

Casing expertise



NovaTaste - IFFA 2025



Casing expertise!

Casings fulfil many functions and are used for a wide variety of foods - from meat and sausage products to cheese, vegetarian and vegan products.

The casings serve to shape and protect the final product. They preserve the flavor and shield light, air, and moisture so that the end products remain intact, safe and flawless.

At the same time, casings are advertising media as well as an eye-catcher in the counter. And they are a necessity of sausage production because there is no sausage without a casing.



Reliable partner with decades of experience

We have been designing and producing casings since the mid-1970s. You can rely on our decades of experience and expertise.

Our specialists are happy to share their expertise and provide you with reliable advice on all questions relating to the right casing.



The best solution for every requirement

A requirement for excellent products is the purchase of first-class raw materials.

We work with a variety of suppliers. This makes it possible to select the right quality from a wide range of casings to meet the various requirements of our customers.

Our large raw materials warehouse enables us to react flexibly and quickly to requests. Thanks to our high delivery readiness, we can compensate for production fluctuations on the part of manufacturers.



Viscose casings

A proven solution!

Modern viscose casings are very efficient product solutions. These sophisticated and safe casings are modelled on natural casings and more than meet increasing requirements.

They convince with excellent filling properties and stable caliber.

WIBERG offers a selection of high-quality viscose casings as well as special solutions for even more efficient production.



Plastic casings

The benefits for the best taste!

Plastic casings offer several advantages to make your products particularly safe, tasty and of high quality. For example, they provide an optimum oxygen and water vapor barrier, offer good protection against UV radiation and are also highly resistant to heat.

In the WIBERG range you will find a wide selection of different plastic casings that are specially tailored to your individual needs.



Production - Competence from a single source

When everything revolves around the sausage, we don't do things half-heartedly: We offer customized all-in solutions in-house - from the idea to the finished product.

In production itself, we focus on speed, safety and reproducibility.



Production

A wide range of possibilities.



printing

from 500 metres



tie off/bundles

from 10 bundles



shirring/sticks

from 10 sticks

Individual design - according to your ideas

We offer individual designs according to customer requirements. If you want to give your casings a personal touch and unique look, it is best to count on individual custom production.

You tell us what you have in mind - our graphic designers create the design.

From 500 meters of printing, we design sausage casings, shirred or tied, for you personally.



Deco Quick® - spicy all around

The spice foils for all applications – simple, fast and reliable. With Deco Quick® complex production steps are a thing of the past.

From now on, the focus is solely on appearance and taste. This gives you the opportunity to give your specialities an attractive appearance.



Innovation at the highest level

One product – many variations!

advantages:

- extremely simple and clean application of the spices
- excellent, uniform adhesion of spice coating
- each slice is fully covered with spices
- easy peeling
- only the spice must be declared
- looks appetizing in the packaging (no loose spice parts)
- significantly less spice is wasted – ideal for sausage slicers and other slicing equipment

ideal for:

- cooked ham
- cooked sausage
- pâtés/liver sausage
- fermented sausage
- raw cured meat products
- cheese
- fish
- vegetarian products
- vegan products



Smoke-impregnated casings

Casings coated on the inside using liquid smoke are a cost-efficient alternative to conventional smoking.

The classic smoking process is dispensed with eliminating the associated expense, but the taste remains as usual.



Taste without smoke chamber

Two smoky top products!

Fibrous-Fix-Smoke and Barrier-Fix-Smoke offer colour and traditional flavor as if from the smoke chamber, with consistently high quality.

This means that production facilities and workplaces remain clean, and with pollutant-reduced wastewater and emission-free exhaust air, you make a valuable contribution to active climate protection.

ideal for:

