



Plastic Casings

DeWied Plastic Casing Types

Cook-in plastic casings

For full service deli products and consumer chubs:
DeWied's ADVA 5120 cook-in plastic casings are multi layered for a high barrier to moisture and oxygen to maximize shelf life. Their high shrink force and just right meat adhesion minimize purge and maximize yield.

For sliced and packaged, self service deli products:

DeWied's ADVA 1120 cook-in plastic casings are made with caliber stability to guarantee consistent size from end to end. Their high shrink force and just right meat adhesion minimize purge and maximize slicing yields.

Non-cook-in plastic casings

For form, chill, freeze and slice or chub applications:
DeWied's ADVA 1P plastic casings are for fresh ground meat and sausage to be chilled or frozen. Perfect for patty forming.

Hot fill, chill and reheat plastic casings

DeWied's ADVA NS casings have barriers to moisture and oxygen to maximize shelf life and minimize off flavors of prepared foods for food Service applications. Stands up to the stresses of reheating.

Dewied Plastic Casings - DeWied provides a complete range of plastic casings for every application :

- Cooked Ham
- Cooked Bologna
- Cooked Salami
- Cooked Pepperoni
- Mortadella
- Liver Sausage
- Ground Beef and Pork Packaging
- Mexican Style Sausage

ADVA - Dewied plastic casing brand info on back..

Plastic Casing Preparation

Adva Plastics can be stuffed dry or soaked. Soaking increases casing expansion to achieve maximum diameter potential.

Soaking

If soaking in water, use water at room temperature or not more than 77° F or 25° C for 20 minutes (approximately 45 minutes for shirred casings). Longer soaking time will not improve performance nor have any negative effects. Make sure casings are completely submerged in the water and the water gets inside the casing to soak evenly. If soaked casings are not to be used right away, store them in a sealed plastic bag or in the soaking water.

Stuffing

It is important to stuff ADVA 5120 & 1120 to the recommended stuffing diameter (RSD). Stuffing too loose can create wrinkled product after cooking and cooling. Over stuffing can cause breaking during stuffing or cooking.

Clipping

It is crucial to use the right clip size. Too large a clip can cause slippage, wrinkles and jelly pockets. Too small a clip can cut the casing and cause breaks during stuffing or cooking. Ask your DeWied representative for the recommended clip size to use. Make sure clipper is well maintained, functioning properly and free of rough or sharp edges.

Cooking

The same cooking cycle as used for fibrous casings can be used. As there is no moisture loss with ADVA 5120 & 1120, slightly higher internal core temperatures can be achieved for increased shelf life and pasteurization. It also means additional liquid may not be necessary in the formulation.

Cooling

After cooking, cool the product with water. Interval showering

Plastic Sizes

DeWied Plastic casings are available in the following sizes:

Product	Stuffed Diameter
ADVA 5120	40 - 153mm
ADVA 1120	28 - 120mm
ADVA HD	17 - 32mm
ADVA RG	32 - 51mm
ADVA 1P	2" - 16" Flatwidth

Custom Printing up to 5 colors front and back is also available for all Adva Plastics.

Plastic Branding

ADVA 5120

Great for cooking and shipping product in the casing to the full service deli. It's high barrier, shrink and strength maximize shelf life for products like cooked bologna, braunschweiger, ham and lunchmeat.

ADVA 5120 MD

Ideal for cooking and forming product in a mold with the same qualities as regular ADVA 5120 but with extra stretch and shrink to fill every corner of square, rectangular or mandolin shaped molds.

ADVA 5120 NC

Formulated for emulsions that require no meat adhesion.

ADVA 5120 XX

For round or odd shaped molded products requiring more stretch and shrink. Perfect for high expansion emulsions.

ADVA 1120

Great for cooking and slicing product to be packaged for the self service deli. Its barrier, shrink and size stability guarantee every slice is the same from end to end to maximize production and slicing yields.

ADVA 1120 NS

Perfect for hot fill, chill and reheating prepared foods for food service applications.

ADVA 1120 DS

Ideal for D-shape slicing product. Lets gravity form a perfect natural poultry breast shape.

ADVA 1P30 & 1P40

For fresh ground meat and sausage to be chilled or frozen. Perfect for patty forming.

ADVA 1HD0

Makes narrow diameter cooked sausages like hot dogs. Maximizes yields and peels perfectly.

ADVA 1RG0

Forms traditional cooked ring sausages to be shipped in the casing to the deli with maximum shelf life

Plastic Packaging

ADVA casings are available in the following put ups:

- Reels
- Cut, clipped and looped
- Shirred