

# Signed and Sealed

Casings-Expertise





# Foreword

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.

**At the WIBERG brand, casings have always had a very high status - far higher than their categorization as „food commodities“ would suggest. The casings are highly technical products that are subject to constant further development and trends. WIBERG works exclusively with high-quality raw materials. In addition to tried and tested classics - such as the Deco Quick® spice coatings - WIBERG focuses on innovations and adapts the casings to modern requirements.**

## Driving innovations & keeping up with the tried and tested

The world of sausage casings is constantly turning - it is just as important to recognize trends and drive innovations as it is to retain approved concepts. The traditional WIBERG brand can count on numerous tried and tested products that have been further developed over the years and have proven themselves in everyday production.

In the production of sausage casings, WIBERG counts on speed, safety and reproducibility - both for innovative trend products and tried-and-tested classics.



# High-Quality Products

## The best solution for every requirement

**The WIBERG brand stands for outstanding quality. This gives us the incentive to offer our customers optimum solutions.**

We print the casings ourselves using special machines. The printing technology, which has been refined over the years, is state-of-the-art, transfers the motifs exactly and reproduces even fine fonts and lines clearly.

### **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.



A prerequisite 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. Here, customers can find the right casing for every product.

### **Plastic casings** **The benefits for the best taste**

Plastic casings offer a number of 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.

