



Visko
Teepak

Always around

COLLAGEN

NIPPI & FIBRAN / PRODUCT GUIDE

ViskoTeepak in brief.

ViskoTeepak is one of the biggest manufacturers of fibrous, cellulose and plastic casings in the world. We have production plants, converting facilities and technical support offices worldwide. We're also proud to have the industry's largest business-partner network, through which our products are offered in nearly 100 countries. Our head office (ViskoTeepak Holding Ab), which opened in May 2018, is located in Mariehamn, in Finland's Åland Islands.

In Europe, we have fibrous and cellulose production plants in Lommel (Belgium) and Hanko (Finland). Additionally, we have a plastic-casing production plant in Nuevo Laredo (Mexico). Our converting facilities are located in Delfzijl (Netherlands), Brno (Czech Republic), Kenosha (Wisconsin, USA) and Poznan (Poland). Our sales and representative offices are located all around the globe.

ViskoTeepak is owned by the Eriksson Capital Group, based in Mariehamn, Finland. Eriksson Capital is a privately owned investment company with a focus on small to medium-size high-tech industrial companies operating in the global marketplace. Eriksson Capital is active in various industries such as medical tubing, shipping, real estate, aircraft leasing and asset management.



Learn more at:



viskoteepak.com



facebook.com/ViskoTeepak



linkedin.com/company/ViskoTeepak

Contents.

The Evolution of ViskoTeepak	4
Brand Cornerstones	6
Company culture	7
Collagen	8
Nippi edible collagen casing	8
Nippi R-type	10
Nippi K-type & CK-type	13
Nippi F-type	14
Nippi NF	17
Nippi product offering	18
Fibran non-edible collagen casing	20
Fibran S1	22
Fibran NF	23
Fibran TER	24
Fibran SET	25
Fibran COLEX	26
Fibran Color offering/ Specifications	27
Product portfolio	29
Principles and guiding values	32

Statement

ViskoTeepak verifies that all information given in this product guide is based on our best knowledge and information. ViskoTeepak does not guarantee the accuracy and/or completeness of the information. This guide is solely intended for general information and is not intended to be used as the primary basis for commercial decisions. When starting to use ViskoTeepak products, it is always recommended to complete a product qualification process. The risks associated with the use of ViskoTeepak products is limited to the conditions defined in the "General Sales Terms and Conditions". These can be consulted at ViskoTeepak.com.

The name ViskoTeepak, the product names Wienie-Pak and Nova and the ViskoTeepak logo are trademarks or registered trademarks of ViskoTeepak Belgium NV and may not be used without the permission of the company.

The evolution of ViskoTeepak.

Visko Teepak

Always around



1950

Gunnar Eriksson was enjoying a famous Scandinavian smorgasbord on a ferry boat in between Finland and the Åland Islands. While enjoying a tasteful sausage, he noticed the casing was made artificially which caught his interest. He got so curious he put a piece of the casing into his pocket and had it analyzed in a laboratory.



1965

The converting center in *Delfzijl, Netherlands* opened.



1962

Visko started to manufacture fibrous casings.



1952

Gunnar became convinced artificial casing was the future. He wanted to take part in this industry and raised some money to start the Visko Company in *Hanko, Finland*.

Visko started to manufacture cellophane casings with just 30 employees.





1975

The cellulose and fibrous manufacturing plant in Lommel, Belgium was established.



1994

The cellulose converting center in the *Czech Republic* opened.



1995

Production of Nova plastic casing started.



2007

The current owners of ViskoTeepak believed in the future of the industry and were willing to create a world-leading seller, producer, and supplier of artificial casings.

By merging Visko and Teepak into one, a new era began!



Today

ViskoTeepak is **#MakingFoodMoreAccessible** by tailor-making productive solutions in close collaboration with the global food chain.



2052 - The Future

ViskoTeepak is 100 years old! We are now serving your casing needs around the globe in just minutes with our new drone delivery service!



2020

The fibrous converting center in Poznan, Poland was acquired.



2014

The fibrous converting center in Kenosha, USA merged with ViskoTeepak.



2011

The sales and logistics center in Hamburg, Germany was acquired.

Brand Cornerstones.

