

PRODUCER AND EXPORTER OF COLLAGEN CASINGS FOR SAUSAGES



 belkozin.ua

Belkozin Ukraine is the only Ukrainian producer and exporter of collagen casings for sausages used in mass and craft production.

Collagen casings are an ideal alternative to natural ones, and surpass them in terms of organoleptics and safety.

Casings are shrinkable. Casings are easy to use, transport and store.

An individual approach to the most challenging tasks insures stable and easy production process as well as high organoleptic characteristics of ready-made products for meat processing companies.



KEY FACTS AND FIGURES



40+ years
collagen casing production
experience



export to
**more than
30 countries**



ISO 9001 and ISO 22 000
certified production
facilities



2 quality centers
R&D and ready made
products



500+
professionals



**4 certified
laboratories**



300 partners
all over the world

Small calibers, edible

B2B

Brand	Name	Description	Treatments
	Advanced	Thin dense wall, suitable for minced meat with temperatures below zero. Best for cooked (thick wiener sausages), smoked, semismoked, raw smoked, drycured sausages	Maximum cooking temperature up to 75°C
	Asia	Thin wall, able to withstand process load, suitable for automatic equipments, provides portioning of products. Best for cooked sausages	Maximum cooking temperature up to 78°C
	Grill*	For Grill sausages. Thin soft wall, natural bite, best for raw sausages	Direct grilling or precooking up to 75°C
	Optima	Thin, delicate wall. Provides a tender bite for cooked sausages. Suitable for use on automatic filling equipment. Ensures portioning of products.	Maximum cooking temperature up to 75°C

Colours:

- Clear

Salmon

Garnet

Smoked

Blush

Red Salmon

Cherry

Dark Smoked

Light Caramel

Onion

Mahogany

Brown

Caramel

Orange

Eggplant

Black

*Grill casing clear only

Calibers, mm:

Ø 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 26, 28, 30, 32, 34, 36, 38, 40

Services:



OE
open end



PAL
node



Big calibers, non-edible

B2B



Brand	Name	Description	Treatments
	OKY	Universal casing with increased elasticity shrinks with minced meat while ripening. Best for semismoked, raw smoked, drycured sausages	Maximum cooking temperature up to 75°C
	Universal	Even filling, portioned matte sausages. Best for cooked, cooked-smoked, semismoked, raw smoked, dry-cured sausages	Maximum cooking temperature up to 78°C
	CK	Uniform filling and portioned glossy sausages. Its high transparency allows the meat texture to be attractively highlighted across all types of sausage products.	Maximum cooking temperature up to 78°C

Colours:

- Clear
- Onion
- Eggplant
- Light Caramel
- Garnet
- Smoked
- Caramel
- Cherry
- Brown
- Salmon
- Mahogany
- Black

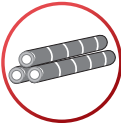
Calibers, mm:

Ø 32, 35, 38, 40, 45, 50, 55, 60, 65, 75

Services:



EP
Easy peel casings



Casing corrugation



RTU
Casing is pre-soaked



Cuts



Print



COLLAGEN TECHNOLOGIES

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UKRAINE

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