



# TEXTILE CASINGS FOR COOKED AND SCALDED SAUSAGES, COOKED AND SALTED MEAT

RUSTIC. NATURAL. INNOVATIVE.

**Kalle**  
KALLE GROUP

# TEXTILE CASINGS FOR COOKED AND SCALDED SAUSAGES, COOKED AND SALTED MEAT

The vast choice of products available, together with expected high quality only help to enrich the sausage markets both at home and abroad. A long heritage of sausage production, together with strong guiding principles make sausage production in Germany a popular speciality. Regional German recipes offer diversity and make a great contribution to the traditional popularity of all sausage types produced in the Country. The high quality ingredients required for making the sausage products are precisely defined and this helps to give consumers confidence that they are purchasing a high-grade product.

Scalded & cooked sausages are amongst the most popular sausage types in Germany. Scalded sausages are processed in the mincing machine from pre-chopped beef and pork, back-fat, salt and seasonings. With the addition of crushed ice, this is turned into a homogenous stuffing. After stuffing in a casing and subsequent cooking – either by scalding in hot water or steaming - the mixture becomes suitable for slicing. This is how, for example, Fleischwurst (bologna) and Mortadella are made.

In the case of cooked sausages, the basic ingredients are already cooked. They are often supplemented by fresh ingredients such as liver in the case of liver sausage, or pig's blood in the case of blood sausage (black pudding), and heated again. Once cooled they are suitable for slicing, and in some case spreading.

For each sausage type to be successful, a good quality casing is essential. **Betex K, KB** and **KDB** casings are made from a textile carrier material with a special coating, and these casings are ideal for a range of applications, particularly cooked and scalded sausage.

The product **Betex CF** is recommended for all smoked and unsmoked cooked ham products. The carrier material made of knitted fabric coated with pure pork or poultry protein is the perfect casing for presenting all kinds of cooked cured products. The product **Betex CFN** with a net structure in various net sizes offers additional attractive benefits. Decorative, colour-coordinated string ties lend it a handcrafted finish. The range comprises a large number of colours and forms and this catalogue presents possible applications and areas of use in cooked and scalded sausage production.

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# Betex K / KB / KD / KDB

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Betex K** – for cooked and scalded sausages (standard product)

**Betex KD** – for cooked and scalded sausages with a refined surface and natural casing look

**Betex KB** and **Betex KDB** – for all cooked and scalded sausages with an additional barrier coating

### DIAMETER RANGE

» Cal. **45 – 250**, for shirred strands and cut pieces. Natural casings and special forms are available in all sizes.

### COLOURS

Refer to colour range. Further colours are available on special request.

### PRINTING

Can be printed with up to 6 colours front and back. Individual designs and logos are possible.

### CONVERTED FORMS

Natural and special forms are available in all diameters.

Shirred strands in various options.

Also available as cut pieces and reels.

### STORAGE CONDITIONS

24 month in original packaging are guaranteed, shirred casings and converted form “special” 12 month.

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

#### MATERIAL

Textile fabric with a special plastic coating for all kinds of cooked, scalded sausages and salted meat products.

### COLOUR RANGE

\*BETEX KB yellow



\*BETEX KDB pantone with vein printing



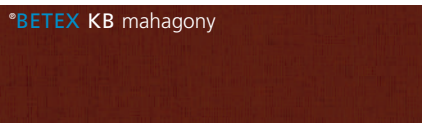
\*BETEX KB red



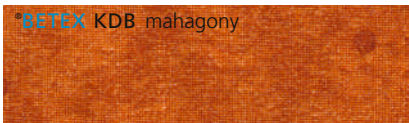
\*BETEX KDB yellow pantone



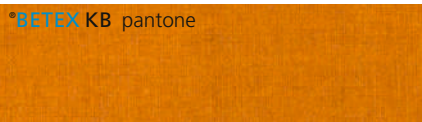
\*BETEX KB mahogany



\*BETEX KDB mahogany



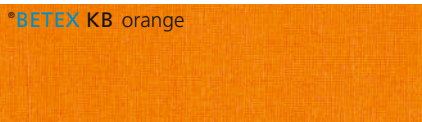
\*BETEX KB pantone



\*BETEX KDB pantone



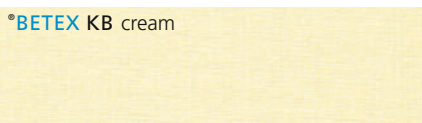
\*BETEX KB orange



\*BETEX KDB pantone chicken skin



\*BETEX KB cream



\*BETEX KDB salmon pantone



The colours of the casings in the above photos are not binding, as this offset printing process is not comparable with the filling process of the sausage product. Moreover the colour of the sausage depend on the stuffing used and the cooking process. The colours listed serve only for guidance.





# Betex KDB – with 3D-vein printing

## PRODUCT INFORMATION

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### PRODUCT DESCRIPTION

**Betex KDB** – the textile casing for all cooked / scalded sausages in natural shape with 3D-vein printing

### DIAMETER RANGE

» Cal. **60 – 115 mm**, different lengths and shapes are possible.