ViskoTeepak is a global brand with a local touch that delivers tailor-made productive casing solutions. We understand the needs of our customers and nurture long-lasting mutually beneficial and rewarding relationships. What are we referring to when we talk about our Brand Cornerstones?

Brand Cornerstones



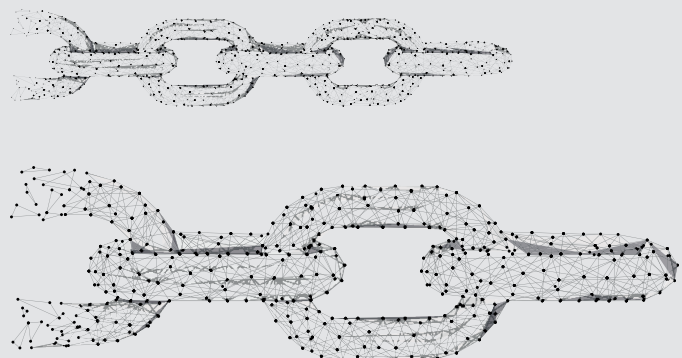
Tailor-making

Our goal is to tailor-make the most productive casing solution for each customer. We're willing to go the extra mile to craft each product to perfectly fit our customers' needs. This makes our products unique and gives our customers the ability to produce with great efficiency and high quality.

Productive Solutions

We offer the world's most productive casing solutions. We constantly improve and develop new solutions that bring value. We're creative, and we sustainably develop our products.

If there's a better way, we'll find it.



Teamwork

Our success is achieved with inclusiveness and collaboration. We work closely with our customers so that we can identify their specific needs. We're in it for the long run, and together with our Partners, we'll always be around to support you.

Company culture.

The company culture is the personality of the company. At ViskoTeepak we base our business and our culture on three company Values: Trust, Ambition and Fun. What do we mean when we talk about these values?

Values

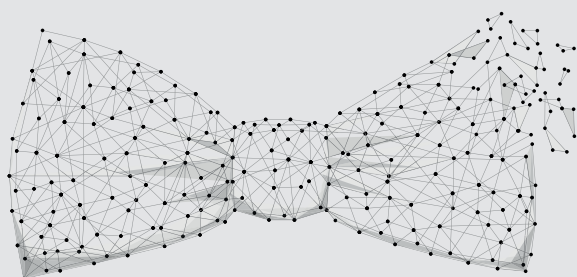


Trust

Trust is built on credibility, being fair, and treating each other with respect. We earn trust by delivering on our promises, which is particularly true for how we manage our business and our people. Respecting your colleagues regardless of their age, sex or race is a base requirement for a fair working community.

Ambition

We have a strong desire to be the best and want to be ambitious on our road to success. That is why we will walk the extra mile to help our customers and partners to succeed in their business. Our “can-do” mentality creates energy and by providing training and development opportunities, we make sure we reach our goals.



Fun

Fun is created by being successful in achieving your goals and by working with a team of people that you trust and feel connected to. It creates the energy that we need for taking on the next challenge!

Collagen.

ViskoTeepak is working with some of the biggest and best producers in the world and can in partnership with them offer you some of the best casing solutions in the collagen business. For the U.S. market we offer Nippi as edible and Fibran as non-edible collagen.



What is Collagen?

Collagen is a common, naturally occurring, long, fibrous protein with remarkable properties. It has been used for many years as the primary raw material for various applications, including the food and casing industry.

Nippi edible collagen casing.

Nippi's collagen casing business began in the wake of Dr. Nishihara's discovery of a "solubilization technology" for collagen fiber, which had long been considered insoluble. Patent application was submitted in 1960, and casing manufacturing and sales began in 1970. Nippi is recognized as the first manufacturer to successfully commercialize edible casing for sausage made from collagen and currently sells its casings to over 30 countries around the globe.

Nippi edible collagen casing

The unique aspect of Nippi collagen casings is the use of an original collagen solution. Collagen was considered to be insoluble, but Nippi developed a special process which breaks collagen fibers down into a solution without radically altering or denaturing their molecular composition.

This solution is then mixed with collagen fiber and processed further into a paste, which is then extruded into tubes of uniform thickness and diameter. Nippi casings are different from other collagen casings in that the collagen solution permits the extrusion of stronger membranes. This ensures excellent machinability while maintaining tenderness.

