



Products
catalogue

- Collagen sausage casing
- Collagen frankfurter sausage casing



BELKOZIN

RUSSIA

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Factory Information

History

Luga Plant "Belkozin" is the first and only manufacturer of the collagen casing in Russia. It was founded in 1972 year in the city of Luga Leningrad region.

Nowadays this is a large industrial complex with large production capacities and having unique non-standard technological equipment. Employees of the Luga plant "Belkozin" are qualified experienced specialists. The experience of many of them in the industry of the production of collagen casing is estimated in tens of years.

Mission

Creation of highly competitive Russian production of a collagen casing and animal protein in order to increase the quality of a wide range of food products.

Released
4,8 billion linear
meters of casing



The production building
of plant occupies **27 thousand**
square meters



450 employees



Products
are shipping to more
than **15 countries**



Advantages of collagen casings

From natural casings "Belkozin" casing is distinguished:

- strength, elasticity, bacterial purity;
- stable shape and size when forming sausages, which allows to produce products with a fixed weight;
- possibility of stuffing and clipping on all types of equipment: manual, semi-automatic, automatic.

From artificial non-collagen casing "Belkozin" casing are distinguished by:

- high vapor and gas permeability, which promote active «breathing» casing, as a result of which it does not lag behind minced meat during ripening and storage finished sausages;
- a special casing structure that allows for smoking aromatic substances penetrate inside the product and preserve the natural taste and aroma of sausage products throughout the storage period;
- high meat consumption, due to increased elasticity, provides an increasing in diameter of the loaf during stuffing by 5-7%, "SK" at 10% of the nominal diameter of the casing;
- the ability to heat shrinkage, which allows you to keep the shape of the product when cooling and storage, eliminates the formation of voids and bulion edema in sausage loaf, provides a smooth surface and an attractive appearance of product;
- a wide range of colors allows to expand the range and significantly improve the presentation of sausages.



COLLAGEN SAUSAGE CASING



Assortment of collagen sausage casing

Depending on the functional purpose it is proposed two types of collagen sausage casing

- **SK** - Collagen sausage casing for smoked sausages. Has increased elasticity, flexibility, adaptability to clipping when using an ice-cold minced meat, resistant to the action of microorganisms and the development of molds fungi.
- **UK** - Collagen sausage for cooked-smoked, semi-smoked and cooked sausages. Provides the necessary strength and adaptability during clipping.

All types of casings can be used on manual, semi-automatic and automatic equipment.



Collagen sausage casing for salamis (SK)

"SK" Type

The collagen casing for raw smoked sausages with increased elasticity, flexibility, adaptability to clipping when using ice-cold minced meat. Our casing is resistant to the action of microorganisms and the development of mold fungi. As a result product damage is reduced.

Caliber:

35, 37, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100, 115, 120 mm.

Colors:

Clear, №12 caramel, №12τ dark caramel, №14c light mahogany, №14τ dark mahogany, №18τ dark onion.

Possible manufacturing options:

- in reels of 250-600 m depending on the caliber;
- shirred caliber 35-85 mm (20-25 m in a tube up to 60 cm in length);
- in segments of 0,3-1,0 m;
- with a knot and a lance at one end;
- with a knotted knot and a loop with a clip at one end;
- in segments without knitting by 0,3-1,0 m;
- perforated in rolls of 250-600 m.

Marking services:

- design development;
 - adaptation of layouts to printing;
 - manufacture of cliches;
 - one-sided or two-sided flexo printing
- (the number of colors printed from 1 to 6 on each side).



Collagen sausage casing with better clipping (UK)

"UK" type

Casing is well proven to be stuffed at worn equipment. It is possible to adjust the adhesion strength. Casing to accommodate for different types of minced meat and heat treatment regimes.

Caliber:

35, 37, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100, 115, 120 mm.

Colors:

Clear, №12 caramel, №12τ dark caramel, №14c light mahogany, №14τ dark mahogany, №18τ dark onion

Possible manufacturing options:

- in reels of 250-600 m depending on the caliber;
- shirred caliber 35-85 mm (20-25 m in a tube up to 60 cm in length);
- in segments of 0,3-1,0 m;
- with a knot and a lance at one end;
- with a knotted knot and a loop with a clip at one end;
- in segments without knitting by 0,3-1,0 m;
- perforated in rolls of 250-600 m.

Marking services:

- design development;
 - adaptation of layouts to printing;
 - manufacture of cliches;
 - one-sided or two-sided flexo printing
- (the number of colors printed from 1 to 6 on each side).

