automatically). Equipment used in processing should be free from rough edges. Ensure filling is carried out free of air. Set the recommended fill-diameter by stretching manually or using a stretch clip unit. If necessary, the hitch casing can be pricked when stretching.

Closure:

Problem-free with any conventional clipping machine and method of tying.



Smoking and maturing:

Hitch casings are suitable for all maturing processes, especially for the mould growth. In natural maturing with mould cultures, notably after inoculating the surface of the sausage with mould spores, the initial moisture must not exceed 90% relative humidity, otherwise hitch casing damage cannot be precluded. During colour improvement stage, maturing and storing, avoid moisture built-up on surface as this may damage the hitch casing. In order to avoid smoke marks, do not let smoke act on a sausage surface which is still wet! In the normal smoking process, it is important to ensure adequate humidity of approximately 85% RH and uniform distribution of the moisture and smoke in the smokehouse. In this way, smoke absorption is improved, dry edge effect is avoided and a uniform smoked colour is achieved. To prevent the possibility of a grease layer forming, cold smoke can be directed intermittently on to the dried-off sausage surface during the colour improvement phase.

Dipping process:

For producing sausages that are to be dip-coated, the degree of drying should be above 18%. White dip: for salami types. Colourless dip: for other types of sausages.

Cooking:

Cook sausages to desired core temperature, check temperature with needle thermometer.

Cooling:

After cooking cool the sausages – with water – to the technologically required core temperature (approx. 25°C). Showering at intervals increases the economy by saving water. Rapid cooling-down in the core helps to minimize bacteriological risk to the contents. For this reason too, the showered sausage should be put into the cooling room immediately.

Storing and shipping:

In storing and shipping, avoid formation of moisture coating as this may damage the hitch casings. Therefore, prevent large temperature fluctuations. After shipping, handle sausages separately. If a grease layer has formed, the sausage can be washed with available preparations of lactic acid, acetic acid or potassium sorbate base. This treatment also prevents renewal of such coating. Impermeable bands or labels should be avoided.

Packaging:

Allow sausages to dry. Avoid moisture accumulating.