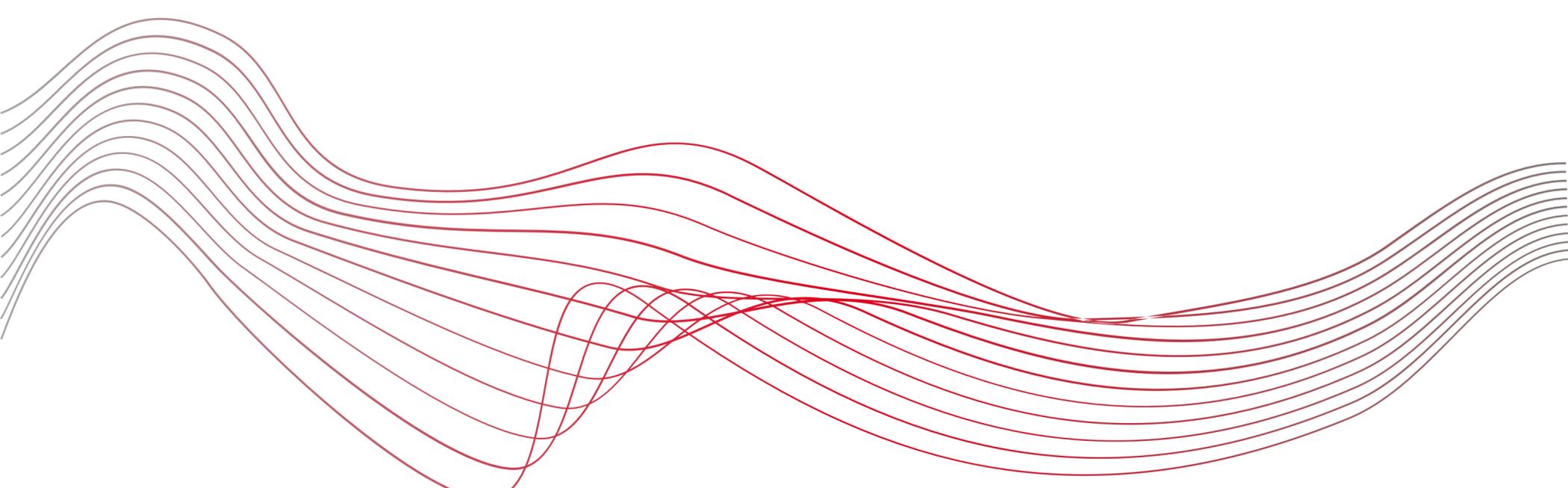


COLLAGEN TECHNOLOGIES

BELKOZIN

UKRAINE

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



Commercial department

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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
	Advanced	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		
	Asia	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		
	Grill*	For Grill sausages. Thin soft wall, natural bite, best for raw sausages	direct grilling or pre-cooking 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
	OKY	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		
	Universal	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:



*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

Collagen casings advantages

-  Undoubted universality of use in production
-  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



Recommendations 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 (reddening)	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)



Recommendations how to use big calibers, non-edible casings

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