Nippi's unique process was originally patented in 1962, and in addition, all of the equipments used in the production process has been developed by Nippi's own engineers.

Benefits

Nippi edible collagen is a very good casing alternative that provides numerous benefits that natural casings do not. It can be used for a wide range of applications such as cooked, fresh and dry sausages. In brief you could say that there are four principals why to choose Nippi collagen:

- **It saves money**
 - Tight diameter control and reduced shrink improves yields
- **Consumers like it**
 - Nippi's technology results in a strong casing with tender bite
- **It's safe and hygienic**
 - Minimal handling vs natural casing
- **It's versatile**
 - Designed for a wide range of sausages and processes



NIPPI PLANT, FUJINOMIYA, JAPAN



NIPPI PLANT, TANGSHAN, CHINA



NIPPI PLANT, SHIBAKAWA, JAPAN

Smoked and cooked sausages with Nippi R-type.

R type Nippi casings are designed for processed, smoked, semi-dried and dried sausage. R type is a multi-purpose casing, which meets various industry requirements. The extra strong membrane enables trouble free, high speed stuffing which improves profitability. Upon completion of the smoking/cooking process, the membrane of the R type casing then becomes extra tender to provide a nice bite. Also, cooked sausage (non-smoked) made with R type casing can be pan fried without any breakage or peeling.

Storage Conditions

- Nippi® Casings should be stored in a cool and dry environment.
- Storage temperature: 35°F–59°F. Relative Humidity: 50–70% RH.
- AVOID FREEZING
- Use open boxes as soon as possible – do not allow casing to dry out.

Stuffing Recommendations

- Nippi has tight size control – Do not over stuff
- Do not allow the casings to become wet.
- Stuff dry – the casings will absorb enough moisture from the meat for proper machining.
- Nippi will work equally well on all types of linking machines.
- Longer shirr footage may require different stuffing horn specifications.

Cooking Recommendations

- Drying at the beginning of cook cycle is very important to ensure casing is strong enough to prevent breakage during remainder of cook cycle.
- Dry at 140°F to 150°F with dampers open until no surface moisture on casings remains – approximately 30 minutes.

- Excessive drying will cause toughness in finished product.
- For tenderness some humidity must be maintained during cooking or product must be finished in a steam cabinet (not over 173°F).

Consult your ViskoTeepak technical rep for more information and recommendations on cook cycles with Nippi.

Cooling Recommendations

- Product should be cooked until internal temperature reaches below 100°F.
- Processed Casing Types and Applications
- R Type – Designed for processed and smoked sausages as well as dry sausages.

Best By Date

- The Best By Date of Nippi collagen casings is to be considered to be a maximum of three (3) years from the date of conversion by Nippi. The product must be stored under the proper storage conditions and protected from light exposure

Contact your ViskoTeepak sales representative for more information.

Features and benefits	
Multipurpose casings	Applicable to a wide range of applications
Extra strong membrane	High speed stuffing, higher yields
Tender casing	Nice bite
Multiple colors	Improved marketing



For technical data,
refer to pages 18–19.



For technical data,
refer to pages 18–19.



Specialized smoked and cooked sausages with Nippi K-type and CK-Type.

Each of these special processed type Nippi casings are constructed to provide trouble free, high speed stuffing which improves profitability. Upon completion of the smoking/cooking process, the membrane of these specialized casings will provide the target bite characteristic.

K-type

Nippi K-type is designed to provide an alternative bite characteristic versus the standard R-type casing.

CK-Type

Nippi CK-type also comes with alternative bite characteristics versus the standard R-type casing. The CK-Type is more robust and holds up to slightly higher cooking temps than for example the R-Type.

Typical applications:

- Snack sticks
- Chinese sausages
- Cupping pepperoni

Contact your ViskoTeepak sales representative for more information.

Nippi K-Type and CK-Type are both available up to a 38mm max diameter.

Snack sticks snap with Nippi's well-known tender bite due to more collagen in the casing



Features and benefits	
Multipurpose casings	Applicable to a wide range of applications
Extra strong membrane	High speed stuffing, higher yields
Tender casing	Nice bite
Multiple colors	Improved marketing

All types of fresh sausages with Nippi F-type.