### COLOURS

Betex KDB pantone

### CONVERTED FORMS

Natural- and special forms are available in all diameters i.e. cups, bungs and bladders.

Shirred strands in various options. Also available as cut pieces and reels.

### STORAGE CONDITIONS

24 months in original packaging is guaranteed

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

MATERIAL
Textile fabric with a special refined surface and additional barrier feature.







# Betex KB for poultry products

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Betex KB** – Textile casings with a special barrier coating. The products provide the typical look of chicken skin, and present a striking appearance for all poultry products.

### DIAMETER RANGE

» Cal. **45 – 250 mm**, for shirred strands and cut pieces. Chicken- and turkey breast forms are available in all sizes.

### COLOURS

Cream chicken skin, gold chicken skin, yellow chicken skin, pantone chicken skin

### PRINTING

Can be printed with up to 6 colours front and back. Individual designs and logos are possible.

### CONVERTED FORMS

Chicken- and turkey breast forms are available in all sizes. Shirred strands in various options.

Also available as cut pieces and reels.

### STORAGE CONDITIONS

24 months in original packaging are guaranteed, shirred casings and converted form "special" 12 month

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

#### MATERIAL

Textile fabric with a special plastic coating for all kinds of cooked/scalded sausages and salted meat products







# Betex KB / KDB – shirred casing in wave form

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Betex KB** wave form – the textile casing for all cooked / scalded sausages in natural shape optic, especially suitable for the self-service sector.

### DIAMETER RANGE

» Cal. **50 – 75 mm**, different lengths are available

### COLOURS

KDB pantone, KB yellow, KDB yellow pantone, KDB salmon pantone, KB cream, KDB pantone with vein printing, KB wax-dip optic, KB mahogany, KB pantone. More colours on request.

### PRINTING

Can be printed with up to 6 colours front and back. Individual designs and logos are possible.

### CONVERTED FORMS

Cut pieces, sewn with Clip and loop. Shirred strands in various options, turned seam inside.

### STORAGE CONDITIONS

24 months in original packaging are guaranteed, shirred casings and converted form "special" 12 month

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

#### MATERIAL

**Betex KB:** Textile fabric with a special plastic coating for all kinds of cooked / scalded sausages and salted meat products

### » VARIANTS OF WAVE FORM









# Betex KDB "Lecker & Frisch" Betex KD "Eigene Herstellung" und "die Gute"

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Betex KD** and **KDB** standard print fatends-series. Specially barrier coated for the various cooked sausages in natural, craftsmanship form.

### FILLING WEIGHT (APPROXIMATE DATA)

- » "eigene Herstellung" – 1.000 g
- » "die Gute" – 1.200 g
- » "Lecker & Frisch" – 1.200 g

### COLOURS

Pantone, yellow pantone, cream

### PRINTS\*

- » 4 specially designed prints  
"eigene Herstellung"
- » 8 print designs for fatends "Lecker & Frisch"
- » 17 different created prints at series  
"die Gute"

### CONVERTING

Cut pieces with Clip and loop

### STORAGE CONDITIONS

24 months in original packaging are guaranteed

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

Detailed information to the standard print program, please refer to further leaflets.

Please call for at [info@oskutex.com](mailto:info@oskutex.com)

### TECHNICAL DATA

#### MATERIAL

Textile fabric with a special plastic coating





### WAX-DIP OPTIC TEXDALON

The usual look of wax coated, smoked natural and plastic casings is taken by the **TEXDALON** casing with the wax-dip optic. This product is predestinated to save additional costs and processing time.

### THE TRADEMARK FOR YOUR SAUSAGE

Available for all **TEXDALON** casings is optional an opening assistance. Easy to open for the user.



# Texdalon – the glued textile casing for industrial usage

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Texdalon KB** for cooked and scalded sausages with an additional barrier layer – available in various colours.

**Texdalon KDB** for cooked and scalded sausages with a natural looking surface, and an additional exterior barrier coating.

### DIAMETER RANGE

» Cal. **38 – 185 mm**

### COLOURS

Please refer to colour range

### PRINTING

» Up to 6 colours front and back

### CONVERTED FORMS

Shirred sticks and cut pieces

### STORAGE CONDITIONS

For shirred casings 12 months are guaranteed in original packaging

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

#### MATERIAL

Textile fabric with a special plastic coating.

### COLOUR RANGE

TEXDALON KB Wax-dip optic	TEXDALON KDB pantone with vein printing
TEXDALON KB yellow	TEXDALON KDB yellow pantone
TEXDALON KB mahogany	TEXDALON KDB mahogany pantone
TEXDALON KB pantone	TEXDALON KDB pantone
TEXDALON KB orange	TEXDALON KDB pantone chicken skin
TEXDALON KB Red	TEXDALON KDB salmon pantone

The colours of the casings in the above photos are not binding, as this offset printing process is not comparable with the filling process of the sausage product. Moreover the colour of the sausage depend on the stuffing used and the cooking process. The colours listed serve only for guidance.







