CINTEX News PLEVA
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SENSORS AND CONTROLS

PLEVA Process Optimisation in Production of Sausage Casings

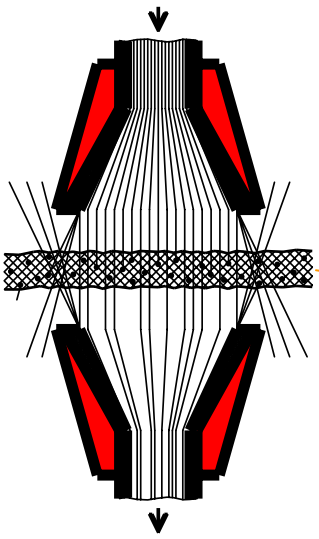
Sausage casing is the material that contains and encloses the filling of a sausage. Casings are typically divided into two categories, natural and artificial. Natural casings are generally made from the submucosa, a layer of the intestine that consists mainly of collagen (porcine, orvine and beef intestine may also be used).

Artificial casings are made of collagen, regenerated cellulose or even plastic and may not be edible. Collagen is the main protein of connective tissue in animals and the most abundant protein in mammals, making up about 25% to 35% of the whole-body protein content.

To improve the handling in sausage packing artificial casings need a defined moisture to avoid brittleness which would lead to broken and damaged casings during filling.

PLEVA Microwave Moisture Measuring Unit RF 110

Moisture set-point values from practice are from 10% up to 25% depending on material



Measuring principle: Microwave absorption

Water molecules on the sausage casings will absorb microwaves due to it´s high permanent di-pole moment. The degree of microwave absorbtion is a measure of the absolute moisture content of the casings.

The RF 110 microwave system is a continuous moisture measurement, innertia-free, contact-free and destruction-free with an accuracy of +/- 1% of measuring range.

Great Success in reputable companies

Kalle (D)
Case Tech (D)
Naturin GmbH (D)

A Retrofit Package for Sustainable Cost Reductions

Key Advantages:

Quality Assurance
Process Transparency
Consistently Reporting

No Brittleness and therefore good mechanical aspects during the filling process

Reproducible water vapour permeability

Sausage casing will shrink similar to the product

Smooth and wrinkle free surface during weight loss (drying) of the meat product

Short Payback Time