



Putting the wraps on **cooked deli** **meats & sausage.**



Victan[®] Because it's not *only* what's inside that matters.

25Years
hovus
...inventive packaging solutions

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Our **Victan[®]** casings are uniquely designed to complement your process and protect your product.

Along with their customizable meat adhesion qualities, these medium-to-high-barrier casings are ideal for the production of cooked deli meats and sausage.

Products

Victan[®] XMCC: For applications that require the highest level of barrier protection and extended shelf life.

Victan[®] HD: The gold standard of polyamide-based, multilayer, cook-in casings in North America – designed to keep sausages fresher, longer.

Victan[®] Shape: A shrinkable casing well suited for D-shaped and oval products.

Victan[®] C: For sausage products that will be frozen with the casing remaining on.

Victan[®] SLS: For sausages that are to be cooked and stripped – this casing peels from the product cleanly and in one piece.



View our **Victan[®]**
process in action at

www.hovus.com/CS

Customer Applications

- Cooked or raw products manufactured in hanging, laying, or molded forms

General Benefits

- Outstanding diameter control and meat adhesion per customer specifications
 - Victan[®] XMCC
 - Victan[®] HD
 - Victan[®] Shape
 - Victan[®] C
 - Victan[®] SLS
- Wide variety of USDA approved colors
- In-house graphic design and high-technology, full-color printing capabilities

Forms

- Shirred
- Reel
- Cut
- Clipped

Diameter

- Shirred product diameters from 28mm-190mm

Approvals

- USDA/FDA approved
- Kosher approvals available for most products
- CFIA approvals available for most products

Contact us today to see what we can do for you!

hovus

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