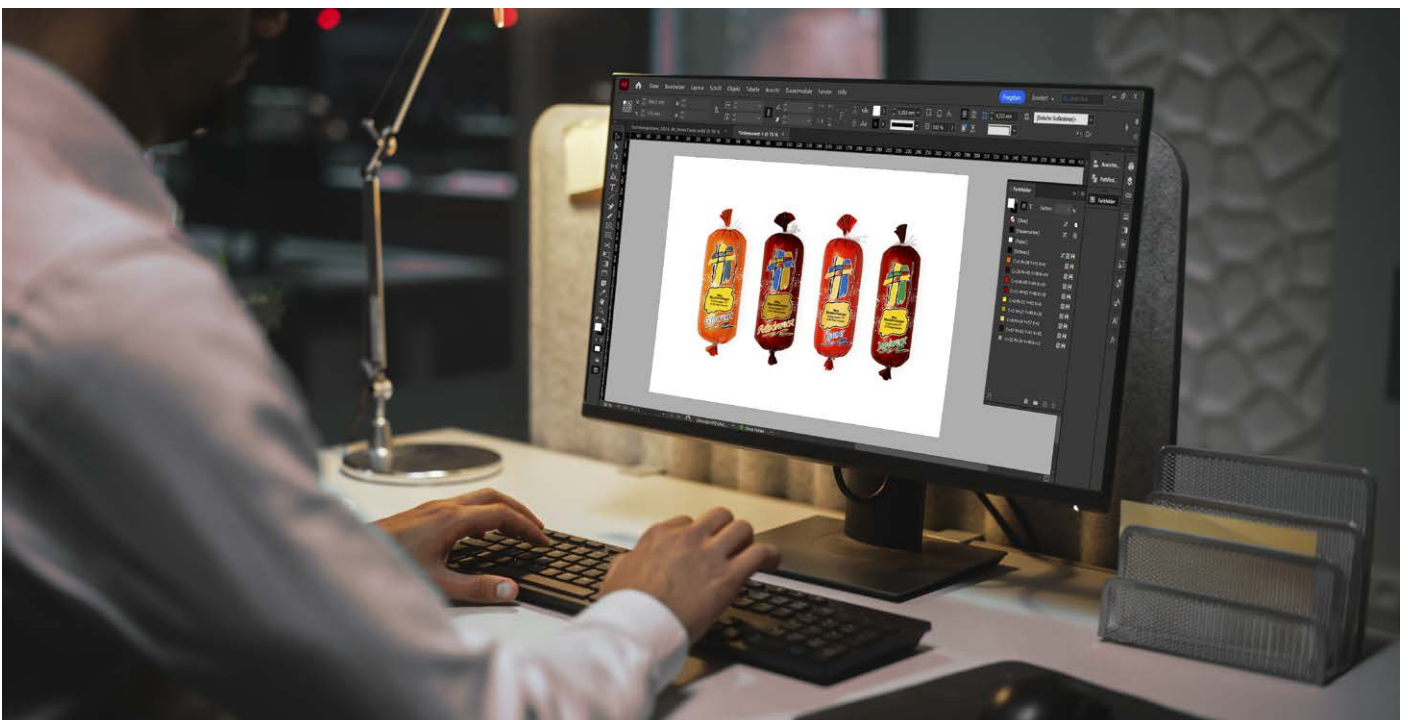


# Competence from a single source

## 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 as little as **500 meters of printing**, we design sausage casings, shirred or tied, for you personally.

**Your own design, logo and lettering are possible in many colors – the choice is yours.**







## Reliable Partner with decades of experience

We have been designing and producing casings for many decades. You can rely on our many years of experience and our profound know-how. Our specialists are happy to share their expertise and provide you with reliable advice on all questions relating to the right casing.

### **Our great advantage:**

We combine all stages of casing production under one roof. From the creative design draft to the printing, to the tying and shirring - we have everything in our own hands.

## We...



**advise competently**



**are experts**

with decades of experience



**find the right solution**  
for every request



**have our own creative**  
design department



**print individual motifs**  
from 500 meters



**offer everything**  
from one source

## Printing

### A wide range of possibilities

How do you print casings? You don't need to worry about that - we do it for you! With our sophisticated printing technology, almost anything is possible. We can mix nearly any color shade using a professional color mixing station.



## Available formats

### Shirring

#### Compact sticks for fast production

Our shirred sticks enable you to produce more efficiently. In the common shirring process, many meters of the casing are compressed to a short stick and packed in a net. Depending on the material, up to 100 meters per stick are possible.

### Functional shirring

#### Ready to stuff:

WIBERG additionally provides the option to pre-moisten casings, that means, you can process sticks immediately without having to soak them because they are ready to stuff.

#### Presmoked and ready to stuff:

In a further step, a wide range of liquid smoke types can be applied to the casings. Read more on page 12.



## Genuine handmade

In contrast to shirring, tying up is considered to be the conventional converting method in local crafts. It represents the typical task for butchers in sausage production and is particularly suitable for small quantities, whereas shirring is more commonly used in industrial production.

WIBERG also strives towards absolute product safety during the tying up procedure. The complex knot station ensures extraordinarily strong knots. Clips may also be applied to the casings to make the sausage knot even more stable and give the product a firm fit.

# Deco Quick®

## Innovation at the highest level

**The unique WIBERG Deco Quick® spice coatings give your specialities not only attractive appearance - the superior quality of the spices turns all the products in your range into delicious treats.**

We produce our fail-safe Deco Quick® foils with the best herbs and spices. Deco Quick® spice coatings are produced exclusively at our site in Germany. With us, you get everything from a single source. In addition to our wide standard range, we are also able to respond to special customer requests.

### A variety of taste

Foils for all applications - and in many different flavors! With the multifunctional WIBERG Deco Quick® foil, your specialities will always turn out well: simple, quick, and reliable! Choose between the familiar aromas of local herbs or the exciting flavors of exotic spices.

The possible applications are as varied as the flavors: cooked ham, cooked sausage and pâtés are just as tasty and visually appealing as fish, vegetarian and vegan products and - of course - cheese.

### One product - many variations

With WIBERG Deco Quick® complex production steps are a thing of the past. Everything from the development to the finished product comes from one source. Think only of appearance and taste – we take care of the rest!





