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Vicel Large
Caliber
Cellulose Casings

Vicel高品质
大口径纤维素肠衣

SHANDONG VICEL NEW MATERIAL TECHNOLOGY CO.,LTD
山东潍森新材料科技股份有限公司

High Quality (高品质)

Vicel high-quality large caliber cellulose casings cover sizes from 38LC to 60LC, specifically designed for sausages with diameters ranging from 38 to 60 millimeters. These casings are made from sustainable cellulose material, ensuring 100% eco-friendly performance. They incorporate all the benefits of cellulose casings, including excellent permeability to smoke and moisture along with the convenience of 'open-bag-and-use', eliminating any need for pre-treatment or soaking.

Vicel高品质大口径纤维素肠衣，口径包含38至60大口径标准尺寸，专为直径38至60毫米的香肠设计。这些肠衣源于可持续的纤维素材料，确保了100%的环保性能。它们集成了纤维素肠衣的所有优势，包括对烟熏和湿气的良好渗透性，以及“开袋即用”的便捷性，免去任何预处理或浸泡步骤。

Excellent performance (卓越性能)

These casings not only possess outstanding physical properties but also create a bright, glossy finish on the final sausage product, significantly enhancing its visual appeal and providing consumers with an enticing and professional appearance. Choose Vicel large caliber cellulose casings to give your sausage products a dual guarantee of quality and aesthetics.

这些肠衣不仅具备出色的物理特性，还能在香肠成品上形成一层亮丽的光泽，显著提升最终产品的视觉吸引力，为消费者带来诱人且专业的外观体验。选择Vicel大口径纤维素肠衣，为您的香肠产品赋予质量与美感的双重保证。

Product specifications (产品规格)

CALIBER (LC)	RSD (mm)	HORN TUBE (mm)	STANDARD CASING LENGTH		
			肠衣套缩棒长标准		
口径 (大口径)	灌装直径 (mm)	填料管 (mm)	8.5in	11.5in	14.5in
38	38	22	55ft	84ft	125ft
40	40	23	55ft	84ft	125ft
42	42	25	55ft	84ft	125ft
44	44	25	55ft	84ft	125ft
46	46	26	55ft	84ft	125ft
48	48	28	55ft	84ft	125ft
50	50	30	55ft	84ft	125ft
52	52	30	55ft	84ft	125ft
54	54	30	55ft	84ft	125ft
56	56	32	55ft	84ft	125ft
58	58	32	55ft	84ft	125ft
60	60	32	55ft	84ft	125ft

Casing Varieties

(肠衣品类)

CLEAR CASING / 透明肠衣

COLORLESS / 无色

COLOR CASING / 染色肠衣

LIGHT SMOKED / 浅烟熏

MEDIUM SMOKED / 浅烟熏②

DARK SMOKED / 中烟熏

PRINTED CASING / 印刷肠衣

Colorful patterns and logos

Red and white patterns

PINK / 粉红色

GREEN / 绿色

BLUE / 蓝色



Vicel's large caliber cellulose casings offer a variety of color options, including classic transparent, vivid orange, traditional smoked, and other custom colors to meet the requirements of different product positioning. In addition, we provide personalized printing services to imprint brand logos or other designs on the casing surface to enhance brand recognition.

Vicel的大口径纤维素肠衣在颜色选择上提供了多样性，包括经典的透明款、鲜明的橘色、传统烟熏色，以及其他定制色彩，满足不同产品定位的需求。此外，我们提供个性化印刷服务，在肠衣表面印制品牌标识或其他设计，以增强品牌识别度。

Packaging

(包装标准)



PACKAGE	38-48(LC)		50-60(LC)	
55ft	30 sticks	502m	25 sticks	419m
84ft	30 sticks	768m	25 sticks	640m
125ft	30 sticks	1143m	25 sticks	952m



Precautions (注意事项)

Before using the large caliber cellulose sausage casings, transfer them from the storage room to the production workshop and lay them flat on a clean, dry surface. Open the packaging, being careful not to soak the casings in water. Ensure that the surfaces of the workbench and equipment are free of burrs, sharp objects, or indentations to prevent damage to the casings. During spinning, avoid contact between the casings and any rough surfaces that might puncture them. Adjust equipment parameters to ensure proper filling, with a recommended filling degree of 8-12% to avoid the accumulation of air inside.

User Guide (使用说明)

The recommended production process includes drying, smoking, and cooking, which takes about 4-12 hours in total. Initially, set the drying temperature to 55-60°C and gradually increase it to 60-65°C as the drying cycle progresses. At this stage, the emulsified proteins will begin to coagulate, forming the sausage skin. Next, smoke at approximately 60-65°C to further solidify the skin and give it color. The drying and smoking stages play a decisive role in the final product's quality, color, flavor, and texture. During cooking, maintain 100% humidity and control the temperature at 75-80°C until the product reaches edible standards. After completion, cool down by spraying or using cold air. Under proper storage conditions, the product's shelf life can reach up to 3 years.

Storage (储存方法)

To ensure the normal use of cellulose casings, proper storage and transportation must be maintained. Please place the product in an enclosed, dry, and clean environment that complies with food hygiene standards, keeping it at least 10 meters away from any heating devices and controlling the temperature below 25°C to avoid the influence of strong odors or corrosive substances. During storage and transport, protect the casings from direct exposure to sunlight or high temperatures. Before use, remove the casings from the original packaging and try to use them on the same day to prevent moisture loss, which could cause breakage during subsequent filling or cooking processes. If the casings are transported or stored at temperatures below zero, ensure they are kept at room temperature for at least 24 hours before use. When handling the product, avoid dropping or impacting it, and ensure that cardboard spacers are placed between the rolls to prevent damage when the casing reels are stacked.

在使用大口径纤维素肠衣之前，请从储藏室转移到生产车间，并将其平铺在干净干燥的表面上。先打开包装，注意避免将肠衣浸泡在水中。确保工作台和设备的表面无毛刺、尖锐物或压痕，以防损坏肠衣。在加工时，避免让肠衣与任何粗糙的表面接触并防止刺破，同时调整设备参数以确保填充适度，推荐的灌装度为8-12%，以避免内部空气积聚。

推荐的生产工艺包括干燥、烟熏和蒸煮，整个过程大约需要4-12小时。开始时，将干燥温度设定在55-60°C，并随着干燥周期的进行逐步提升至60-65°C，在此阶段，乳化蛋白将开始凝固，形成香肠的外皮。接下来，在大约60-65°C下进行烟熏，以进一步固化外皮并赋予其色泽。干燥和烟熏阶段对最终产品的质量、颜色、风味和口感起着决定性作用。蒸煮时，保持湿度100%并将温度控制在75-80°C，直至产品达到食用标准。完成后，通过喷淋或冷风进行冷却。在适当的储存条件下，产品的保质期可达3年。

为纤维素肠衣正常使用应保证适当的储存和运输。请将产品放置在遵循食品卫生标准的封闭、干燥和清洁环境中，且与任何加热装置保持至少10米的距离，温度控制在25°C以下，避免强烈气味或腐蚀性物质的影响。在储存和运输期间，防止肠衣直接暴露于阳光或高温环境下。使用前，从原始包装中取出肠衣，并尽量在当天内使用以防水分丢失，以免在后续的灌装或蒸煮过程中出现破裂。如果肠衣在零度或更低温度下运输或储存，请确保在使用前在室温下放置至少24小时。在搬运产品时，避免跌落或撞击，并确保在卷筒之间放置纸板垫片，防止卷盘肠衣堆叠时互相损伤。