

Alginate application CC215 + HP Coex



Sausages – flexibly produced in alginate casings

Modern, healthy and cost-effective

Sausage is traditionally portioned in natural, collagen and cellulose casings, a process that is extremely well-suited for most products. Innovative products, however, require new solutions. VEMAG has developed the CC215 especially for making products in alginate casings. The result: Cleanly divided sausages with a portioning rate of up to 3.000 pieces (40 mm) per minutes due to the proven belt technology of the length portioning devices LPG208 and LPG209. The sausages have a perfect bite and, in terms of casing costs, lower production costs enormously.



CC215

The CC215 is an attachment for the production of sausage in an alginate casing. The sausages can either be discharged on a hanging unit or individually on a belt.

Alginate

Alginate is a gel obtained from algae that is used, among other things, as a substitute casing. The CC215 imparts the perfect texture and a pleasant mouthfeel. The haptics is excellent. The alginate casing does not soften, even when exposed to hot water.

The alginate encapsulates the sausage in a transparent skin, allowing the product to remain visible. Since they have an exceptional ability to retain the aroma of smoke, alginate casings are ideally suited for smoked products.

Specialties

Alginate permits production of „pure“ products such as halal sausage or poultry sausage. Sheep and hog casings are no longer needed, so the product remains „pure“. One unique aspect is that it allows the production of purely vegetarian sausage, allowing you to develop new markets. Alginate casings are ideally suited for smoked products, since they have an exceptional ability to retain the aroma of smoke.

Moreover, the CC215 is ideal for producing fresh fried sausages, breakfast sausage, Merguez and Hot Dogs or even snack sticks or

smoked sausages by meter.

There really is no limit to the caliber of your specialties. Everything between caliber 8 and 32 is now possible – it really couldn't be faster or simpler.

Usage

This is where the universal VEMAG modular system comes in. Every vacuum filler in the HPE and DPE Series can be used for portioning of sausage meat. As a B-machine, the HP coex alginate filler delivers directly to the coextrusion head, where the meat is encased in a casing of uniform thickness. The highly accurate casing thickness guarantees reproducible quality and material costs – for an accurate calculation and satisfied customers.

Upon leaving the coextrusion head of the CC215, the finished alginate is sprayed with a calcium chloride solution which immediately begins the curing process.

Flexible use

The strand of sausage meat can now be processed further on the basis of your requirements:

- Directly to a hanging line, e.g. for long smoked sausages
- Divided and singulated on a belt or for a heat process, e.g. fresh grilling sausage.

For singulating, the dividing belts come together at an angle while transporting the meat strand forward. The

especially long dividers form the round ends of the sausages and separate them completely from one another.

This process allows a noticeably higher portioning rate: the CC215 has an output of up to 3.000 sausages (40 mm) per minute. Compare the output.

Reduce costs

The product strand is encased continuously in alginate during the production process.

Rework, caused by the beginning and end of natural and synthetic casings, is thus eliminated. There are no casing change times thanks to continuous production. You use production time efficiently and produce more product in the same amount of time.

The VEMAG CC215 and HP Coex are suitable for use with alginate gel brands.

This saves costs, since you can create the optimal gel for your needs without being tied to a specific manufacturer. This means flexibility, with costs reduced even further.

Like all VEMAG machines and attachments, the CC215 can be cleaned with low-pressure equipment and commercially available cleaning agents.



All the benefits at a glance:

- Low maintenance
- Flexible use
- Continuous production process
- Costs are reduced as time is no longer required for casing changes
- More efficient production processes
- High production speed
- Ideal hygiene characteristics
- Alginate is more cheaper than natural - or collagen casings
- Endless sausage rope means less rework
- Less added salt
- Price stability, as alginate is not subject to any seasonal fluctuations
- „Pure“ halal, poultry, vegetarian and kosher products are possible
- Consistent quality
- Modular system
- Use of existing filling machines possible

Technical data

Sausage length: 40 mm - 1.440 mm

Caliber: 8 - 32 mm

Portioning speed:
(Depending on calibre, product and type of application)

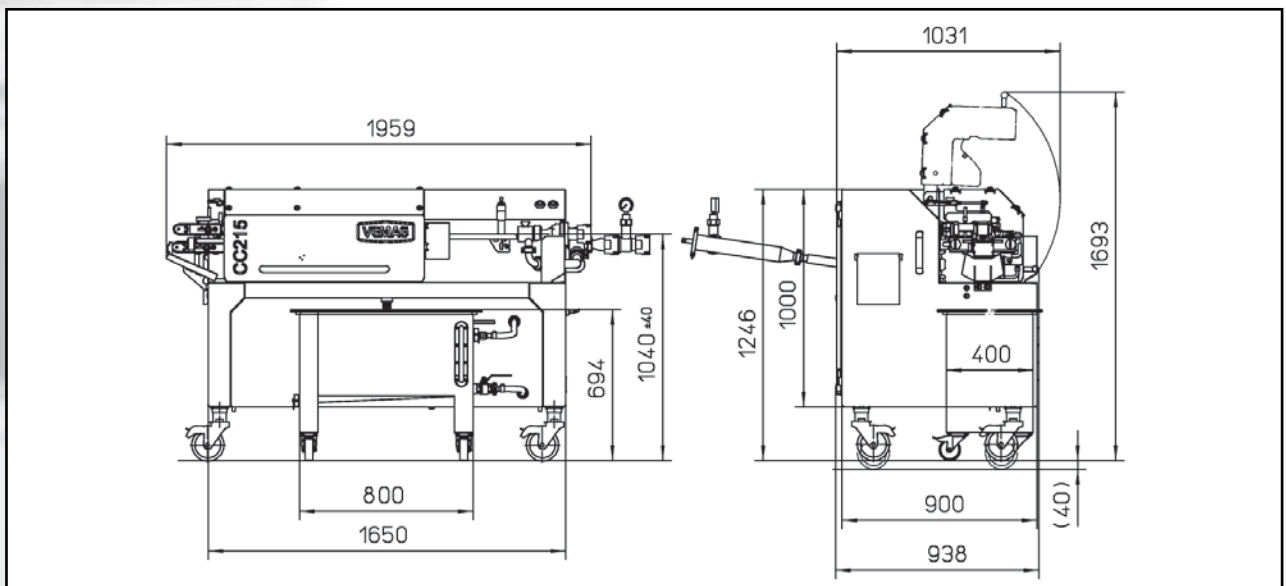
Length	Portions/min.
40 mm	3.000
100 mm	1.200
120 mm	1.000
600 mm	200

Hanging: 130 hooks/minute and more

Speed: max. 2 m/s



American breakfast sausage



ISO 9001
BUREAU VERITAS
Certification



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