



Still using fibrous?
It's time for an
upgrade.



Victan[®] smoke casings do what
fibrous does....only **better.**

hovus
...inventive packaging solutions

Victan®

hovus
...inventive packaging solutions

Our **Victan® Smoke casings** are made from a highly-modified synthetic polymer specifically engineered to provide selective permeability to both smoke and water vapor. This unique product has been designed for the production of smoked, cooked, semi-dry, or raw sausages.

Products

Victan® Smoke D: For clipped applications.

Victan® Smoke TC: For twist linked applications.

General Benefits of All Victan® Smoke Casings

- Smoke intensity of varying levels easily obtained
- Outstanding diameter control for given portion control
- Meat adhesion per customer specification
- Superior yields
- Excellent peeling & slicing properties
- Superb flavor & color of finished product
- Smooth, dry, matte surface resembling fibrous, cellulose, and collagen
- In-house graphic design

Additional Benefits of Victan® Smoke D

- Very short soak time
- Easy to fill & clip
- No fat migration through the casing

Additional Benefits of Victan® Smoke TC

- Very short soak time
- Easy to fill & clip (can be clipped, twisted or both)
- Twistable on a linking device (Handtmann, Vemag, etc...)

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

hovus

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Customer Applications

- Smoked, cooked, semi-dry, or raw products manufactured in hanging or laying forms

Forms

- Shirred strands of 40 to 100 meters are available
- Curved shirred strands are available with inner ring diameters from 100 to 200mm
- Reels of 1,000 or 1,500 meters are available for manual use

Approvals

- USDA/FDA and Canadian approved



View our **Victan®**
product line at

www.hovus.com/SMOKE

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