# Deco Quick®

## Benefits and use

### The 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

### Deco Quick® is ideal for:

- Cooked ham
- Cooked sausage
- Pâtés
- Fermented sausage
- Raw cured meat products
- Cheese
- Fish
- Vegetarian products
- Vegan products



#### Many advantages for the processor:

- The range is expanded without effort.
- The end product can be sliced cleanly.



#### That's how you inspire your customers:

- Each slice is completely coated with spices.
- Varied taste and great enjoyment.



# Always the right solution!

No matter what speciality you want to refine with Deco Quick®: We have the perfect wrapping. The extensive range of products in stock offers countless possibilities in terms of converting and supporting materials. The wide range of spices also leaves nothing to be desired with regard to taste.

## Extensive and constantly in stock

The Deco Quick® range in stock leaves nothing to be desired and the matching spice coatings are ready for immediate delivery.

## As individual as your ideas

Creative producers consciously set themselves apart from the crowd with their skills and ideas. The Deco Quick® range offers you all the possibilities you need in terms of taste and appearance. Whether local herbs, exciting exotics or finely composed mixtures - Deco Quick® is ready for your individual product! All seasonings have been developed by experts, technologically tested and are easy to use. Depending on the application, you can choose from reels, sheets or casings.

**Do you have individual ideas and want to offer your customers something special? We will develop an absolutely fail-safe coating for you according to your taste.**

## Available formats

### Reels or sheets

As a reel or sheet, Deco Quick® offers many possibilities to manufacture products in special shapes. In addition, cheese or raw ham, for example, can also be coated afterwards without any problems. A partial coating of your product is creative and easy.



### Sewn Casings

The sewn Deco Quick® casings are available in a wide range of calibers and ensure an attractive appearance for your specialities. On request products are also available with tearing strings and loops.



### Sealed casings

The two different variants as barrier material or slightly permeable fleece are characterized by good machinability and can therefore be processed excellently on industrial filling machines. The barrier material also ensures an end product without weight loss and with a longer shelf life.



# The All-Rounder

Deco Quick® spice coatings add the final touch to a wide variety of specialties in terms of appearance and taste. Regardless of the flavor - from regional to exotic, from herb garden to curry.



## Deco Quick® for fermented sausage

Fine fermented sausages are an expression of high craftsmanship. Refine these specialties with our Deco Quick® solutions for fermented sausage. It is precisely here that the well-known advantages of the Deco Quick® spice coating become apparent: On the one hand, the Deco Quick® method saves time in production, and on the other hand the end products impress with the uniform and attractive appearance of each individual slice. A multi-faceted eye-catcher in every counter!



## Deco Quick® for cheese

Cheese products can also be something special. An easy way to refine them is with Deco Quick® spice coatings. In this way, cheese specialties can be created that stand out from the rest. Always in stock and available at any time all the articles in the core range are suitable for creative cheese variations.

## Deco Quick® for vegetarian and vegan products

More and more consumers are looking for meat-free indulgence that does not compromise on appearance and taste. That's why Deco Quick® is also ideal for finishing vegetarian and vegan products such as plant-based pâtés, cold cuts or vegan meat-loaf and cheese.

## Deco Quick® ORGANIC

Organic is much more than a trend. More and more customers appreciate natural ingredients of organic origin. Of course, the most popular Deco Quick® spice coatings are also available in organic quality. High-quality herbs and spices from certified cultivation also make cooked ham, fermented sausage, cheese, fish and vegetarian and vegan specialties in the organic counter a treat for the eye and the palate!



DE-ÖKO-006



Ask for our  
Deco Quick®  
sales folder!



# Super-Fibrous

## Super efficient

**WIBERG Super-Fibrous stands for fast and efficient processing.**

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.

