



SUN CARMEL CAS

IT'S MORE THAN A CASING!



SUN CARMEL CAS is the solution to produce a caramel product without all the hassles. Natural looking products can be easily produced. The finished goods have a long shelf life. The caramel color is not bleeding in, and muddy liquid in the package is history.



Applications:

- Cooked products
- Cooked hams
- Cooked ham products
- Poultry products
- Processed cheese

Availability:

- Shirred casings
- FW 42.5 mm up to FW 400 mm
- Flat film – for application on TSA or TSCA
- Highly shrinkable or non-shrink (D-shape)
- Clear or in standard colors
- Various caramels

Use/process:

- Ready to stuff
- Dry stuffing, no soaking
- Overstuffing ratio 6 % - 10 %

Advantages:

- Easy, clean handling
- No weight loss
- No muddy liquid in the final package
- Longer shelf life
- Natural appearance
- No bleeding in



"WE DON'T IMITATE...

...WE INNOVATE"®