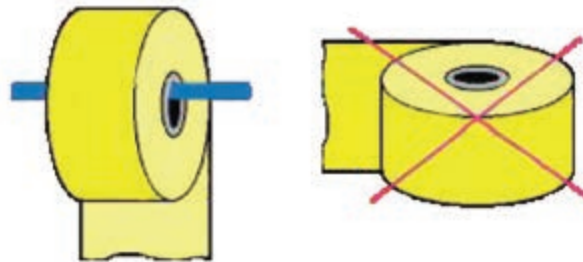


Cooked-smoked, semi-cooked and cooked sausages

Recommendations for using of collagen casing

Preparation:

- uncoiling is performed in the vertical position of the roll;
- before using artificial collagen casing "Belkozin" it must be soaked in 20% solution of salt at a temperature of 15-25°C for 15-30 minutes;
- after soaking the casing should be used within 30 minutes;
- storage of the soaked casing and secondary soaking are not allowed.



Recommendations for using of collagen casing

"Poly-Clip" and "Alpina": it is recommended to use "L" or "OL" profile clips.

Approximate sizes of clips for forming sausages on clipping machines "Poly-Clip" and "Alpina"

Step	15	15	15	15	15	15
Size of clip	15-8/5x1,75	15-9/5x1,75	15-9/5x20	15-10/5x1,75	15-10/5x2,0	15-11/5x2,0
Caliber 35 mm	✓					
Caliber 40 mm	✓	✓	✓			
Caliber 45 mm		✓	✓	✓	✓	
Caliber 50 mm		✓	✓	✓	✓	
Caliber 55 mm		✓	✓	✓	✓	✓
Caliber 60 mm				✓	✓	✓
Caliber 65 mm				✓	✓	✓

Step	18	18	18	18	18	18	18
Size of clip	18-9/5x1,75	18-9/5x2,0	18-10/5x1,75	18-10/5x2,0	18-11/5x2,0	18-12/5x2,0	18-13/5x2,0
Caliber 40 mm	✓	✓					
Caliber 45 mm	✓	✓	✓	✓			
Caliber 50 mm	✓	✓	✓	✓	✓		
Caliber 55 mm	✓	✓	✓	✓	✓		
Caliber 60 mm			✓	✓	✓		
Caliber 65 mm			✓	✓	✓	✓	
Caliber 75 mm						✓	✓
Caliber 85 mm						✓	✓

Approximate sizes of clips for molding sausages on clipping machines "Poly-Clip" PDC:

- PDC 600: for calibres up to 50 mm use clips S 632 or S 638. For calibers up to 50 and 55 mm use clips S 638.
- PDC 700: for calibres up to 50 mm use clips S 735 or S 740. For calibres up to 50 and 65 mm use clips S 740

Recommendations for using of collagen casing

Manual knitting:

- It is recommended to use flaxen, linen with chemical fibers and flax yarn (220x3 tex or 220x4 tex).

Clipping:

- When the casing is clipped, the size of the clip must be taken into account according to the casing diameter.

Approximate sizes of clips for molding sausages on clipping machines "Technopack":

	KDC -90 SV-4612 DCA-E	KDC-200 KDCVA -200	KDC-400	DCA-E 400 A KDCVA - 400 SV-4602 SV-4600
Caliber 40-45 mm	E220 E230	G175 G200	370 390	E410
Caliber 50-55 mm	E230 E240	G200 G225	390 400	E410 E420
Caliber 60-65 mm		G225	400	E420

Approximate sizes of clips for molding sausages on clipping machines "COMPO"

- for diameters 40, 45 mm use clips B2 (B-2BT) or B3 (B-3BT);
- for clips 50, 55 mm use clips B3 (B-3WT).

Recommendations for using of collagen casing

During the heat treatment of sausages it is recommended to observe the following temperature conditions:

Roasting:

The first 20 minutes the temperature should not exceed 70°C. The maximum roasting temperature is not more than 90°C.

Cooking:

The first 20 minutes the temperature should not exceed 70°C. The maximum cooking temperature is not more than 75°C.

Packaging of collagen sausage casing

Sausage casing in reels

Caliber, mm	Amount of casing in reel, m	Amount of reels in box, un	Casing per box, m	Weight of box with casing, kg
35	600	5	3000	25,4
38	600	4	2400	24,9
40	600	4	2400	27,2
45	500	4	2000	27,0
50	500	3	1500	21,2
55	500	3	1500	25,2
60	400	3	1200	24,0
65	400	3	1200	25,2
75	350	2	700	18,3
85	300	2	600	19,4
100	250	2	500	19,3
120	250	1	250	9,0

Shirred sausage casing, 20 meters per stick, box size 380x380x310

Caliber, mm	Amount of sticks in one box	Amount of casing in box	Weight of box with casing, kg
35	63	1260	12,0
38	56	1120	12,9
40	48	960	12,4
45	42	840	13,6
50	36	720	12,8
55	30	600	12,0
60	25	500	11,0
65	20	400	10,5
75	16	320	9,9
85	12	240	9,0

