

RALEX S

Biaxially orientated Polyamide casing giving exceptional shrink properties for meat products with extended shelf life. Extremely low water permeability means your products retain weight and the glossy smooth appearance is maintained. Designed for high volume outputs with great consumer appeal. Ralex is available in a wide range of colours and sizes (38-144mm) and can be printed in up to six colours.



RALEX W

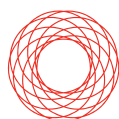
A new smokeable plastic casing from Devro. Absorbs and transfers the smoke flavour and aroma to the product. Ralex W is easy to peel and gives exceptional finished appearance. Its strength and elasticity during processing ensure that the surface of the product is smooth and taut. Meat products in Ralex W casings keep looking fresh and attractive even after longer periods of storage.



PALAMI

Special casing designed for dried/semi-dried salami and mini-salami. Dried products develop excellent taste characteristics and have long shelf life. The finished surface is perfect. Easily peeled finished products have a tender bite. Fast and effective processing and optimal smoke uptake complete a package for really effective dried sausage production.





RALEX S

KEY BENEFITS /

Low oxygen and steam permeability for longer shelf life

Throughout the shelf life product retains smooth glossy surface

Easy to peel casing

Resistant to mould

Six colour printing

Minimal weight loss

Very high mechanical strength and elasticity for high speed filling

DEVRO BENEFITS /

Devro aims to provide consistent value from its casings with high levels of technical support, market knowledge, the security of traceability and food safety, and continuous improvement through development. These specialist products have been developed to deliver key characteristics to meet specific market needs.

SUITABLE FOR /

ALL TYPES OF COOKED PRODUCTS

TECHNICAL SUPPORT /

Worldwide service support is available through highly qualified technicians and meat technologists, development facilities, product kitchens and an extensive distributor network.

RALEX W

KEY BENEFITS /

Smokeable

Good elasticity

Good shelf life

Very easy peeling

Resistant to mould

Six colour printing

Photoprinting

QUALITY STANDARDS /

We continuously strive to provide high level production quality and manufacture within the ISO 9001 quality standard, FS 22000 food safety standard and where appropriate BRC standards. Traceability of the raw materials in our products gives high levels of security for your finished product safety.

SUITABLE FOR /

ALL TYPES OF COOKED AND SMOKED PRODUCTS

STORAGE CONDITIONS /

Store unopened cartons in cool and dry conditions (5°C to 15°C).

PALAMI

KEY BENEFITS /

Excellent drying and processing

Optimal smoke uptake

Long shelf life and perfect surface

Excellent easy peeling

Skinless with very easy soft bite

Uniform sizes and lengths

Calibre consistency

Ready to use straight from the box

SUITABLE FOR /

MINI-SALAMI 32-40MM

SALAMI 40-65MM

DRIED SALAMI

BEEF STICK

PEPPERONI

CHORIZO

SOPPRESSATA



MINI RALEN

Designed to bring the shelf life, sustainability and appearance benefits of plastic casing to small calibre sausage products. Allowing high speed running, low weight loss and extended shelf life, Mini Ralen is a competitive alternative to other small calibre sausage casings and delivers great consumer benefits. Available in a number of colours, the ready to use strands can also be printed.



MINI SMOKE

Adding a smoking and drying option Mini Smoke opens up all types of sausage to the benefits of plastic casings. Smoked or semi-dried sausage products with long shelf life and effective manufacturing make this a very competitive casing in the small calibre market.



MINI DRY

Special casing designed for small caliber dried/semi-dried salami. Dried products develop excellent taste characteristics and have long shelf life. The finished surface is perfect. Easily peeled finished products have a tender bite. Fast and effective processing and optimal smoke uptake complete a package for really effective mini dried sausage production.





MINI RALEN

KEY BENEFITS /

Uniform and consistent weight sausages
Minimised weight loss
Extended shelf life
Low oxygen and water permeability

Smooth glossy appearance
Printing options available
Easy to peel
Ready to use strands, no soaking required

DEVRO BENEFITS /

Devro aims to provide consistent value from its casings with high levels of technical support, market knowledge, the security of traceability and food safety, and continuous improvement through development. These specialist products have been developed to deliver key characteristics to meet specific market needs.

SUITABLE FOR /

ALL TYPES OF COOKED PRODUCTS

TECHNICAL SUPPORT /

Worldwide service support is available through highly qualified technicians and meat technologists, development facilities, product kitchens and an extensive distributor network.

MINI SMOKE

KEY BENEFITS /

All the benefits of Mini Ralen

Excellent absorption of smoke aroma

QUALITY STANDARDS /

We continuously strive to provide high level production quality and manufacture within the ISO 9001 quality standard, FS 22000 food safety standard and where appropriate BRC standards. Traceability of the raw materials in our products gives high levels of security for your finished product safety.

SUITABLE FOR /

ALL TYPES OF COOKED AND SMOKED PRODUCTS
FRANKFURTER
HOTDOG

WIENER
BRATWURST
SNACK SAUSAGES

STORAGE CONDITIONS /

Store unopened cartons in cool and dry conditions (5°C to 15°C).

MINI DRY

KEY BENEFITS /

Excellent drying and processing
Optimal smoke uptake
Long shelf life and perfect surface
Excellent easy peel

Skinless with very easy soft bite
Uniform sizes and lengths
Calibre consistency
Ready to use straight from the box

SUITABLE FOR /

CABANOSI
BEEF STICK
MINI-PEPPERONI

MINI-CHORIZO
SOPPRESSATA
MINI-SAUSAGES 16-24MM