

Case Study

Durethan® B 40 FA for Walsroder® K flex



Figure 1 Walsroder® K flex

Under the name Walsroder®, [CaseTech GmbH & Co. KG](#) markets high-quality cellulose fiber and plastic casings for state-of-the-art sausage production. It also provides technological services for customers in the butcher's trade and the meat processing industry.

Modern synthetic sausage casings must satisfy a large number of stringent specifications, which is why they generally consist of several layers of different material, bonded to each other with the aid of a bonding agent. The inner and outer polyamide layers of Walsroder® K flex (see figure 1) are made of LANXESS Durethan® B 40 FA.

During production, the tube-shaped films are stretched biaxially – in both the longitudinal and the transverse direction. In this way, the inner structure of the sausage casing is shaped to meet the demands of the final customers. Key processing properties such as pliability, strength and elongation, clipping and peel characteristics, shrinkage and temperature resistance (-18 to +121 °C) have been optimized in tough practical tests.

Material: Durethan® B 40 FA
Producer: CaseTech GmbH & Co. KG
Industrie: Packaging

So that the synthetic casings are easy to handle in the butcher's shop and at the sausage factory, they are normally cut into lengths of between 20 and 100 m.

The plastic casing is odorless and tasteless. In the multi-layer composite, the Durethan® B 40 FA assumes the function of a gas and aroma barrier. The material's low gas permeability, and the fact that the aroma is sealed in as a result, ensures that the products have no problem complying with the normal retail shelf-life requirements. Through the selection of Durethan® B 40 FA as the inner layer, the casing also has excellent meat cling, which counters the formation of any fat and jelly pockets. In this way, the customers' demands for long shelf life and pleasing appearance are adhered to.

Walsroder® K flex is a high-quality all-round casing manufactured in diameters of between 34 and 180 mm. It is suitable for both cooked and scalded sausage and for foods such as cheese, soup etc. that are packaged in a liquid or paste-like state.

Walsroder® is a registered trade name of CaseTech GmbH & Co. KG

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