



NETTINGS AND MEAT CASINGS

EYE-CATCHING. KNITTED CASINGS THAT CAPTURE ATTENTION.

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NETTINGS AND MEAT CASINGS

EYE-CATCHING. KNITTED CASINGS THAT CAPTURE ATTENTION.

Kalle rounded off its portfolio of casing options with the acquisition of US company Jif-Pak and its extensive range of net casings. These products give a distinctive and natural look to cooked or smoked meat and poultry products.

A side of ham in a service counter is more attractive if it also has a rustic appearance, such as a barbecue grill pattern or roughened surface. CasingNet and UltraKote casings combine appetising looks with the convenience and benefits of industrial production. Kalle offers these closely-knit polyester nets in a range of elasticities and patterns. This enables customers to create a signature look for their products. The nettings range also includes casings with specific characteristics, such as easy peelability.

In addition, Kalle nettings are available with value-adding transfer capabilities. These allow customers to apply a surface structure, smoke colour and/or seasoning in a single operation.

MORE EFFICIENCY AND PRECISION

Compared with conventional collagen films, CasingNet and UltraKote casings offer greater efficiency and product safety during the stuffing process. Fillings are added directly into the seamless casing, thereby preventing voids, surface blisters and deformations. As a further bonus, these nettings offer increased productivity.



PRODUCT INFORMATION

PRODUCT DESCRIPTION

Our newest generation of Casing-Net, Ultra-Kote will increase your plants efficiency by reducing labor and cook cycle times while increasing throughput. Ultra-Kote blocks protein exudates from penetrating the net resulting in higher yields compared to other netting products.

- » Automate stuffing with our shirred product.
- » Pre-stretched netting increases hams per foot/meter.
- » Peels cleanly and easily.
- » Decrease downgrades.
- » Reduce cook times and increase throughput.
- » Ability to run a steam cook cycle in some situations.
- » Increase stuffing and cook yields.
- » Increase slicing and pack yields.
- » Similar sheen to collagen film.

In summary, higher yields with superior peeling and appearance results in the ideal casing.

TREATMENTS INCLUDE

- » Standard Smoke and Browning Agent (very light to very dark)
- » Caramel (black forest)
- » Release only
- » Apple wood smoke
- » Mesquite smoke

Ultra-Kote & Flavor-Kote SQFU & FCRU (fixed circumference) Suggested Stuffing Specifications

SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
2	2.95	75	9.25	235
3	3.15	80	10.00	250
3.5	3.25	83	10.25	260
4	3.40	85	10.75	270
5	3.60	90	11.25	285
6	3.80	95	12.00	305
7	4.20	105	13.25	335
8	4.60	115	14.50	365
9	5.10	130	16.00	405
10	5.45	140	17.00	435
11	5.75	145	18.00	460
12	6.40	165	20.00	510
13	7.00	180	22.00	560
14	7.70	195	24.50	615
15	8.40	215	26.50	670
16	9.15	230	28.75	730

Ultra-Kote & Flavor-Kote (all patterns except fixed circumference) Suggested Stuffing Specifications

SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.25	85	10.25	260
7	3.75	95	11.75	300
8	4.25	110	13.25	340
9	4.75	120	15.00	380
10	5.25	135	16.50	420
11	5.50	140	17.25	440
12	5.75	145	18.00	460
13	6.25	160	19.75	500
14	6.75	170	21.25	540
15	7.25	185	22.75	580
16	7.75	195	24.25	620
18	8.25	210	26.00	660
20	8.75	220	27.50	700
24	9.75	250	30.75	780



Flavour-Kote™

PRODUCT INFORMATION

PRODUCT DESCRIPTION

Increase your sales by creating products using the flavors your customers want. Flavor-Kote offers supreme performance and appearance to add value and eye appeal to your products.

- » Available in shirred form for automated stuffing.
- » Consistency in color and vibrancy.
- » Custom blends available for artisan appearance.
- » Superior peeling.
- » Reduce labor and employee handling.
- » Increase food safety.
- » Increase throughput, slicing and pack yields.
- » Reduce waste.
- » All flavors are allergen free.
- » Control the amount of flavor desired.