F type Nippi casing are designed specifically for fresh sausage cooked quickly by dehydrated heat such as deep-frying, grilling or pan frying. One of the key characteristics of the F type casing is its ability to maintain its shape when cooked; there is very little shrinkage, so breakage and pull back after frying is minimal. Nippi engineers designed the F type casing to wet-out (swell) quick in order for the casing to become flexible during the stuffing process. The end result is sausage links with nice closed ends and little breakage or tearing during the linking process.

Storage Conditions

- Nippi® Casings should be stored in a cool and dry environment.
- Storage temperature: 35°F-59°F. Relative Humidity: 50 – 70% RH.
- Avoid freezing
- Use open boxes as soon as possible – do not allow casing to dry out.

Stuffing Recommendations

- Nippi has tight size control – Do not over stuff
- Casing should be stuffed full but not hard – the strand should have a wrinkled appearance.
- Do not allow the casings to become wet.
- Stuff dry – the casings will absorb enough moisture from the meat for proper machining.
- Longer shirr footage may require different stuffing horn specifications
- "Wet Out" Time for Nippi is approximately the same time as other edible collagen casings. To prevent excess waiting and production down time, flip a coil of stuffed casing so that the beginning part, which is already "wetted out", can be linked first.
- Nippi will work equally well on all types of linking machines

Cooking Recommendations

- First Method – Place links into cold skillet and bring temperature up to 325°F or 350°F. Turn links as needed to provide even browning.
- Second Method – Put a small amount of oil into skillet (enough to cover bottom), put links into skillet and bring temperature up to 325°F or 350°F. Do not use lid or cover on skillet. Do not start frying with water. Turn as necessary to provide even browning.
- Third Method – Deep fry between 325°F or 350°F.

Types and Applications

- F Type – Designed for all types of fresh sausages and ideal for pre-cook or deep fry applications. Wets out fast for maximum stretch and prevention of splitting.

Best By Date

- The Best By Date of Nippi collagen casings is to be considered to be a maximum of three (3) years from the date of conversion by Nippi. The product must be stored under the proper storage conditions and protected from light exposure.

Contact your ViskoTeepak sales representative for more information.

Features and benefits

Low shrinkage	Ability to maintain it's shape when cooked. Low breakage and pullback after frying
Wet out/swell	Flexible stuffing process, nice closed ends and low breakage or tearing in linking process



For technical data,
refer to pages 18–19.



For technical data,
refer to pages 18–19.



Fully cooked fresh sausages with Nippi NF.

Nippi NF an edible casing is designed for improved machining on loading equipment and reduced sticking during skillet fry applications. It's perfect for fully cooked fresh sausages.

Effective production

Nippi strive to produce casings that are extremely versatile and with a great uniformity. Nippi NF is available in clear and tinted colors.

Nippi NF is a good choice for replacing natural casings like hog gut and sheep gut. In addition Nippi casing gives you the smooth and effective production process.

Typical applications

For applications where the sausage is stuffed and packaged as fresh or frozen links.

- Breakfast (pork, turkey, chicken) links
- Andouille
- Chorizo
- Fully cooked fresh sausage

Nippi NF is made for fully cooked sausage including pan frying



Features and benefits	
Low shrinkage	Ability to maintain it's shape when cooked. Low breakage and pullback after frying
Wet out/swell	Flexible stuffing process, nice closed ends and low breakage or tearing in linking process

Nippi product offering.

We thank you for your business with us. On these next two pages are instructions and sizes for you to note when using our collagen casings. Please consult your ViskoTeepak sales representative for further information.

