



POLYAMIDE PERMEABLE CASING “SLAVA-LUX KC”

SLAVA LUX KC is a smoke-permeable single-layer polyamide casing. It is designed for various kinds of sausage processed cheese, produced under technology including smoking. The casing can be used for the production of semi-smoked and cooked-smoked sausages.

SLAVA-LUX KC is a casing with high permeability, which allows achieving a pronounced smoking effect.

Features and benefits:

- minimum weight loss during heat treatment and storage;
- attractive appearance of the finished product casing surface
- high smoke permeability;
- caliber uniformity;
- high mechanical strength and elasticity;
- low permeability for oxygen and water steam;
- thermo shrinking;
- high thermal stability;
- microbiological resistance (the casing is inert to the impact of bacteria and mold fungi);
- prolonged shelf life of finished products (up to 30 days depending on the type of a product and without using secondary packing);

Caliber. SLAVA-LUX KC casing caliber is selected by the customer: from 35 mm to 90 mm.

Casing colors. The casing colors are selected from the catalog, and may be tailor-made.

Marking services:

- design development;
- adaptation to printing layouts;
- engraving production;
- one-side or two-side flexoprint (number of print colors: from 1 to 6 at each side).



Packing. SLAVA-LUX KC casing is supplied in rolls or in a shirred form. The length of the casing in a shirred stick ranges from 25 to 40 meters.