Flavor-Kote gives you the ability to make various products using the same meat block/recipe by simply changing the casing.

FLAVORS INCLUDE

- » Buffalo
- » Barbeque
- » Capicola
- » Ham Glaze
- » Honey Glaze
- » Honey Maple Glaze

Ultra-Kote & Flavor-Kote **SQFU & FCRU (fixed circumference)** **Suggested Stuffing Specifications**

SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
2	2.95	75	9.25	235
3	3.15	80	10.00	250
3.5	3.25	83	10.25	260
4	3.40	85	10.75	270
5	3.60	90	11.25	285
6	3.80	95	12.00	305
7	4.20	105	13.25	335
8	4.60	115	14.50	365
9	5.10	130	16.00	405
10	5.45	140	17.00	435
11	5.75	145	18.00	460
12	6.40	165	20.00	510
13	7.00	180	22.00	560
14	7.70	195	24.50	615
15	8.40	215	26.50	670
16	9.15	230	28.75	730

Ultra-Kote & Flavor-Kote **(all patterns except fixed circumference)** **Suggested Stuffing Specifications**

SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.25	85	10.25	260
7	3.75	95	11.75	300
8	4.25	110	13.25	340
9	4.75	120	15.00	380
10	5.25	135	16.50	420
11	5.50	140	17.25	440
12	5.75	145	18.00	460
13	6.25	160	19.75	500
14	6.75	170	21.25	540
15	7.25	185	22.75	580
16	7.75	195	24.25	620
18	8.25	210	26.00	660
20	8.75	220	27.50	700
24	9.75	250	30.75	780



PRODUCT INFORMATION

PRODUCT DESCRIPTION

Expand your product range with this spiced casing solution. Spice-Kote is a specially knitted polyester material designed to carry and transfer spice particulate to the surface of your product. Additionally, by blending our own spices we have the ability to custom formulate blends that will distinguish your products from the competition.

Using Spice-Kote is efficient for any plant. Spice-Kote is available in square pattern or smooth pattern fixed circumference in clipped, rolled or shirred form.

- » Using Spice-Kote is efficient for any plant. Spice-Kote is available in square pattern or smooth pattern fixed circumference in clipped, rolled or shirred form.
- » Reduce labor costs and increase throughput.
- » Spices available in irradiated or steam sterilized form to fit your regulatory needs.
- » Product can be clipped, rolled or shirred.
- » Improve food safety, reduce material costs and reduce employee handling.
- » Control the amount of spice over the complete surface or eliminate spice over part of the casing for a topical or hand rubbed appearance.
- » Ability to run in a steam cook cycle.
- » Increase slicing and pack yields while reducing waste.

SPICES AVAILABLE INCLUDE

- » Black Pepper (fine or coarse)
 - » Sun Dried Tomato
 - » Mediterranean Herb
 - » Curry
 - » Italian Herb
 - » Mesquite Rub
- And many more...

Spice-Kote SFRS (smooth pattern) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
2	3.00	75	9.50	240
3	3.15	80	10.00	250
3.5	3.25	83	10.25	260
4	3.50	90	11.00	280
5	3.65	93	11.50	290
6	3.75	95	11.75	300
7	4.00	100	12.50	320
8	4.40	110	13.75	350
9	4.75	120	15.00	380
10	5.10	130	16.00	405
11	5.40	135	17.00	430
12	5.80	150	18.25	465
13	6.30	160	19.75	505
14	6.75	170	21.25	540
15	7.25	185	22.75	580
16	7.70	195	24.25	615

Spice-Kote SQRS (square pattern) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.25	85	10.25	260
7	3.75	95	11.75	300
8	4.25	110	13.25	340
9	4.75	120	15.00	380
10	5.25	135	16.50	420
11	5.50	140	17.25	440
12	5.75	145	18.00	460
13	6.25	160	19.75	500
14	6.75	171	21.25	540
15	7.25	185	22.75	580
16	7.75	195	24.25	620
18	8.25	210	26.00	660
20	8.75	220	27.50	700



Spice-Kote™ FOR DRY SAUSAGE

QUALITY LOOK WITH LABOR SAVING INNOVATIONS

PRODUCT INFORMATION

PRODUCT DESCRIPTION

Add value with custom-blend spices while saving time and labor with this innovative netting – no more expensive spice on your production floor!

