

NUTRACASING®

Edible vegetable-based sausage casings



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Product highlights

Features

- NUTRACASING® is an edible casing made from water soluble polysaccharides
- unique alternative to cellulose, collagen and natural sausage casings
- great for use in vegetarian products
- suitable for fresh, cooked, smoked & cooked, or dry cure sausage products
- composed of entirely non-animal based polymers
- does not contribute to cross-species contamination or concern for animal based illness
- ingredients used are renewable and abundantly available
- complies with Kosher & Halal requirements
- does not affect nutritional profile of product
- excellent machinability improves stuffing yields
- unique texture and appearance
- no artificial colouring
- available in a range of diameters: 17mm, 20 mm, 23 mm, 26mm, 32 mm
- manufactured in North America



Applications

- NUTRACASING® should be handled differently compared to collagen, natural or cellulose casing
- NUTRACASING® cannot be boiled or cooked in water
- see attached sheet for specific handling instructions and suggested cook programs

Specifications

- free from all known allergens
- non-GMO
- GRAS Status
- NUTRACASING® to be stored unopened under regular or dry storage conditions
- avoid exposure to high humidity, steam or hot water

Suggested usage

Smoked & cooked sausage

- stuff out sausages on a linking system (example Handtmann, Vemeg, etc.)*
- Smoke Program

dry	60°C	15% RH	40 mins
smoke	<i>natural or liquid smoke</i>		30 mins
dry	60°C	15% RH	20 mins
cook	75°C	75% RH	to internal temperature

remove from smokehouse and let cool for 10 minutes
shower for 2 minutes
refrigerate prior to packaging



Fresh sausage

- stuff out sausages on a linking system (example Handtmann, Vemeg, etc.)*
- sausages can also be run through Z-linked for portioning
- package sausages
- sausages can be sold refrigerated or frozen
- cooking instruction for end user:
 1. pan fry in lightly oiled skillet over medium-high heat
 2. grill or BBQ over medium heat (lightly greased surface)
 3. deep fry



Fully cooked vegetarian sausage

- stuff out sausages on a linking system (example Handtmann, Vemeg, etc.)*
- cook program:

dry	60°C	10% RH	30 mins
cook	85°C	60% RH	85°C internal temp
- cooking instruction for end user:
 1. pan fry in lightly oiled skillet over medium-high heat
 2. bake in preheated conventional oven (350°F) for 10-12 minutes (rotate sausage half way through cook time)



*see shipping page for stuffing horn sizes recommended for each dimension of casing

Specification Sheet

NUTRACASING® 17, 20, 23, 26 mm

Product code	Description
230X	Edible film composed of natural polysaccharides and water.
Ingredients:	All components meet Food Chemical Codex requirements and are considered GRAS. All ingredients are Kosher certified.
Packaging:	Available in a variety of widths and sizes. Packaged in food grade poly bags
Storage instructions:	Product should be stored in sealed bags under dry storage conditions and not refrigerated or frozen.
Shelf life:	18 months

Bacteriological data

Test	Spec	Units	Method
Total Plate Count	<3000	col / gram	AOAC 990.12
Coliform	<20	col / gram	AOAC 991.14
Yeast & Mold	<200	col / gram	BAM Ch 18
Salmonella	Neg.	/ gram	BAM Ch 5
E. coli	<20	col / gram	AOAC 991.14

Mechanical data

Test	Specification range	Units	Method
Moisture	8.0 - 10.5	%	TP15.09
Thickness	1.7 - 1.9	mils	TP15.12

Nutritional (per 100 g)

Calories (kcal)	356.27	Carbohydrates (g)	82.61
Calories from Fat (kcal)	0.30	Dietary Fiber (g)	12.67
Fat (g)	0.03	Total Sugar (g)	0.00
Mono Fat (g)	0.00	Water (g)	12.00
Poly Fat (g)	0.00	Vitamin A- IU (IU)	0.00
Saturated Fat (g)	0.01	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.00	Sodium (mg)	134.43
Protein (g)	0.57	Calcium (mg)	184.83
Cholesterol (mg)	0.00	Iron (mg)	0.03
		Potassium (mg)	18.20

*Please note that the values are derived by calculations only based on available reference data.

Specifications are subject to change.

Version date August 21, 2015

Supersedes July 2, 2015

Specification Sheet

NUTRACASING® 32 mm

Product code	Description
230X	Edible film composed of natural polysaccharides and water.
Ingredients:	All components meet Food Chemical Codex requirements and are considered GRAS. All ingredients are Kosher certified.
Packaging:	Available in a variety of widths and sizes. Packaged in food grade poly bags
Storage instructions:	Product should be stored in sealed bags under dry storage conditions and not refrigerated or frozen.
Shelf life:	18 months

Bacteriological data

Test	Spec	Units	Method
Total Plate Count	<3000	col / gram	AOAC 990.12
Coliform	<20	col / gram	AOAC 991.14
Yeast & Mold	<200	col / gram	BAM Ch 18
Salmonella	Neg.	/ gram	BAM Ch 5
E. coli	<20	col / gram	AOAC 991.14

Mechanical data

Test	Specification range	Units	Method
Moisture	8.0 - 10.5	%	TP15.09
Thickness	1.9 - 2.1	mils	TP15.12

Nutritional (per 100 g)

Calories (kcal)	356.27	Carbohydrates (g)	82.61
Calories from Fat (kcal)	0.30	Dietary Fiber (g)	12.67
Fat (g)	0.03	Total Sugar (g)	0.00
Mono Fat (g)	0.00	Water (g)	12.00
Poly Fat (g)	0.00	Vitamin A- IU (IU)	0.00
Saturated Fat (g)	0.01	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.00	Sodium (mg)	134.43
Protein (g)	0.57	Calcium (mg)	184.83
Cholesterol (mg)	0.00	Iron (mg)	0.03
		Potassium (mg)	18.20

*Please note that the values are derived **by calculations** only based on available reference data.

Specifications are subject to change.

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Shipping

- NUTRACASING® is sold in case quantities
- each case contains 6 caddies (individually foil wrapped)
- case dimensions: length 23" x width 15" x height 11"
50 lbs per case
- skid orientation: 20 cases per skid (5 cases per layer, 4 layers high), 1000 lbs per skid
- product details specific to each casing:

NUTRACASING® 17mm	
Product Code	230X-172
Caliber	17 mm O.D.
Length	8 M / 26.2 ft
Quantity	72 per caddy
Total Length	576 M / 1889 ft
Stuffing Horn Size	10

NUTRACASING® 20mm	
Product Code	230X-202
Caliber	20 mm O.D.
Length	12 M / 39.4 ft
Quantity	50 per caddy
Total Length	600 M / 1968.5 ft
Stuffing Horn Size	10

NUTRACASING® 23mm	
Product Code	230X-232
Caliber	23 mm O.D.
Length	12 M / 39.4 ft
Quantity	50 per caddy
Total Length	600 M / 1968.5 ft
Stuffing Horn Size	12

NUTRACASING® 26mm	
Product Code	230X-262
Caliber	26 mm O.D.
Length	12 M / 39.4 ft
Quantity	32 per caddy
Total Length	384 M / 1259.8 ft
Stuffing Horn Size	15

NUTRACASING® 32mm	
Product Code	230X-321
Caliber	32 mm O.D.
Length	12 M / 39.4 ft
Quantity	21 per caddy
Total Length	252 M / 826.8 ft
Stuffing Horn Size	23

Brochure version date: June 1, 2017.