

FOOD-GRADE CASING SOLUTIONS

Cellulose Casing Product Catalogue

Natural, high-performance casing solutions for modern sausage production.

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CELLULOSE RANGE



Contents

A quick route through the full cellulose casing range.

01	About us	Catalogue section	08	Large-calibre casing	Catalogue section
02	Product overview	Catalogue section	09	Technical specifications	Catalogue section
03	Clear cellulose casing	Catalogue section	10	Sizing & packing	Catalogue section
04	Dyed cellulose casing	Catalogue section	11	Storage & processing	Catalogue section
05	Striped cellulose casing	Catalogue section	12	Applications	Catalogue section
06	Colour-transfer casing	Catalogue section	13	Quality & certifications	Catalogue section
07	Printed cellulose casing	Catalogue section	14	Why choose us	Catalogue section

Technology with real commercial purpose

South African supply and support for professional meat processors.

SUPPLY NETWORK



A specialist supply partner

Cape Technologies connects South African food producers with high-quality cellulose casing solutions selected for hot dogs, Vienna sausages, smoked products, branded retail lines and high-speed automated production.

01

Integrated supply

Access to clear, dyed, striped, colour-transfer, printed and large-calibre cellulose formats.

02

Flexible customisation

Options for calibre, colour, elasticity, printing, stick length and packing configuration.

03

Quality & support

Food-grade supplier controls, technical product selection and coordinated South African supply support.

Natural performance. Production-ready consistency.

A practical cellulose casing range for automated filling, smoking, cooking and clean peeling.

01

Renewable material

Produced from cellulose derived from sustainable tree pulp and cotton linters.

02

High-speed automation

Uniform thickness, strength and elasticity support efficient stuffing lines.

03

Smoke permeability

Micro-porous structure supports even smoke penetration and consistent colour.

04

Ready to use

No refrigeration or pre-soaking is normally required before production.

05

Clean peeling

Designed for easy removal after cooking and cooling with stable finished calibre.

06

Broad formats

Clear, dyed, striped, colour-transfer, printed and large-calibre options.

Clear cellulose casing

Transparent presentation with dependable strength and smoke permeability.

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01

Natural transparent finish

Displays the meat interior clearly for a clean, familiar retail appearance.

02

Uniform strength

Consistent thickness, tensile strength and heat resistance support stable processing.

03

Smoke permeable

Allows smoke and aroma to move evenly through the casing during processing.

04

Clean peeling

Designed for straightforward removal after cooking and cooling.

Dyed cellulose casing

Stable colour options for product identification and a distinctive finished appearance.

01

Broad colour selection

Multiple colour options help separate products, flavours and production batches.

02

Stable colour performance

Colour is designed to remain consistent through smoking and boiling processes.

03

Uniform flavour absorption

Air permeability supports even smoke and flavour transfer.

04

Production flexibility

Suitable for Vienna sausages, breakfast sausages and similar products.

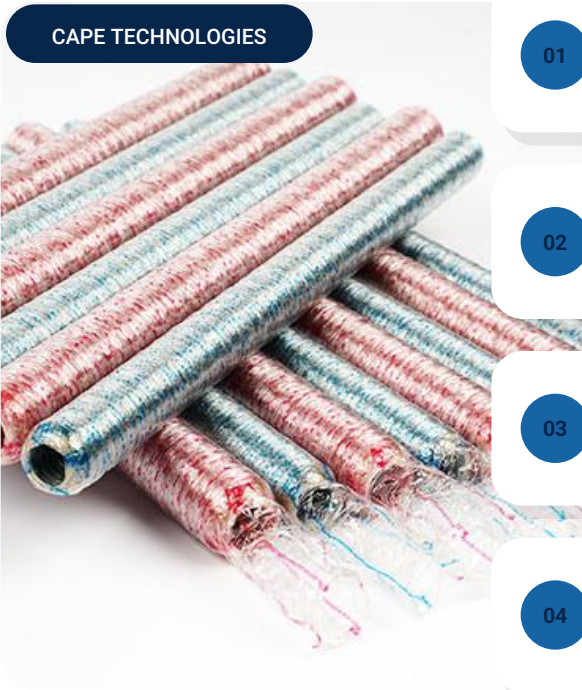
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Striped cellulose casing

High-contrast identification for mixed product lines and peeling inspection.

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01

Clear batch identification

Red, blue or black stripes provide an easy visual production reference.

02

Peeling inspection

Stripes help operators confirm that the casing has been completely removed.

03

High-contrast sorting

Distinct markings support faster line sorting and product separation.

04

Mixed-line production

Useful where several sausage types are processed in the same facility.

Colour-transfer cellulose casing

An appetising finished colour transferred evenly during heating.

01

Even colour transfer

Food-grade colour is designed to transfer consistently onto the sausage surface.

02

Dark red appearance

Creates a rich, smoked-looking finish with strong shelf presence.

03

Moisture retention

Supports product tenderness and helps reduce surface drying.

04

Smoked product fit

Well suited to smoked red sausages and deli-style meat sticks.

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Printed cellulose casing

Turn the casing into a practical branded and information-rich product surface.

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01

Custom logos & text

Add logos, brand elements, product information and multilingual content.

02

Peelable or non-peelable

Printing options can be matched to the intended product and removal process.

03

Retail recognition

Consistent branded presentation strengthens shelf identity.

04

Commercial applications

Ideal for branded hot dogs and retail sausage ranges.

Large-calibre cellulose casing

Larger formats for thick sausages, breakfast logs and deli applications.

