

# EPCO.

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## HIGH ELASTICITY CASING

**For cured and cooked  
sausages**

High resistant collagen casing for salami type and cooked sausages with high elasticity. **EPCO** offers high permeability, adherence and elasticity.

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## TRIPA DE ALTA ELASTICIDAD

**Para embutidos cocidos  
y curados**

Tripa de colágeno de alta elasticidad para embutidos tipo salami y productos cocidos. **EPCO** tiene una gran permeabilidad, adherencia y elasticidad.

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## TECHNICAL SHEET / CARACTERÍSTICAS TÉCNICAS

| FORMATS AND CALIBERS /<br>FORMATOS Y CALIBRES | PRESENTATIONS /<br>PRESENTACIONES                 | OPTIONS /<br>OPCIONES                                                                               |
|-----------------------------------------------|---------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| STRAIGHT CASING. Ø 38-75 mm<br>TRIPA RECTA    | REELS / BOBINAS<br>SHIRRED CASING / TRIPA PLISADA | EASY PEEL / EASY PEEL<br>READY TO USE / READY TO USE<br>PERFORATED / PERFORADA<br>PRINTED / IMPRESA |

| COLOURS / COLORES                                                                                            |                                                                                                                        |                                                                  |
|--------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| ● 000 COLOURLESS / SIN COLOR<br>● 001 RED / ROJO<br>● 002 SALMON RED / ROJO SALMÓN<br>● 005 MAHOGANY / CAOBA | ● 006 ONION / CEBOLLA<br>● 007 PINK / ROSADO<br>● 009 LIGHT MAHOGANY / CAOBA CLARO<br>● 054 CARDINAL ROOT / GRANADILLA | ● 300 CARAMEL / CARAMELO<br>● 400 DARK CARAMEL / CARAMELO OSCURO |

| PACKAGING / EMBALAJE                                                  | PRESERVATION / CONSERVACIÓN                                                                                                        |
|-----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|
| PLASTIC BAG AND CARDBOARD BOX /<br>BOLSA DE PLÁSTICO Y CAJA DE CARTÓN | KEEP IN A COOL AND DRY PLACE (BETWEEN 10-15 °C AND 60-70 % HR) /<br>ALMACENAR EN LUGAR FRESCO Y SECO (ENTRE 10-15 °C Y 60-70 % HR) |

## RECOMMENDED STUFFING HORNS / TUBOS DE EMBUTICIÓN RECOMENDADOS

| CALIBER /<br>CALIBRE                  | 38 | 40-43 | 45-47 | 50-53 | 55-57 | 60-62 | 65-67 | 70-73 | 75 |  |
|---------------------------------------|----|-------|-------|-------|-------|-------|-------|-------|----|--|
| STUFFING HORN /<br>TUBO DE EMBUTICIÓN | 25 | 27    | 30    | 34    | 35    | 42    | 46    | 50    | 52 |  |

## PROCESSING / RECOMENDACIONES DE USO

| GENERALS / GENERALES                                                                                              |                                                                  |                                                                                                                                                                |                                                                      |
|-------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------|
| CASING PRE-TREATMENT:<br>Brine: Lukewarm water with 15 % of salt concentration.<br>Soaking time: At least 20 min. | STUFFING CALIBER:<br>≥ Ø 40 between 9-12 % over nominal caliber. | PRETRATAMIENTO DE LA TRIPA:<br>Salmuera: Mezclar agua templada y sal a una concentración del 15 %.<br>Tiempo de inmersión de la tripa:<br>Un mínimo de 20 min. | CALIBRE DE EMBUTICIÓN:<br>≥ Ø 40 entre 9-12 % sobre calibre nominal. |