Color options

Processed		Fresh	
 Type OR	 MRB	 Clear	
 Yellow	 YB	 Tinted	
 NB	 NCR		



Nippi Fresh type stuffing specifications

Approximate Recommended Stuffing Diameter (RSD) Before Processing. Casing length 15 meters.		
Size code	Stuffed diameter (mm)	Stuffing Horn Size (mm)
180	16.5	10
190	17.5	10
200	18.5	11
210	19.5	11
220	20.5	11
230	21.5	13.5
240	22.5	13.5
250	23.5	13.5
260	24.5	13.5
280	26.5	17
290	27.5	17
300	28.5	17
310	29.5	19
320	30.5	19

Nippi Processed type stuffing specifications

Approximate Recommended Stuffing Diameter (RSD) Before Processing. Casing length 15 meters.		
Size code	Stuffed diameter (mm)	Stuffing Horn Size (mm)
150	14	8.5–9.0
160	15	8.5–9.0
170	16	8.5–9.0
180	17	9.5
190	18	9.5
200	19	10.5
210	20	10.5
220	21	11
230	22	13.5
240	23	13.5
250	24	13.5
260	25	13.5
280	27	17
290	28	17
300	29	17
310	30	19
320	31	19

Nippi Using Instructions:

Step 1

Open the package when it's ready for production.

Step 2

Water soaking is not necessary for our collagen casings.

Step 3

Please see the stuffing direction shown on the inner small caddie boxes when loading each casing onto the stuffing horn.

Step 4

If/when the casings are left over in inner small caddie boxes, please make sure to completely seal the box in a plastic bag, and store it under cool (5~15 centigrade) and dry conditions. When the casings are stored without ensuring above, the casings dry up and becomes the cause of breakages at stuffing.

Step 5

We recommended a stuff diameter as 1mm – 1.5mm below nominal size to allow for expansion during cook. The actual temperature in during the cooking processes (steaming/boiling, etc.) Should not exceed 78 centigrade. However, when the casings are overstuffing, and/or excessively twisted, dropping during the cooking may occur even under the said temperature.

Step 6

The product numbers/codes (i.e. R180 etc.) Indicates the final product diameter—18.0mm for 180.

Fibran non-edible collagen casing.

Fibran collagen casings are manufactured and refined to retain their time-proven natural properties such as smoke permeability, even drying and meat adhesion. The applied technology provides easy processing, size control and production efficiencies, giving you the best of both worlds in one casing choice.

Fibran in brief

Fibran is an industrial company that produces collagen. The company started up in 1953 in the heart of the Catalan Pyrenees. Two years later Fibran casings were launched in the Spanish market, which had been accustomed to casings made from natural materials.

With over 60 years of experience, work, research and innovation, Fibran is a benchmark of collagen casings exporting its production to more than 60 countries around the world.

Fibran offers a very wide range of products in more than 25,000 m² in San Joan de les Abadesses (Girona, Spain) and Tuzla (Istanbul, Turkey).

Fibran quality

Fibran's main focus is on the quality of its products. Their insistence on high quality standards, constant search for innovations and customer focus makes them a leader in the artificial collagen casing market sector.

Fibran quality policy:

“Good planning, a positive attitude and strict adherence to the standards will lead us to enhance occupational safety, thus continuously improving the efficiency of our Quality Management System.”

Contact your ViskoTeepak sales representative for more information



Fibran is quality, innovation, experience
and compromise.



FIBRAN PLANT, GIRONA, SPAIN

Cured sausages with Fibran S1.

Fibran S1 high quality non-edible collagen casings is most suitable for processing of all kinds of cured meats.

Formats and calibers

Straight casing \varnothing 20–140 mm

Round casing \varnothing 20–58 mm

For small round casing please contact your ViskoTeepak sales representative.

Converting options

- Reels or bundles, Shirring, Tying, Clipping, Sewing, Easy Peel (EP), Special Hard, Ready To Use (RTU), Perforation.

Applications:

- Salchichón, Chorizo, longaniza, Salami, Fuet, Loin, So-brasada.

Pre-treatment and storage

Soaked for at least 20 min in Brine water (mix water 25C and salt a concentration of 15%).

Please keep the casing in a cool and dry place between 10–15°C and 60–70% HR.





Cooked sausages with Fibran NF.

Fibran NF is a high quality non-edible quality collagen casings ideal for cooked sausages or those subject to prolonged cooking processes or for cured sausages such as salami, cured Iberian loin, fuet and other products that require stoving with a high permeability and adherence.

Formats and calibers

Straight casing \varnothing 20–140 mm
Round casing \varnothing 20–58 mm

For small round casing please contact your ViskoTeepak sales representative.