01

Calibres from 38-76 mm

Supports thicker product formats and larger-diameter applications.

02

Ready for production

Designed for use without pre-soaking or special pre-treatment.

03

Smoke & moisture transfer

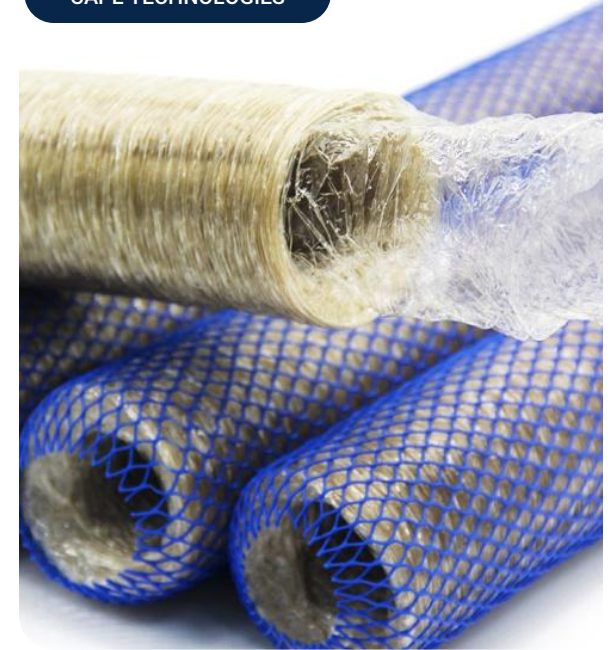
Balanced permeability supports processing consistency.

04

Strong product fit

Suitable for breakfast logs, larger sausages and deli-style products.

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Technical properties at a glance.

Core composition and physical performance data supplied for the cellulose casing range.

Composition

Cellulose 60-75% | Glycerol 8-16% | Water 12-22% | Oil 1-3%

Technical property	Condition	Unit	Data (<=25US)	Data (>25US)
Thickness	-	micron	26 +/-10%	28 +/-10%
Tensile strength (MD)	23C, 50% RH	N/15 mm	>=50	>=60
Elongation / elasticity	23C, 50% RH	%	>=8	-
Moisture	23C, 50% RH	%	>13	-

Allergen statement

Supplier data states that the cellulose casings do not contain allergenic substances under the referenced European requirements.

1 x mmL



GMO statement

Supplier data states that the original raw materials and process aids do not contain genetically modified organisms.

Production formats built around the line.

Selected size, length and equipment references. Full technical schedules are available for product matching.

Selected calibre references

Euro	USA	Flat width	RSD low	RSD medium	Tube
10	12	22.5	-	16.9	8
15	17	26.0	18.5	19.5	10
20	22	30.5	21.8	22.9	12
25	27	36.5	26.0	27.4	14
30	32	43.0	30.7	32.3	16
34	36	48.0	34.2	36.1	18

01

Standard stick lengths

55 ft, 70 ft, 84/95 ft and extended lengths up to 170 ft, depending on calibre.

02

Packing configurations

Typical packing ranges from 200 to 400 sticks per carton, depending on calibre and length.

03

Equipment matching

References include Handtmann, Vemag, Marel-Townsend and Hitec linking equipment.

Protect the casing. Optimise the process.

Storage and operating practices that support stable performance and clean peeling.

Storage requirements

- Environment** Ventilated, clean and odour-free; keep away from direct sunlight.
- Protection** Use insect- and rodent-proof storage; avoid heat and chemical contamination.
- Conditions** Maintain temperature at or below 25C and relative humidity between 40% and 70%.
- Packaging** Keep packages tightly sealed to prevent moisture loss.
- Shelf life** Supplier guidance indicates up to two years under compliant storage conditions.

Processing operation tips

- Humidity** Keep workshop RH above 40% and maintain sausage surface moisture during smoking.
- Cooling** Rapid cooling after smoking is essential; brine cooling may improve peelability.
- Steam** Steam heating and humidification can improve casing release.
- Calibration** Calibrate stuffing machines before production for consistent filling.
- Validation** Confirm the final process settings through a production trial before scale-up.

Built for familiar, high-volume sausage formats.

Cellulose casings support consistent forming, smoking, cooking and peeling across a broad range of products.



Hot dogs

Strong hold and consistent forming for classic hot-dog production.



Vienna sausages

Uniform calibre and dependable strength for plump, consistent Vienna sausages.



Smoking processes

Heat resistance and permeability support rich smoke flavour and even colour.

FULL-SERIES CASINGS COMPATIBLE WITH GLOBAL MEAT-PROCESSING LINES

Quality support from specification to production.

Supplier certifications, technical guidance and practical product matching for professional processors.



FSSC 22000

Supplier food-safety system certification supporting production integrity.



ISO 9001

International quality-management framework for consistent operations.



Kosher

Certification option supporting Jewish dietary requirements.



Halal

Certification option supporting Islamic dietary requirements.



01

Reliable product matching

Technical selection based on product, process, calibre and production equipment.

02

Flexible customisation

Colour, printing, elasticity, length and packing options can be configured.

03

South African support

Responsive communication and coordinated supply support for local processors.

Certification availability and scope should be confirmed for the selected product and order.

LET'S TALK

Move your production forward with confidence.

Tell us what you manufacture, the required calibre, production equipment, processing method and preferred finish. We will help identify a suitable cellulose casing option.

TECHNOLOGY THAT MOVES INDUSTRY

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