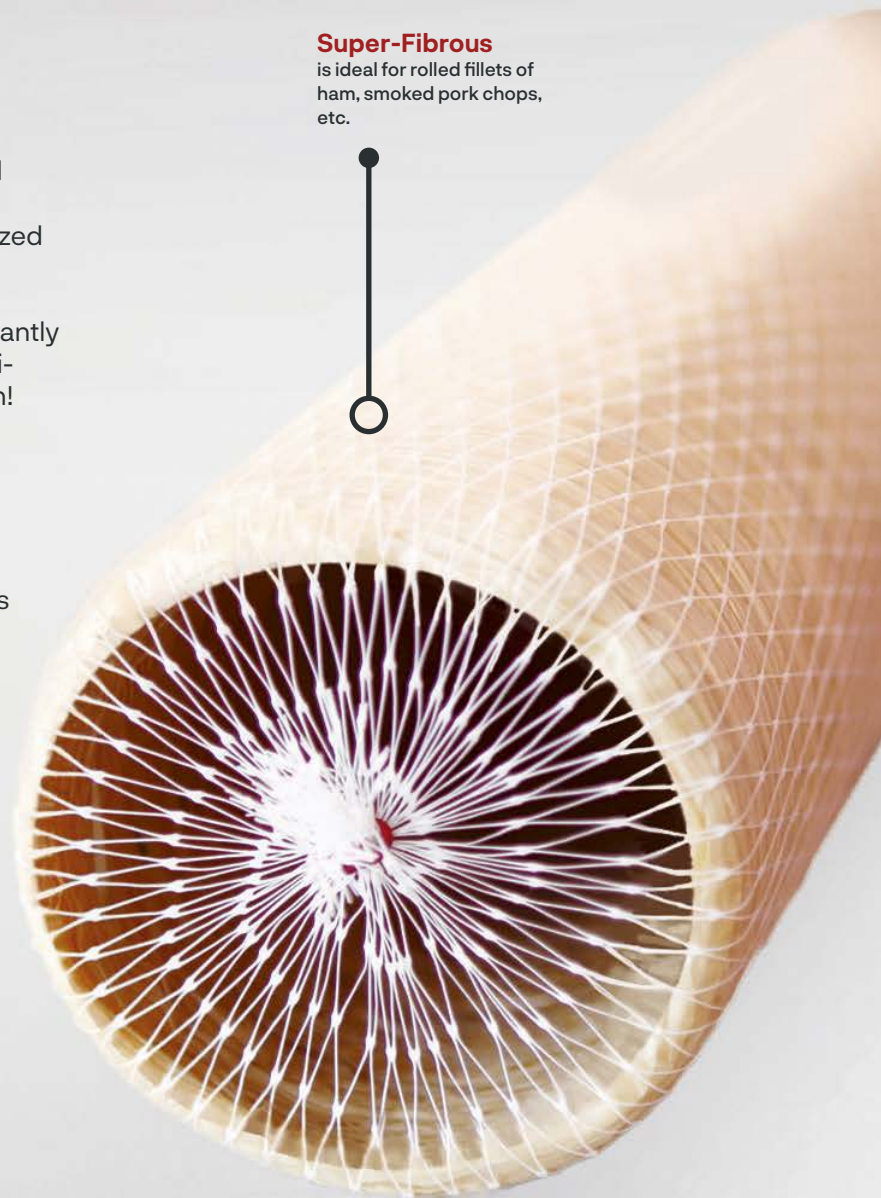
Super-Fibrous casing sticks not only mean significantly less casing waste, but also a much faster, more efficient, automated, and more cost-effective solution!

