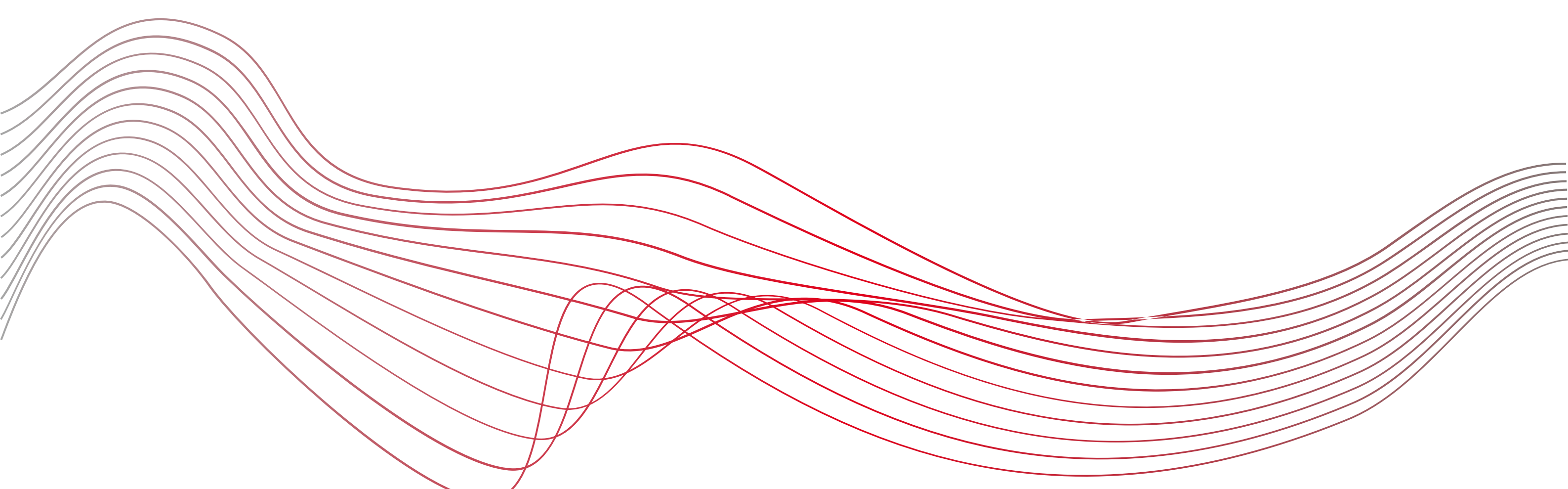


**COLLAGEN TECHNOLOGIES**

# **BELKOZIN**

**UKRAINE**

**PRODUCER AND EXPORTER  
OF COLLAGEN CASINGS  
FOR SAUSAGES**



**Commercial department**

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**BELKOZIN.UA**

COLLAGEN TECHNOLOGIES

# BELKOZIN

UKRAINE

## ABOUT COMPANY

- Belkozin Ukraine is the only Ukrainian producer and exporter of collagen casings for sausages used in mass and craft production.
- Collagen casings are an ideal alternative to natural ones, and surpass them in terms of organoleptics and safety.
- Casings are shrinkable. Casings are easy to use, transport and store.
- An individual approach to the most challenging tasks insures stable and easy production process as well as high organoleptic characteristics of ready-made products for meat processing companies.

### Key facts and figures



#### Mission

search and implementation  
of effective solutions for meat  
processing companies

#### Result-orientation

satisfied clients' and partners'  
collagen casings demands  
all over the world

#### Priorities

- services and partnership
- proven technologies
- innovations and assortment  
modernisation




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# Product range



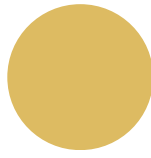


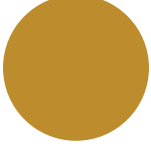


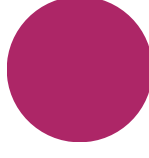
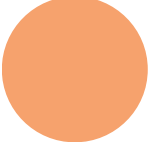