Packaging of collagen sausage casing

Shirred sausage casing, 25 meters per stick, box size 380x380x310

Caliber, mm	Amount of sticks in one box	Casing per box	Weight of box with casing, kg
35	63	1575	15,0
38	56	1400	16,1
40	48	1200	18,1
45	42	1050	17,0
50	36	900	16,0
55	30	750	15,0

Shirred sausage casing "READY", 20 meters per stick, box size 380x380x310

Caliber, mm	Amount of sticks in one box	Casing per box	Weight of box with casing, kg
35	63	1260	21,9
38	56	1120	22,7
40	48	960	20,2
45	42	840	21,8
50	36	720	18,7
55	30	600	20,58
60	25	500	17,4
65	20	400	17,5
75	16	320	16,5
85	12	240	14,4

Shirred sausage casing "READY", 25 meters per stick, box size 380x380x310

Caliber, mm	Amount of sticks in one box	Casing per box	Weight of box with casing, kg
35	63	1575	24,0
38	56	1400	25,8
40	48	1200	29,0
45	42	1050	27,2
50	36	900	25,6
55	30	750	24,0
60	25	625	22,0
65	20	500	21,0

COLLAGEN FRANKFURTER SAUSAGE CASING



Collagen frankfurter sausage casings OSG, ALFA and ALFA-F

OSG and Alfa are used in the production of cooked, cooked-smoked, production sausages for frying on pan, grill and barbecue, semi-smoked sausages.

OSG casing Features:

- more durable;
- when there is a bite of sausages in the OSG casing, there is a common click;
- possibility of using on automatic padding equipment.

Alfa casing Features:

- sensation of almost complete absence of the casing;
- products have more gentle bite in comparison with the casing OSG;
- possibility of using on automatic padding equipment.

Alfa-F is used in the production sausages for frying on pan, grill and barbecue.

Alfa-F casing Features:

- product has gentle bite;
- in it the sausages are perfectly roasted, forming a crispy crust;
- during the frying the forcemeat does not leave the casing;
- possibility of using on automatic padding equipment.

Caliber:

17, 18, 19, 21, 22, 24, 26, 28, 30, 32, 33, 34, 35 mm.

Colors:

Clear, №011 smoking, №012 caramel, №014т dark mahogany, №030c light salmon.



Recommendations for using of collagen frankfurter sausage casing

Recommendations for using of OSG, Alfa, Alfa-F:

- Heat treatment of sausages is carried out according to the regimes operating in the enterprise, depending on the type of the thermal chambers, while the roasting temperature should not exceed 85°C, the cooking temperature should not exceed 75°C.
- After finishing the process of heat treatment of sausages it is recommended to do the choking to the temperature 25-30°C in the center of the loaf. Cooling with cold air is undesirable. It is necessary to exclude drafts to finished products until the product is completely cooled to avoid wrinkling surface of the product.
- Packing of the sausage casing should be opened only before the direct using a casing.
- Do not soak the shirred casing before molding.
- The following recommendations should be adhered to when using the sausage casing:
 - when setting up the equipment, the spindle should be centered as precisely as possible;
 - the packing speed should be reduced relative to polyamide and cellulose casings.
- To avoid unscrewing sausages, it is recommended to hang them on a lozenge (four pieces in a loop).

Packaging of collagen frankfurter sausage casing

The shirring tubes of the sausage casing are packed in caddies of 375-1680 m in each depending on the diameter.

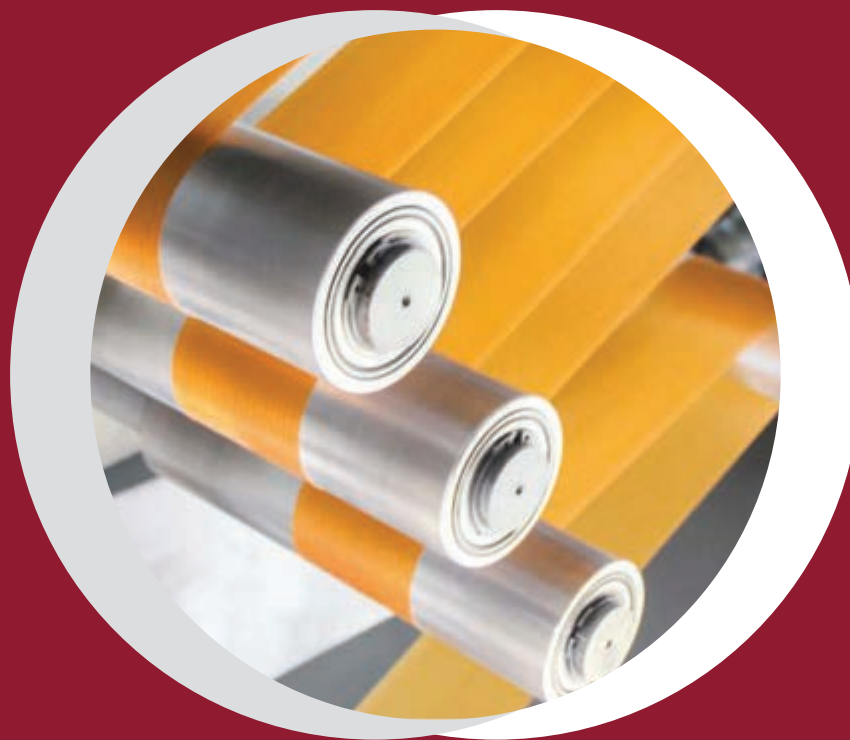
The packs are packed hermetically in a vacuum film, preventing contact with oxygen and drying products in storage warehouses.

