

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



# Victan®

Our *Victan*<sup>®</sup> casings are uniquely designed to complement your process and protect your specialty products.



#### **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 products fresher, longer.

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

**Victan® XSE:** This casing peels from the product cleanly and in one piece. It can be used with fresh or frozen products.

#### **General Benefits**

- Outstanding diameter control and meat adhesion per customer specifications
- Wide variety of USDA-approved colors
- In-house graphic design and high-technology, full-color printing capabilities



## **Customer Applications**

- Cookie Dough and Bakery Products
- Butter
- Cream Cheese
- Soups and Sauces
- Pet Food

#### **Forms**

- Shirred
- Reel stock
- Cut lengths
- Clipped

#### Diameter

• Shirred product diameters from 28mm-190mm

### **Approvals**

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

View our *Victan*® product line at

www.hovus.com/SP



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

#### hovus

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