Expand the sales of your dry sausage products. Spice-Kote™ for dry sausage is here and is now available in:

- » Black Pepper
- » Italian Herb
- » Red Chili Pepper
- » Sun Dried Tomato

WITH MANY MORE TO COME

- » Reduce labor costs and spice waste
- » Reduce waste in slicing
- » Reduce cleanup and changeover time
- » Improve food safety
- » More uniform appearance

Spice-Kote SFRS (smooth pattern) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
2	3.00	75	9.50	240
3	3.15	80	10.00	250
3.5	3.25	83	10.25	260
4	3.50	90	11.00	280
5	3.65	93	11.50	290
6	3.75	95	11.75	300
7	4.00	100	12.50	320
8	4.40	110	13.75	350
9	4.75	120	15.00	380
10	5.10	130	16.00	405
11	5.40	135	17.00	430
12	5.80	150	18.25	465
13	6.30	160	19.75	505
14	6.75	170	21.25	540
15	7.25	185	22.75	580
16	7.70	195	24.25	615

Spice-Kote SQRS (square pattern) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.25	85	10.25	260
7	3.75	95	11.75	300
8	4.25	110	13.25	340
9	4.75	120	15.00	380
10	5.25	135	16.50	420
11	5.50	140	17.25	440
12	5.75	145	18.00	460
13	6.25	160	19.75	500
14	6.75	171	21.25	540
15	7.25	185	22.75	580
16	7.75	195	24.25	620
18	8.25	210	26.00	660
20	8.75	220	27.50	700



Casing-Net™ SHAPE AND FUNCTION FOR INNOVATIVE MEAT PRODUCTS

PRODUCT INFORMATION

PRODUCT DESCRIPTION

Casing-Net™ offers hundreds of options to create the exact look and flavor you want for your cooked or smoked meat and poultry products.

- » Fast removal from finished product using Casing-Net's closely-knitted polyester material with release agent properties.
- » Can be stuffed at higher pressure to eliminate voids and improve shape consistency.
- » Ensure higher-grade finished product with fewer meat tears, surface blisters and shape inconsistency associated with collagen food film.
- » Reduce cooking cycles, improve yields and produce consistent taste with flavor and smoke-impregnated options.
- » Improve food safety, reduce material costs and reduce employee handling.
- » Optimize production: pre-clipped to length, shirred for automatic sizers/clippers and rolled for fast loading.
- » Lower cost alternative to collagen film.
- » Contains no rubber (except for Elastic Style).

TREATMENTS INCLUDE

- » Standard Smoke and Browning Agent (very light to very dark)
- » Caramel (black forest)
- » Release only
- » Apple wood smoke
- » Mesquite smoke

Casing-Net (all patterns except fixed circumference) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.40	85	10.75	270
8	4.20	105	13.25	335
9	5.00	125	15.75	400
10	5.30	135	16.75	425
11	5.60	140	17.50	445
12	6.00	150	18.50	480
13	6.30	160	19.75	505
14	6.80	175	21.50	545
15	7.60	195	24.00	605
16	7.90	200	24.75	630
18	8.20	210	25.75	655
20	9.00	230	28.25	720
24	10.00	255	31.50	800
28	11.10	280	34.75	885
32	11.80	300	37.00	940

Casing-Net FC (fixed circumference) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
6	3.75	95	11.75	300
7	4.25	110	13.25	340
8	4.50	115	14.25	360
9	5.00	125	15.75	400
10	5.50	140	17.25	440
11	6.00	150	18.75	480
12	6.50	165	20.50	520
13	7.50	190	23.50	600
14	8.00	205	25.25	640
15	8.50	215	26.75	680
16	9.00	230	28.25	720
18	9.50	240	29.75	760
20	10.50	265	33.00	840