Converting options

- Reels or bundles, Shirring, Tying, Clipping, Sewing, Easy Peel (EP), Special Hard, Ready To Use (RTU), Perforation, Printing.

Applications:

- Dried products such as Italian dry salami/charcuterie
- Cooked products of all kinds, Fleischwurst, Falukorv, Sucuk, Lenkkimakkara.

Pre-treatment and storage

Soaked for at least 20 min in Brine water (mix water 25C and salt a concentration of 15%).

Please keep the casing in a cool and dry place between 10–15°C and 60–70% HR.



TER - Tender Edible Round.

TER is a tender edible round casing specially meant for substitution of natural casing, with excellent bite. This casing is suitable for fresh, cooked and smoked sausages (Frankfurt type).

Formats and calibers

Round casing \varnothing 22–45 mm

TER has a big variety in small calibers.

Benefits

- Straight from casing to stuffing - avoids labor and water costs that occur during casing prep. Easier/less storage (no barrels of brine). Consistent quality and performance.

Applications:

- Fresh dinner sausage, Breakfast links, Meat sticks

Pre-treatment and storage

Store in a cool, dry place. Reseal open caddies to maintain moisture.

SET - Straight Edible Tender.

SET is a straight edible tender specially meant for smoked and cooked sausages in large calibers. This casing is the most convenient for sausages bigger than caliber 38.

Formats and calibers

Straight casing \varnothing 40, 43, 45, 47, 50 mm

Benefits

- Straight from casing to stuffing- there is no casing prep involved. There is no need to peel. Has a tender bite. Available in larger diameters.

Applications:

- Cupping pepperoni (primarily in the US), Italian dry salami that want to keep the casing edible

Pre-treatment and storage

Store in a cool, dry place. Reseal open caddies to maintain moisture.

Pepperoni slices cup when cooked



COLEX - Edible Collagen Casing.

COLEX is an edible collagen casing specifically meant for cured and cooked sausages. This ready to use casing provides high adherence and elasticity, an extra thin wall and soft bite. COLEX is available in straight and round shape.

Formats and calibers

Straight casing \varnothing 19–55 mm

Round casing \varnothing 19–55 mm

For small round casing please contact your ViskoTeepak sales representative.

Benefits

- Straight from casing to stuffing- there is no casing prep involved. Has an extra thin wall and great bite. Good for smoked application.

Applications:

- Cooked dinner sausage

Processing
















Drying and/or smoking stage before cooking at 0% HR for at least 40 minutes.

For fresh applications, always wait 24 hours after stuffing before cooking.



Fibran Color offering.

Color options

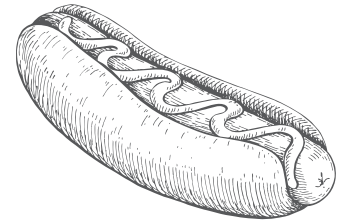
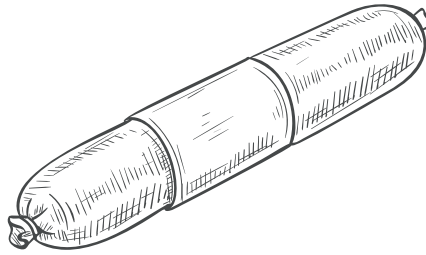
S1, SET, TER, COLEX colors		NF colors	
 000 Colorless	 000 Colorless	 006 Onion	 300 Carmel
 300 Carmel	 001 Red	 007 Pink	 400 Dark carmel
 400 Dark Carmel	 002 Salmon	 009 Light Mahogany	
	 004 Black	 010 Cream	
	 005 Mahogany	 025 Orange Mahogany	

