

2024



Hybricol<sup>®</sup>

Innovation that excites



## Alginate Casing Gel

The Best Plant based Casing Gel You Can Get!

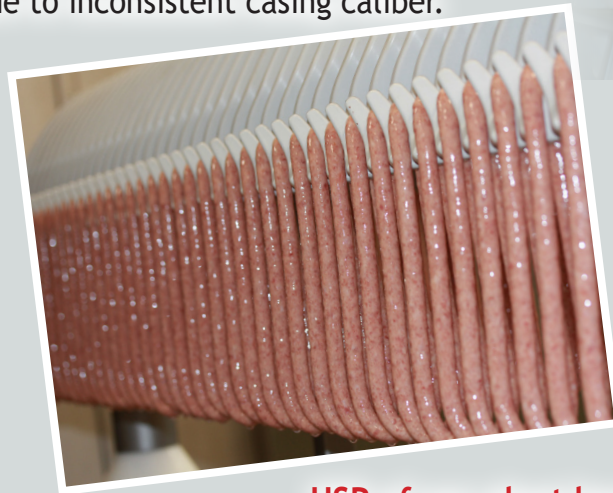
- > **SUPERIOR IN ADHESION**
- > **LOW COST IN USE**
- > **TASTE NEUTRAL**
- > **CLEAR TRANSPARENT GEL**

# Hybricol®

## The benefits of plant-based casing Gels

### Save Time, Money, and Energy

- ✓ Sustainable production process.
- ✓ Cost benefit over natural and collagen casing.
- ✓ Increased volume due to the nature of continuous production.
- ✓ Consistent product in term of appearance and weight.
- ✓ Improved hygiene due to reduce manual intervention and contamination.
- ✓ No rework due to inconsistent casing caliber.



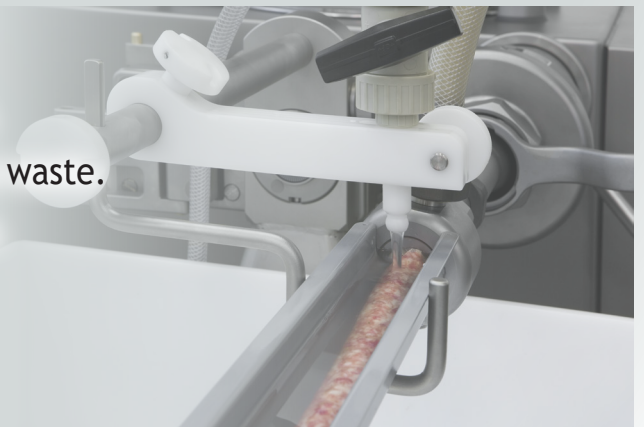
### USP of our plant based casing gels

- ✓ Excellent adhesion, 30% lower dosage in compare to competition products.
- ✓ Transparent and tasteless casing gels.
- ✓ For fresh, cooked, smoked, and fermented applications.
- ✓ For hanging laying, and linking applications.
- ✓ New product ranges with edible casings.
- ✓ Different kind of lengths, calibers with open or closed ends
- ✓ For: Meat, Poultry, Fish, Vegan, Vegetables, Fruit, Potato applications.
- ✓ Implementable on existing and new sausage / stick products.



### Guaranteed success

- ✓ Environmentally friendly production process.
- ✓ Less energy and up to 25% lower total cost with zero waste.
- ✓ Better and much cheaper sustainable process.



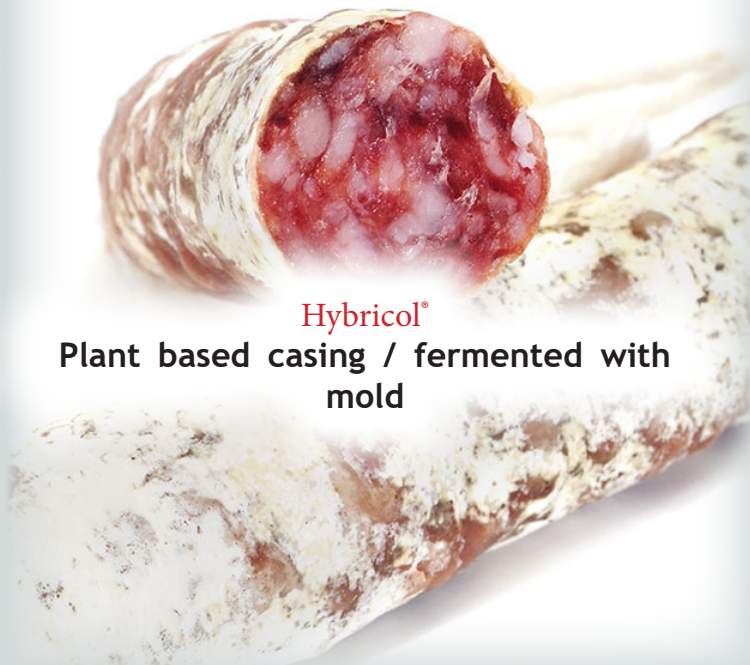
## The Hybricol® Plant based casing system

Hybricol® has developed a new casing solution based on alginate for various sausages, whether meat or plant-based. Hybricol plant based casing gels, which are suitable for Meat, poultry, fish, Vegan, vegetables, fruit sticks / sausages, are presented as “a Big revolution in sausage-making.”

The solution is based on a concept where a liquid Plant based layer is applied to the sausage / stick mass and then hardened into a firm structure in a calcium bath. The result is a strong and edible casing that gives sausages a gentle bite. This casing also offers processing advantages and there are no concerns about availability.

The plant based gel system is based on a complex mix of highly reactive hydrocolloids. Synergistic effects upon exposure to a calcium chloride solution lead to the formation of a casing with good elasticity and tensile strength.

## Hybricol® Fermented Sausage



Hybricol®  
Plant based casing / fermented with mold

## With Hybricol plant based casing gels, you get the best.

Hybricol plant based casing gels are claimed to offer many advantages over conventional sausage casings. They permit a continuous manufacturing process, which results in low production costs. With the Hybricol plant based casing gels there is no wastage or rework from intestine changes. Plant based casing also enable higher hourly throughput than is possible with conventional filling technology. The highly automated production technique requires less manual intervention and so has lower personnel costs. Furthermore, unlike cellulose casings there is no peeling step. There are also savings in material costs, as Plant based casings are substantially more cost economical than natural intestine, collagen and cellulose casings..

The following calibers can be produced with our plant based casing gels  
8, 10, 13, 15, 17, 19, 21, 23, 26, 28, 32,  
both for hanging and lying production.





Our Mobile Pilot Plant represents a distinctive concept through which we swiftly execute product demonstrations and implementations for our (potential) European customers. For additional information, please visit [www.hybricol.com](http://www.hybricol.com).

## You are guaranteed success with these products :

- 3000005 Hybricol® Plant based casing gel bucket 20kg
- 3000020 Hybricol® Plant based Fresh casing gel bucket 20kg
- 3000029 Hybricol® Calcium chloride 94-97 prilles, Bag 20kg



Hybricol®