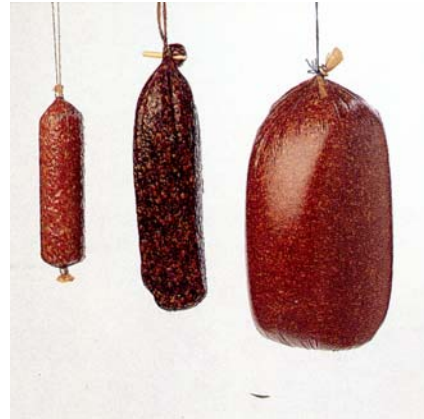


## PRODUCT DEVELOPMENT AND APPLICATION ADVICE

PELLICOAT KS = Milky white, thin liquid with transparent and shiny film properties after drying. Not edible but possible to be used in contact with food products. Ideal for application on the casing itself.



- Modern sausage coating creating a transparent and shiny protective film.
- Adds a nice appearance and attractive hygienic packing.
- Prevents excess drying and mould growth.

### Usage

- Pellicoaat KS is applied by dipping or nebulising, the sausage in/with the ready to use solution. After application the sausages are covered with a milky thin layer that becomes transparent after drying.
- The ideal dipping temperature is around  $\pm 15$  à  $18^{\circ}\text{C}$ .
- The outside of the sausages may not be wet, nor be greasy.
- The minimum film formation temperature is  $6^{\circ}\text{C}$ .
- At  $15$  à  $18^{\circ}\text{C}$  the drying time is 30 minutes up to 1 hour.
- Proper ventilation might help to speed up the drying rate
- In practice the sausages are treated when ripened and ready for shipment, or 2 to 3 days before shipment.
- Important remark : It is recommended to re-refresh the complete content of the dipping container at regular time intervals in order to prevent microbial contamination. A thorough cleaning of the dipping container is also advisable.
- After dipping is finished always cover the container with the lid.
- Keep away from frost on a cool place not lower than  $8^{\circ}\text{C}$ . Lower temperature might create problem for film formation when applied.
- Do not acidify.

SUPPLIER : PELLICULA  
NAME : GEERT VERHELST  
DATE : 08/01/06