Fibran specifications

Fibran S1		Fibran NF		TER*		SET*		COLEX*	
Size code	Stuffing horn	Size code	Stuffing horn	Size code	Stuffing horn	Size code	Stuffing horn	Size code	Stuffing horn
19	11	20	13	24	14	30	18	19	11
20	12	22	14	26	15	32	20	20	12
22	13	24	15	28	17	34	21	22	13
24	14	26	17	30	18	36	22	24	14
26	15	30	20	32	20	38	24	26	15
28	17	32	21	34	21	40	25	28	17
30	18	34	22	36	22	43-45	27	30	18
32	20	36	24	38	24	50	30	32	20
34	21	38	25	40	25			34	21
36	22	40-43	27	43-45	27			36	22
38	24	45-47	30					38	24
40	25	50-53	34					40	25
43-45	27	55-57	35					43-45	27
47-52	30	60-62	42					50	30
55	34	65-67	46					55	34
57-62	35	70-73	50						
65-67	42	75-77	52						
70-72	46	80-82	56						
75	50	85	60						
80	52	90	65						
85-86	56	95	70						
90	60	100-140	75						
95	65								
100	70								
105-120	75								

*Come with closures or knotted

PRODUCT PORTFOLIO.



● Fibrous Family

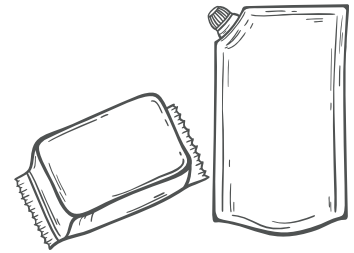
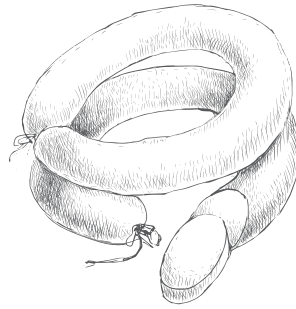
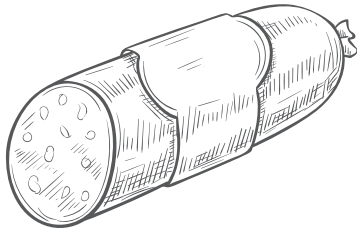
We're the world's leading manufacturer of fibrous casings, in terms of volume as well as variety. We offer the widest range of diameters, from the smallest to the largest casing diameter. Fibrous casings are used for a wide range of applications, such as pepperoni, salami, and lunch meats.

- **Fibrous Standard (ST)**
- **Fibrous MAX**
- **Fibrous Super Protect**
- **Fibrous Glide**
- **Fibrous Xtreme**
- **Fibrous XL/LCXL**
- **Fibrous Brilliant**
- **Fibrous FLX**
- **Fibrous CRF**
- **Fibrous Preserve**

● Cellulose Family

Our cellulose product line is called Wienie-Pak. We're one of the big players in the cellulose-casing market as well. We offer our customers the most efficient cellulose casing available. Wienie-Pak is used for a wide range of applications, such as frankfurters, hot dogs, beer sausages, and mini-salamis.

- **Wienie-Pak Rapid Peel**
- **Wienie-Pak Colored Casing**
- **Wienie-Pak Window**
- **Wienie-Pak D-Tech**
- **Wienie-Pak Printed**
- **Wienie-Pak Logoprint**
- **Wienie-Pak Multicolor Printed**
- **Wienie-Pak Long-Shirred**



● Plastic Family

Our plastic product line is called Nova. The Nova casing is a combination of different types of high-performance plastic resins, which work together to provide a unique level of performance. Nova is used for a wide range of applications such as cooked hams, liver sausages, and pâtés.

- Core Series
- Shape Series
- Industrial Series
- True Series
- Permeable Series

● Collagen Family

We supply collagen casings from the world's top producers. We offer both edible and non-edible collagen for the US and German markets. Collagen is a strong and flexible casing that is used for a wide range of applications such as cooking, dry, and fresh sausages.

- Devro edible (Germany)
- Devro non-edible (Germany)
- Nippi edible (USA)
- Nippi non-edible (USA)
- Fibran non-edible (USA)

● Packaging Family

We're a full-line food packaging supplier to the meat and poultry processing industry. Our packaging materials and brands are today offered mainly in Germany, Canada, Mexico, the Nordics, and the U.S. Our packaging materials are used for a wide range of products such as pouches, shrink bags, and films.

- TNI Elastic Food Loops
- Evolv Shrink Bags
- Ally Films
- Vivid Pouches
- Vista Gel

Principles and guiding values.

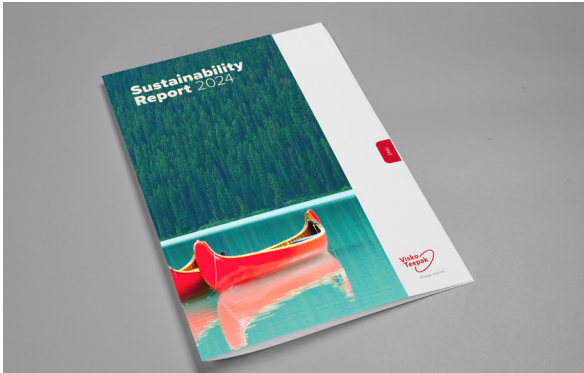
ViskoTeepak is committed to conduct its business with honesty and integrity, to follow the law and to make sure that each employee and business partner is treated respectfully. We have the highest level of certification in the casing industry and act responsible when it comes to quality, health, safety and the environment.



Code of Conduct

The full text of our Code of Conduct is available in English on our website:

www.viskoteepak.com



Sustainability Report

The full text of our Sustainability Report is available on our website:

www.viskoteepak.com

Certificates	Lommel	Hanko	Delfzijl	Brno	Nuevo Laredo	Kenosha	Poznan
GFSI recognized food safety certification	★	★	★	★	★	★	★
Quality: ISO 9001	★	★	★	★	★		
Environment: ISO 14001	★	★			★		
OHS: ISO 45001	★	★					
Kosher	★	★	★	★	★	★	★
Halal	★	★	★	★	★	★**	★
EU Food Contact Compliance: (EC) No. 1935/2004	★	★	★	★			★
U.S. Food Contact Compliance: C.F.R. 21 FDA 170-199*	★	★	★	★	★	★	
U.S. FDA Food Facility Registration	★	★	★	★		★	
Customs and trade: AEO status	★	★	★				

*Applicable parts

**For alginate casing



Always around

Learn more at:



viskoteepak.com



facebook.com/ViskoTeepak



linkedin.com/company/viskoTeepak



Always around

Contact information for your local sales representative can be found at www.viskoteepak.com

Sales

Steve Van Zeeland
Vice President,
Sales & Marketing, USA
+262 697 6502
+262 818 1843

Kevin Lewis
Product Manager,
Fibrous & Collagen, USA
+1 262 945 5693

Ted Gianakos
Sales Director
+1 262 914 3679

Curt Rubinstein
Sales Director
+1 864 915 6830

Greg Davidson
Sales Director
+1 262 909 3077

Steve Calvert
Sales Manager, Southeast
+1 262 909 7789

Ayleen Gonzalez
Sales Manager, Southwest
+1 832 318 7395

Nelson DeJesus
Sales Manager, Northeast
+1 262 909 6994

Dustin Hembrook
Sales Manager, Midwest (north)
+1 262 909 5133

Mike Hughes
Sales Manager, Midwest (south)
+1 262 909 7184

Customer Service, USA
1-800-558-4058

Technical sales

Ariel Winegar
Senior Technical Sales Manager
+1 262 909 3096

Alex Sabillion
Technical Sales Manager
+1 262 909 8956

Brandon Goehring
Technical Sales Manager
+1 262 909 9712

Tim Buckson
Technical Sales Manager
+1 262 909 1564

Plants & Offices

Czech Republic
Vlastimila Pecha 1270/14
627 00 Brno - Slatina
Czech Republic
+420 544 125 111

The Netherlands
Rondeboslaan 18
NL - 9936 BK Delfzijl
+31 596 646 444

Finland
Viskontie 38
FI - 10900 Hanko
+358 207 599 499

USA
1126 88th Place
Kenosha, Wisconsin
53143-6538
+1 800 558 4058

Belgium
Maatheide 81
BE-3920 Lommel
+32 11 550 711

Mexico
Galeria 8 Parque
Industrial América
Nuevo Laredo,
88277 Tamaulipas
+52 867 718 2818

Poland
Baranowo, ul.
Rzemieślnicza 79
62-081 Przeźmierowo
+48 61 823 82 91

Germany
Ottensener Straße 14
22525 Hamburg
+49 40 5400 030

Head office

Finland
Torggatan 6
FI-22100 Mariehamn
+358 18 526 708