# Betex CF for salted meats

## PRODUCT INFORMATION

### PRODUCT DESCRIPTION

**Betex CF** for all smoked and unsmoked cooked and salted meat products, with edible pure pork protein.

**Betex CFN** for all smoked and unsmoked cooked and salted meat products, with edible pure pork protein. This casing material is connected with an integrated and tightly net in various colours and sizes.

**Betex CFC** for all smoked and unsmoked cooked and salted poultry meat products. The casing material is coated with edible pure poultry protein.

**Betex CFNC** for all smoked and unsmoked cooked and salted poultry meat products. The casing material with edible pure poultry protein. This casing material supplied netted in various colours and sizes.

### DIAMETER RANGE

» Cal. **60 to 150 mm** for shirred strands, reels and cut pieces. Bags and special forms up to diameter 230 mm.

### COLOURS

Black, brown and with colour transfer Betex CFN: brown, transparent, brown

### PRINTING

» Not printable

### CONVERTED FORMS

Reels, shirred strands, cut pieces pre-clipped to specific lengths. Custom-made: Sheets, sewn casings (round or angular sewn) on request.

### STORAGE CONDITIONS

6 months are guaranteed in original packaging

### PROCESSING NOTES

Preparation: Shirred strands and cut pieces are delivered ready-to-fill for dry processing

Filling: Stuff tightly, smoking possible specific to product suitability

Storage: Store casings in a cool and dry place using the original packaging.

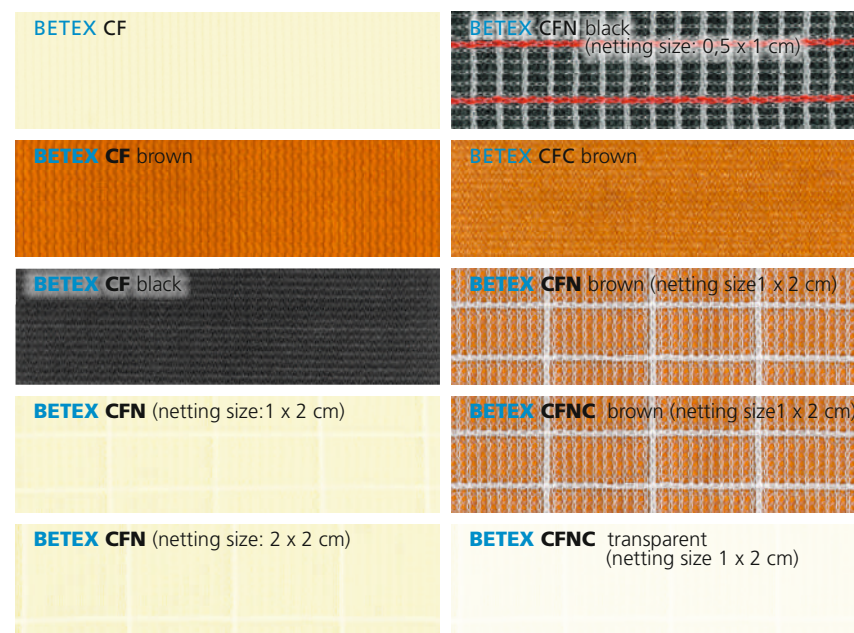
Maturing and smoking: Specific to product suitability

### TECHNICAL DATA

#### MATERIAL

Knitted fabric material with pure edible pork or poultry protein film.

### COLOUR RANGE



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# OSKUTEX EVENTCASINGS AND SPECIAL SHAPES FOR COOKED AND SCALDED SAUSAGE

## PRODUCT INFORMATION

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### PRODUCT DESCRIPTION

Sausage casings for special occasions such as Christmas, Easter, the world's largest public event the Oktoberfest festival and or many sporting events. A range of products with national and international innovative shapes and designs can be provided.

### DIAMETER RANGE

» The varieties and availability of all Event Casings and special shapes can be found quickly by searching our Oskutex [EventCasing Shop](https://www.wursthuellen-shop.de)  
**[www.wursthuellen-shop.de](https://www.wursthuellen-shop.de)**

For more detailed product information and special leaflets please contact us at **[info@kalle.de](mailto:info@kalle.de)**



## THE COMPANY

The Kalle Group is a leading manufacturer of industrially produced casings for sausage and meat products as well as other foods. Another business area is the Kalle sponge cloth for household applications as well as various industrial and medical purposes.

The key to success of the company founded in 1863 is innovation. Every day around 1,800 employees create value through innovation. Today, Kalle holds several hundred patents and continues to work tirelessly on the future of the industry.

Since 1997, the company based in Wiesbaden has more than quadrupled its annual turnover. In particular, the value-added segment, further internationalization and the expansion of the business with functional ingredients are key pillars of Kalle's strategy. In doing so, the company wants to profit from dynamic market growth, especially in the emerging markets, and thus continue its more than 150-year success story.



## ANY FURTHER QUESTIONS?

If you have any questions about our products, your Kalle sales team will be happy to provide you with comprehensive advice. You can also visit us on the internet and find out more about our wide range of products.

This information is based on our present knowledge and is intended to provide general notes on our products and their uses. Recommendations are not legally binding. Our general terms of business apply. Unauthorized duplication is a violation of applicable law.

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