### **The advantages:**

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

### **Super-Fibrous**

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



# Smoke-Impregnated Casings

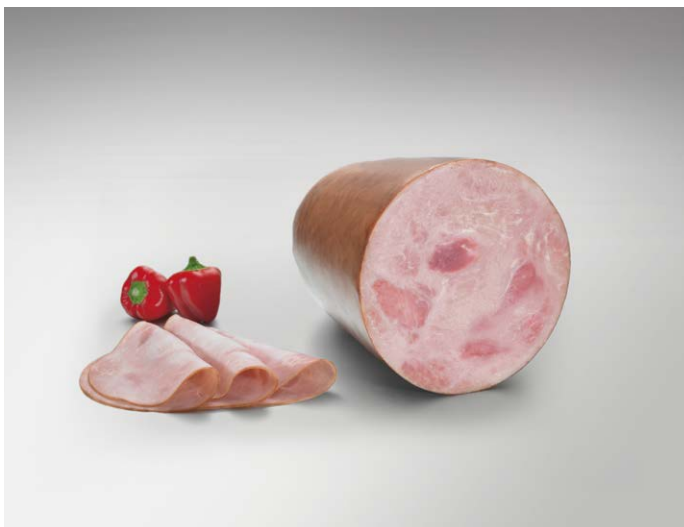
## Taste without smoke chamber

Connoisseurs love traditional sausage and ham products with a fine, spicy smoke flavor. WIBERG casings coated on the inside using liquid smoke are a cost-efficient alternative to conventional smoking. Fibrous-Fix-Smoke and Barrier-Fix-Smoke offer color and traditional flavor as if from the smoke chamber, with consistently high quality.

The classic smoking process is dispensed with eliminating the associated expense. 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.

### **Fibrous-Fix-Smoke**

liquid smoke coated fibrous casing



### **Barrier-Fix-Smoke**

liquid smoke coated fibrous casing with barrier





### Tip:

Barrier-Fix-Smoke is not only ideal for meat and sausage products, but can also be used for many other specialties, such as cheese.

## Two smoky top products

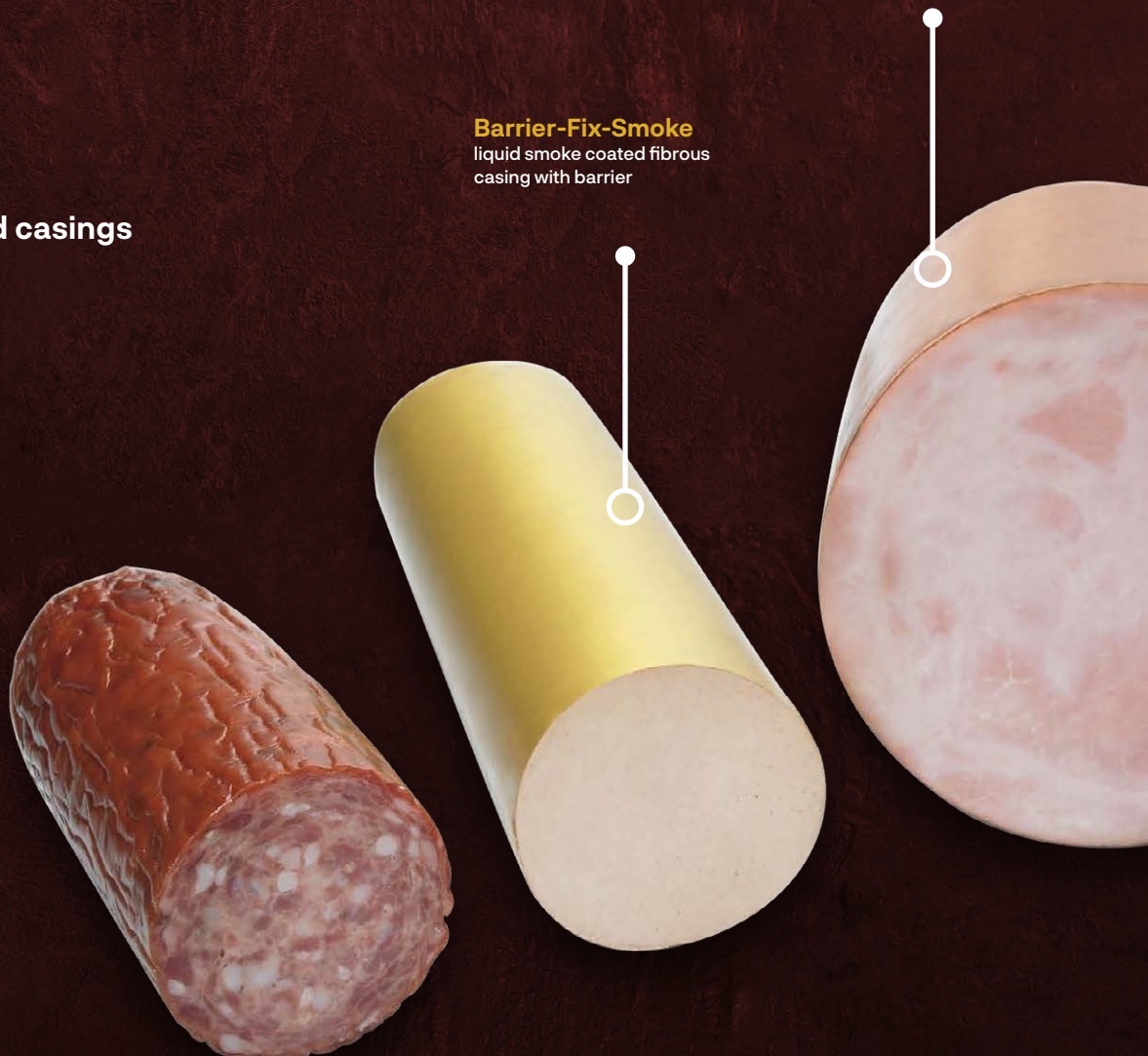
Fibrous-Fix-Smoke and Barrier-Fix-Smoke are available in different types of smoke. Depending on your preference, the casings give your specialties an appetizing color, from medium to dark brown. The smoky flavor is matched to the color nuance, ranging from mild and delicate to rustic.