Caddies are packed in large transport boxes of 4 pieces each.

Shirred casing

Caliber, mm	Meters per caddy, m	Size of caddy, mm	Meters per box, m	Weight of box with casing, kg
17	1050	460 x 330 x 315	4200	13,2
17 (12 м)	1260	460 x 330 x 315	5040	16,2
18	1050	460 x 330 x 315	4200	13,7
19	1170	460 x 330 x 315	4680	17,5
19 (12м)	936	460 x 330 x 315	3744	14,0
20	1170	460 x 330 x 315	4680	17,5
21	1080	460 x 330 x 315	4320	14,3
22	900	460 x 330 x 315	3600	16,0
24	825	460 x 330 x 315	3300	16,3
26	600	460 x 330 x 315	2400	13,6
28	540	460 x 330 x 315	2160	13,7
32	480	460 x 330 x 315	1920	16,1

SERVICES



Services

Shirring casing

Shirred casing is made at the request of the client. The using of a shirred casing allows significantly increase productivity and reduce the proportion of manual labor in production.

Cutting the casing, punching

At the request of the client, the casing can be cut into sections of 0,3-1,0 m. The segments can be from a viscous node and loops at one end or with a knotted knot and loops with a clip at one end. Perforating the casing is possible.

The casing is easily removable (OLS)

All kinds of sausage casings "Belkozin" can be processed by a special composition that reduces adhesion to stuffing for easy removal of the casing from the finished product. It is possible to regulate the strength of adhesion as a function from the type of minced meat used and the heat treatment regimes.

Preliminary preparation (Ready)

Errors in preparing the casing in the shops are eliminated. The casing is preliminarily trained in the factory conditions: soaked in a special solution, packed in bags and evacuated. These conditions allow to maintain bacteriological purity and exclude the formation of white plaque and mold for a long time.

Technological support

Consultation from technologists by phone and e-mail. Departure for the enterprises for the help in the organization technological process.

Flexo printing

The successful implementation of sausages depends on the labeling of sausage casing. To date we offer our clients services in this direction starting with the highly professional development of original layouts and ending directly with the marking of the highest technological level.

For these purposes modern printing equipment is used from leading manufacturers.

Marking is applied flexographically. In case the customer has there is no ready cliché, the company offers highly qualified designer, development of original models, production of clichés.



Flexo printing

In addition to the individual labeling for each company, standard printing is offered:



Grid №5



Grid №6



Firmware №11



Firmware №15



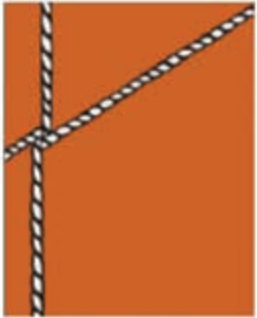
Twine №1



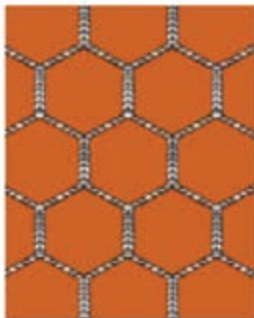
Twine №2



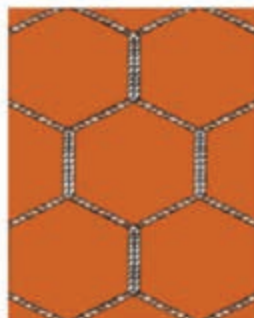
Twine №3



Twine №4



Honeycomb mini



Honeycomb maxi



Cinnamon



Cinnamon lightning



Mold

Storage of collagen casing

Casing storage:

The casing is stored in the manufacturer's packaging in covered dry storage areas, protected from sunlight, at a temperature of no higher than 25°C, at a distance of at least 1 m from heating appliances, with a relative humidity of air no more than 75%. Shelf life of the casing is 12 months.

In the case of transporting or storing the envelope in low-temperature conditions, withstand the envelope for 2 days at a temperature of $20\pm 5^{\circ}\text{C}$, without opening the package.



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