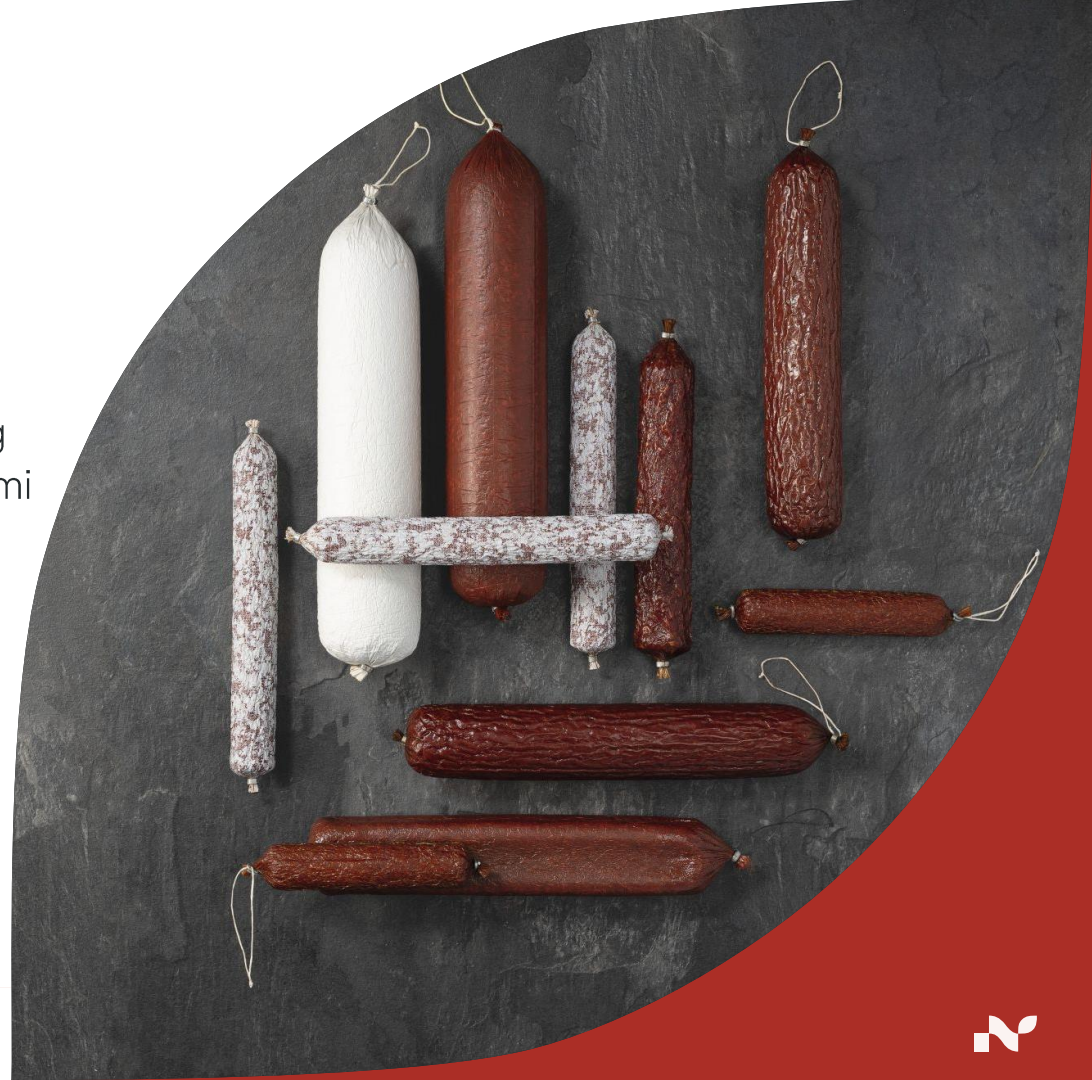
- cooked ham
- cooked salami
- poultry products
- fermented sausage
- cooked sausage
- roasts
- cheese
- pâtés/liver sausage



Antimould – no more mould!

The WIBERG casing with antimould coating protects fermented sausage, cooked salami and cheese from mould in a safe, efficient and innovative way.

This special coating on the casing reliably reduces the growth of microorganisms on the outside.



Antimould

Briefly summarized

description:

- highly effective special anti-mould coating
- application identical to conventional fibrous casings
- cuts also available
- suitable for printing
- protective layer can neither be washed off nor rubbed off
- additional (internal) smoke impregnation possible

advantages:

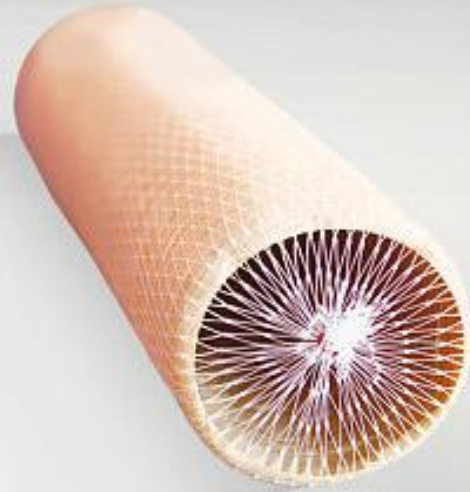
- long-term mould protection
- no need to spray products with natamycin or potassium sorbate
- no need to brush off the products
- no need to re-smoke the products
- saves working time
- improved microbiological situation
- no declaration required

The highly effective anti-mould layer is of course, according to the recommended application, absolutely harmless to health.



Super-Fibrous – super efficient!

Thanks to a special shirring technology developed in-house, we can offer you sticks with particularly large openings that can be easily applied to oversized stuffing horns.



Super-Fibrous

Stands for fast and efficient processing!

Super-Fibrous casing sticks not only mean significantly less casing waste, but also a much faster, more efficient, automated, and more cost-effective solution!

Super-Fibrous is ideal for rolled fillets of ham, smoked pork chops, etc.

advantages:

- simple to apply, also for oversized stuffing horns
- no need to apply manually
- less waste
- boosts efficiency



Crafting
a world of
taste



NovaTaste