Casing-Net SQF (square pattern fixed circumference) Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
9	4.20	105	13.25	335
13	6.00	150	18.75	480
18	7.50	190	23.50	600



Pattern Options

SPIRAL



- » Standard
- » Elasticated
- » Elasticated Heavy Duty

RIPPLE



- » Standard
- » Heavy Duty
- » Wide Indentation

RIBBED



- » Standard
- » Heavy Duty

SMOOTH



- » Fixed Circumference
- » Fixed Circ. Wide
- » Fixed Circ. Heavy Duty
- » Standard
- » Standard Heavy Duty
- » Standard Economy

DIAMOND



- » Large
- » Wide
- » Standard
- » True
- » Mini
- » Economy Grade

SQUARE



- » Jumbo
- » Standard
- » Mini
- » Standard Heavy Duty
- » Standard Deep Indentation
- » Fixed Circ.
- » Fixed Circ. Heavy Duty
- » Alternating (large and small)
- » Mini Deep Indentation
- » Large
- » Tiny
- » Economy Grade

Also Available

ELASTIC NET



- » Available with release agent
- » Available in pieces, rolls or rolls with a core

STOCKINETTE



- » Available with release agent or smoke
- » Available in pieces, rolls, fan folds or large/donut mandrels

Elastic-Net				
Suggested Stuffing Specifications				
Item	Diameter		Lines	
	Stuffing Diameter Inches	Stuffing Diameter mm.	Vertical Lines / Squares	Bars of Rubber per 6 inches
16EPH	3.94	100	16	12
20EPH	4.72	120	20	12
24EPH	6.30	160	24	12
28EPH	7.87	200	28	12
16EPD	3.74	95	16	17
20EPD	3.94	100	20	17
24EPD	5.91	150	24	17
28EPD	6.69	170	28	17
16EPT	3.54	90	18	24
20EPT	3.74	95	20	24
24EPT	5.51	140	24	24
28EPT	6.30	160	28	24
16EPR	4.33	110	16	9
20EPR	5.51	140	20	9
24EPR	7.09	180	24	9
26EPR	7.48	190	24	9
28EPR	8.86	225	28	9
29EPR	9.06	230	28	9
46EPR	9.65	245	18	9
24ECHB	6.69	170	24	12
24EPE	7.87	200	16	6
28EPE	7.87	200	24	8
28EPG	7.09	180	24	20

Stockinette				
Suggested Stuffing Specifications				
SIZE	Diameter		Circumference	
	Inches	mm	Inches	mm
20STR	9.00	230	28.25	720
20STM	9.00	230	28.25	720
26STM	11.10	280	34.75	885
30STR	11.80	300	37.00	940
32SMR	11.80	300	37.00	940

» KALLE.DE



VISIT OUR WEBSITE.

THE COMPANY

Based in Wiesbaden, Germany, the Kalle Group is a leading supplier of industrially produced sausage casings. As an innovative partner for both the industrial and the butchery sector, Kalle is the market leader in value-added casings. This is a new segment created by Kalle based on delivering value in the form of colour, flavour and spice particulate transfer which subsequently provides gains to processors in efficiency, yield and food safety. Furthermore, it leads the world in fibrous and cellulose casings, to go along with a strong position in the polymer casing segment.

In addition to its innovative range of value-added casings, Kalle creates a steady stream of new and customized solutions for the manufacture of new products. Over the past 20 years, the company has enjoyed consistently strong growth.

The core business is making casings for sausages and other foodstuffs. However, Kalle also produces sponge cloths and supplies functional ingredients, high-quality aromas and flavours for the food industry.



ANY FURTHER QUESTIONS?

If you have any questions about our products, your Kalle sales team will be happy to provide you with comprehensive advice. You can also visit us on the internet and find out more about our wide range of products.

This information is based on our present knowledge and is intended to provide general notes on our products and their uses. Recommendations are not legally binding. Our general terms of business apply. Unauthorized duplication is a violation of applicable law.

SALES Kalle Wiesbaden

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