**Fibrous-Fix-Smoke**  
liquid smoke coated  
fibrous casing

**Barrier-Fix-Smoke**  
liquid smoke coated fibrous  
casing with barrier

## Smoke-impregnated casings are ideal for:

- Cooked ham
- Cooked salami
- Poultry products
- Fermented sausage
- Cooked sausage
- Roasts
- Cheese
- Liver sausage









# Antimould

## No more mould!

Say goodbye to unwanted mould on your sausages. WIBERG offers you a FIBROUS casing with special coating to protect your products safely, efficiently, and innovatively from mould.

### Long-term protection

The WIBERG Fibrous casing with antimould coating protects fermented sausage and cooked salami from mould in a safe, efficient and innovative way. This special coating on the casing reliably reduces the growth of microorganisms on the outside. In handling, Antimould is identical to conventional fibrous casings. The protective effect of the casing is retained even during all the usual treatment steps in fermented sausage and cooked salami production and cannot be washed off or rubbed off. The highly effective anti-mould layer is of course, according to the recommended application, absolutely harmless to health.

### WIBERG Antimould:

- 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

### The 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

# Our service at a glance

Have we aroused your interest in our products and our service? We are your partner for customized solutions - just ask your contact person!



## Quality Our top priority

We define ourselves through the high quality of our products, which gives us the incentive to offer our customers optimal solutions. You can see this claim in each of our work steps, starting with the first test to the finished product - a team that works hand in hand!



## Experience Competence from a single source

Years of experience and profound know-how in the production of casings make NovaTaste Austria GmbH a reliable partner. Benefit from the expertise of our specialists. Ready to meet any challenge, we help and advise you reliably.



## Competence center casing Service has a face

Our creative team, consisting of master butchers, technologists, application specialists, technicians, customer service and product management support you at all times with efficient, innovative product solutions tailored to your needs.



## Individual requests We implement your wishes

Already from a quantity of 500 meters we design casings, shirred or tied, for you personally - with your own design, logo and lettering in several colors. Our graphic department is able to realize nearly all wishes. Whether exquisite, modern or traditional, we create the optimal design for your casings. Customized Deco Quick® products can also be ordered in small quantities.