

RANGE VIN'MISCEO



Meat

>> VIN'CASING

The algal alternative for casing

WITH OUR INNOVATIVE TECHNOLOGY, WE HAVE DEVELOPED AN EASY TO USE FUNCTIONAL INGREDIENT SOLUTION ESPECIALLY FOR MEAT PRODUCTIONS. WITH HIGHER PERFORMANCE AND PRODUCTIVITY, THIS CASING OFFERS A TRUE COST REDUCTION.

Our VIN'CASING premix comes from alginates (brown alga extracts) for a 100% vegetable casing.

Our solution VIN'CASING adapts itself to coextrusion equipment not only for the production of mixes from meat or vegetable origin, based on fish transformation but also of cheeses or even sweet products.



PACKAGING

Our VIN'CASING premix is packed into multilayers paper bag of 20 kg nets.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

