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FABIOS S.A.



www.fabios.com.pl

CATALOGUE

collagen casings

FABIOS



About us



About us

FABIOS S.A. is a manufacturer of various types of collagen casings in different calibers and colours. Every month, our products reach countries of the European Union and also the countries of Eastern Europe, Asia, Americas and Australia. News solutions, new products allow us to be competitive in the global market. And it all began in 1973...

FABIOS COLLAGEN CASINGS STABLE SUPPLIER

THE HIGHEST STANDARDS
OF QUALITY AND ENVIRONMENT
PROTECTION

CONSTANT DEVELOPMENT



We are **40** producing for over **years**

- different types of collagen casings;
- many colours;
- wide range of calibers;
- many ways of conversion of casings.
- products on individual order;
- certificates of quality;
- continuous improvement of products;
- products used in countries on all continents.

For YOU...





FABIOS traditional collagen casings FG, FC



FABIOS collagen casings for raw sausages FGR, FGL



FABIOS traditional collagen casings – are the most popular type of casings. These casings are in our offer since the very beginning of FABIOS's operation. Traditional collagen casings are resistant and flexible and they are very easy and efficient to use. Traditional collagen casings are the packaging for sausages, which allows to expose the attractive look of the products and encourages consumers to purchase.

Application:

- are used in the production of small, medium and large sausages;
- are used in the production of smoked, scalded and scalded-smoked sausages.

Features:

- products gain a natural and tasty appearance;
- they acquire a beautiful colour during smoking;
- they are permeable to steam and smoke;
- they are efficient in production;
- they are durable during filling and clipping.

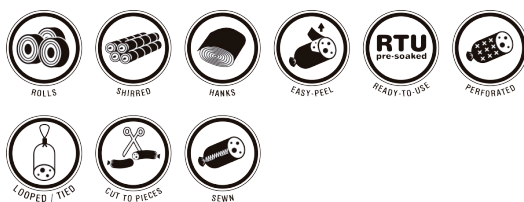
Types of casings:

- FG** - traditional casings, ø22-120 mm;
FC - traditional casings, which are more resistant to overfilling and temperature influence, ø80-120 mm.

Available calibers:

ø22, ø26, ø28, ø32, ø35, ø38, ø40, ø45, ø50, ø55, ø60, ø65, ø70, ø75, ø80, ø90, ø100, ø105, ø110, ø115, ø120.

Packing:



Application:

- are used to raw, durable, matured products and meat products with mold;
- all traditional and modern ripening methods may be used in the production.

Features:

- they facilitate homogeneous growth of the desired mold;
- they ensure a quick ripening process;
- they acquire a beautiful colour during cold smoking;
- they dry evenly together with the stuffing;
- they are more resistant to higher pressure during filling.

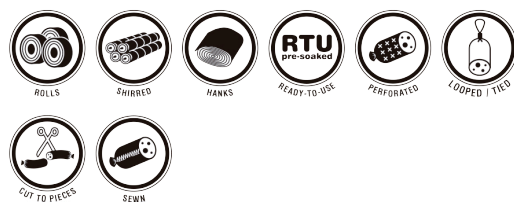
Types of casings:

- FGR** - casing for riped and durable meats;
FGL - casing with a higher resistance to filling, made especially for loin type meats (with large pieces of meat).

Available calibers:

ø30, ø32, ø33, ø35, ø36, ø37, ø38, ø40, ø43, ø45, ø50, ø55, ø58, ø60, ø63, ø65, ø67, ø70, ø75, ø80, ø85, ø90, ø95, ø100, ø105, ø110, ø115, ø120.

Packing:





FABIOS ring casings FW, FWT, FWR, FWTR



FABIOS collagen film FE, FEX



FABIOS ring casings are the combination of traditional properties of natural casings with modern technological solutions. Thanks to ring casings, producers can extend their portfolio of products, and customers receive sausages with an attractive and natural look.

Application:

- used for products where natural, ring shape of the product is very important.

Features:

- products gain a natural shape and appearance;
- they imitate natural casings;
- they acquire a natural and lasting colour during smoking;
- they dry up in a natural way together with the stuffing;
- they are permeable to water and steam;
- they are durable during filling and clipping;
- they ensure quick and efficient production.

Types of casings:

- FW** - for smoked and scalded products, standard diameter of ring;
- FWT** - for smoked and scalded products, smaller diameter of ring;
- FWR** - for raw and durable products, standard diameter of ring;
- FWTR** - for raw and durable products, smaller diameter of ring.

Available calibers:

ø30, ø32, ø33, ø35, ø38, ø40, ø43, ø45, ø47, ø50, ø52.

Packing:



Collagen film and sleeve are the perfect complement for smoked and scalded meat products. They make the final product appear attractive, at the same time being a natural and ecological packaging. Collagen film and sleeve are present in FABIOS portfolio since 1995.

Application:

- are used in the production of cooked, smoked and scalded products;
- are used in the production of meat products made with netting;
- are used in the production of products formed in molds.

Features:

- edible product;
- perfectly bonds with meat, thereby allowing for quick removal of the netting from a products without damage to a finished products;
- evenly smokes;
- give shine to products, which is liked by consumers;
- reduces waste and limits a loss of product's weight;
- film sleeve cooperates with applicator, which allows constant production;
- high productivity that is possible to obtain using an applicator that simultaneously feeds the film sleeve and netting in cooperation with a clipping machine.

Forms of film:

- **collagen film** - thin film of delicate collagen material on a roll;
- **film sleeve** - delicate collagen film shaped in a tubular form.

Types of film:

- **FE** - traditional type of the collagen film / sleeve;
- **FEX** - collagen film / sleeve which is more durable in the process of filling, better absorbs flavour in the process of smoking and liquid smoke spraying.

Available sizes:

- **collagen film**: - ø400, ø480, ø570;
- **film sleeve**: - ø60, ø70, ø85, ø126, ø136, ø156, ø186.

Packing:

