

可烟熏塑料肠衣规格书
Specifications of Smoked Plastic Casing

产品名称 Name	改性塑料烟熏肠衣（可替代纤维素肠衣） Smoked plastic casing/Permeable plastic casing (Substitution of cellulose casing)
产品厚度 Thickness	25μm~60μm
产品材质 Material	PA
产品直径范围 Diameter	19mm~102mm
产品折径范围 Flatwidth	30mm~160mm
产品外形 Product appearance	套塑和卷状（可根据客户要求选择） Shirred and roll (It can be selected according to customer requirements)
产品包装方式 Packaging method	纸箱包装（可根据肠衣尺寸匹配最佳装箱方案） Carton packaging (the best packaging plan can be matched according to casing size)
产品性能介绍 Properties of products	<p>1.防紫外线照射，肠衣不会褪色 Uv protection, the surface of the casing will not fade</p> <p>2.是保水性能最好的可烟熏肠衣（避免内容物水分减少，重量下降） It is the best water retention performance of the smokable casing (to avoid moisture loss of the contents, weight loss)</p> <p>3.克服了其它同类产品耐压力差的缺点，压缩越紧致其结构和口感越脆嫩 Overcome the shortcomings of other similar products with poor pressure resistance, the tighter the compression, the more tender the structure and taste</p> <p>4.克服了其它同类产品烟熏后表面出现斑块的缺点，其表面烟熏上色均匀 It overcomes the patchy on the surface of other similar products after smoking, the color on the surface of the sausage is evenly after smoking</p> <p>5.肉制品蒸煮后进行喷水工序，增强烟熏效果，提升成品亮度 Water spraying process is carried out after meat cooking to enhance the smoking effect and improve the brightness of the finished product</p> <p>6.可支持烟熏时间长达60分钟，不丢水分，烟熏上色深度>1mm It can support the smoking time up to 60 minutes, without losing water, and the smoking color depth is > 1mm</p>
产品使用介绍（请根据实际情况进行调整，此数据仅供参考） Product usage introduction (Please adjust according to the actual situation, this data is for reference only)	<p>1.肠衣使用前可泡水，水温小于25℃，泡水40~60分钟，可过量灌装15% Casing can be soaked in water before use, the water temperature is less than 25℃, soak in water for 40 to 60 minutes, can be overfilled 15%</p> <p>2.蒸煮环节，温度约85℃，加工时间约60分钟，成品熟透 Cooking process, the temperature is about 85℃, the processing time is about 60 minutes, the finished product is fully cooked</p> <p>3.冷水喷淋环节，进入烟熏炉之前一定要进行喷淋，温度≤15℃，时间15-20秒（喷淋后上色更好） Cold water spray process, it should be sprayed before entering the smoking oven, temperature ≤15℃, time 15-20 seconds (better color after spraying)</p> <p>4.烟熏环节，烟熏温度120-140℃，烟熏时间40分钟（每间隔10分钟需要增加烟熏材料） Smoking process, smoking temperature 120-140℃, smoking time 40 minutes (You need to increase the smoke material every 10 minutes)</p> <p>5.烟熏材料组成：果木锯末3斤，水3斤，绵白糖3斤 Smoke material composition: fruit sawdust 1500g, water 1500g, white sugar 1500g</p>
产品突出优点 Product outstanding advantages	<p>1.产品烟熏着色均匀，绝不会出现"着色斑块" The product is smoked and colored evenly, and will never appear "colored patches".</p> <p>2.肠衣在温度>100℃时内部结构张孔到可渗透状态，温度<80℃时内部结构闭孔，保证内容物不易褪色，不丢水分，保水性能好 The internal structure of casing opens holes to permeable condition when the temperature > 100℃, the internal structure is closed holes when the temperature < 80℃, to ensure that the content is not easy to fade, do not lose water, water retention performance is good</p>
内容物失水率（%） Rate of water loss	0.1%~0.2%（纤维素肠衣包装的内容物出水率是15%） 0.1%~0.2% (the water rate of the contents of the cellulose casing packaging is 15%)
内容物保质期（天） Shelf life of sausage(day)	无阻隔袋包装15天，有阻隔袋包装120天（保质期与内容物配料以及烟熏工艺密切相关，具体保质期需要客户自行进培养箱测试） The shelf life is 15 days without barrier bag, 120 days with barrier bag (The shelf life is closely related to the ingredients of the contents and the smoking process, and the specific shelf life needs to be tested by the customer in the incubator)