## Small calibers, edible

brand	name	description	treatment	photo of casings	photo of products
	<b>Advanced</b>	It is universal. Thin dense wall, suitable for minced meat with temperatures below zero. Best for cooked (thick wiener sausages), smoked, semi-smoked, raw smoked, dry-cured sausages	maximum cooking temperature up to 75°C		
	<b>Asia</b>	It is universal. Thin wall, able to withstand process load, suitable for automatic equipments, provides portioning of products. Best for cooked sausages and retains a delicate bite without smoking	maximum cooking temperature up to 80°C		
	<b>Grill*</b>	For Grill sausages. Thin soft wall, natural bite, best for raw sausages	direct grilling or precooking up to 75°C		
calibers, mm 		13, 15, 17, 19, 21, 22, 23, 24, 26, 28, 30, 32, 36, 38, 40			

## Big calibers, non-edible

brand	name	description	treatment	photo of casings	photo of products
	<b>OKY</b>	Universal casing with increased elasticity shrinks with minced meat while ripening. Best for semi-smoked, raw smoked, dry-cured sausages	maximum cooking temperature up to 75°C		
	<b>Universal</b>	Even filling, portioned matte sausages. Best for cooked, cooked-smoked, semi-smoked, raw smoked, dry-cured sausages	maximum cooking temperature up to 80°C		
calibers, mm 		32, 35, 38, 40, 45, 50, 55, 60, 65, 75			







colours:

										
clear	011 light caramel	012 caramel	021 garnet	052 onion	062 braun	072 mahogany	082 cherry**	092 eggplant	102 salmon	112 smoke


\*Grill casing clear only, \*\* - small calibers only


## Services


Big calibers, non-edible


 Casing corrugation	 Segments, segments with knot and loop	 RU ready to use casings	 EP easy peel casings	 OE	 PAL
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## Collagen casings advantages

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Undoubted universality of use in production
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Guaranteed safety compared to other types of casings
- 

High vapor and gas permeability
- 

The variable thickness of the casing wall insures required bite
- 

Maximum improvement of organoleptics



### Recomendations how to use small calibers, edible casings

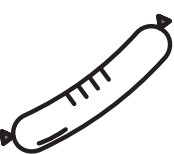
Casings do not require any preparation. Stuffed caliber = nominal caliber +2mm

#### For cooked products

Process	Time, min	Temperature, t°C
Sweating	up 30	
Drying (reddenning)	35	55-60
Smoking	8	65
Cabinet ventilation	5	-
Smoking	7	65
Cooking	-	75 (71°C inside sausage)
Showering	20 (10+10)	-

#### For semi-smoked products

Process	Time, min	Temperature, t°C
Minced meat's settling down	15	-
Drying	35	55
1-st smoking	10	60
Cabinet ventilation	5	-
2-nd smoking	15	60
Cabinet ventilation	5	-
3-d smoking	15	60
Cooking	-	75 (71°C inside sausage)



### Recomendations how to use big calibers, non-edible casings

Process	Universal	OKY
Preparation	<ul style="list-style-type: none"><li>Unwind the casing keeping it in vertical position or put it onto the stuffing horn according to direction shown</li><li>Casing is to be soaked in 20% table salt solution at t 15°C - 22°C for 10-15 min.</li><li>Ready to use (RU) does not need to be presoaked.</li><li>Start forming sausages within 1 hour upon soaking.</li></ul>	
Stuffing recomendations	<ul style="list-style-type: none"><li>While forming sausages control the overstuffing index within10%.</li><li>The clip size has correspond to the diameter of casing. Clip must be of rectangular section with slightly rounded edges.</li><li>Use flax, flax-with-chemical-fibers and flax-plait threads (220x3 tex or 220x4 tex).</li></ul>	
Heat treatment	Temperature cannot exceed 70°C in first 20 min. Max roasting temperature 80°C	
	Max cooking temperature 80°C	Max cooking temperature 75°C

