LOGOS

Packaging materials for food industry

www.logosltd.ru

Expendables

CONTINUOUS CLIPS

LOGOCLIP continuous clips are intended for use by automatic clippers, such as "Poly Clip" and "Alpina" for closing the portioned sausage sticks of calibers from 30 to 120 mm.

FEATURES

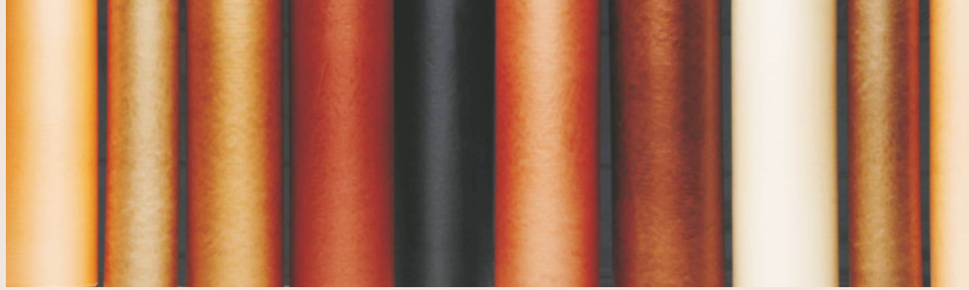
These clips are compete successfully with other brands' products of the same quality on more winning cost.
The constant quality of clips as the uniformity of strength characteristics is attained owing to excellent quality of aluminum wire made in Russia.
The clips are suitable for all kinds of casings including gentle ones.
The new kinds of clips are available. Their usage allows to prolong the repair interval for the clipper due to lower force needed to press out the clip.
Optimized typical sizes of the clips.
Typical size of a clip index, e.g. 18 – 09 / 5 x 2.0 D
Explanation of typical size of a clip, mm: T – H / B x S
T – step
H – height
B – width
S – thickness

ASSORTMENT

No.	Typical size of a clip	Spooling, pieces	Quantity of cassettes in a box, pieces	Quantity of clips in a box, thousands of pieces
1	15-07/5*1,5	5000	10	50
2	15-08/5*1,75	5000	10	50
3	15-09/5*1,5	4000	10	40
4	15-09/5*1,75	4000	10	40
5	15-10/5*2,0	4000	10	40
6	18-07/5*1,75	4000	10	40
7	18-09/5*1,75	3500	10	35
8	18-09/5*2,0	3500	10	35
9	18-10/5*2,0	3000	10	30
10	18-11/5*2,0	3000	10	30
11	18-11/5*2,2	2500	10	25
12	18-12/5*2,2	2500	10	25
13	18-13/5*2,2	2500	10	25

Quantity of boxes on a pallet, pieces - 18

BECKDORIN



"BECKDORIN" is a semitransparent edible film produced from a collagen, derived from cattle hide split. Functional properties of this film help to produce meat products of the highest quality. Due to its high elasticity "Beckdorin" covers over meat products tightly, it high permeability provides the best smoke penetration and the perfect taste of delicious meat products, as a result. The film can be used concurrently with elastic nets.

FEATURES

Reduces losses during heat treatment from 3% to 5% depending on the kind of the product. Provides an attractive appearance and stable color of the ready meat product on condition of the long-term storage in a vacuum.
Helps to fix decorative mixtures and spices onto the product's surface.

PROPERTIES	ADVANTAGES
High mechanical strength and flexibility	Possibility of use both manually and on automatic equipment
High smoke and moisture hpenetration	Achievement of rich flavor and aroma of the product after heat treatment
Unique technology of film manufacturing	Lets easily remove a net without damaging the meat product's surface after heat treatment

STORAGE TERMS

The film should be stored being packed in dry and clean warehouse, protected from sunlight, at temperature 10-20°C pand relative humidity 50-70%, at the distance not less that 1 meter from heaters, water and sewage pipes.
STORAGE LIFE – if packed: 12 months, - if open – 14 days.

TECHNOLOGICAL RECOMMENDATIONS FOR USE

Collagen film is a delicate material and therefore while using it on an applicator, it is recommended to treat it with care.
Stage I. Preparation
The film is completely ready to use. It doesn't need any preliminary preparation before use.
DO NOT SOAK IN WATER
Stage II. Stuffing
Applicator surfaces which contact with the film in the process of stuffing should be dry. To take the film or the bobbin with film , your hands should be also dry. In case of a break in the manufacturing process (longer than for 30 minutes) the roll with the film should be taken from the applicator and put into plastic bag to avoid moisture reach onto the film surface.
Stage III. Heat treatment
The table "HEAT TREATMENT"

Process	Temperature in a chamber, °C	Temperature inside a product, °C	Duration, min	Relative humidity, %
Drying	60	–	40-55	0
Smoking	65-68	–	15-30	25-40
Cooking	70	–	15-20	99
Cooking	Not above 75	72	–	99

APPLICATIONS

classic delicate products (neck, loin, shoulder, ham, etc.);
hams, meat breads in various press-forms;
different meat rolls;
products from poultry and fish.

ASSORTMENT

WIDTH of a film in a roll (mm)
325, 400, 480, 580, 620.
LENGTH in rolls of (m)
30, 50, 100.
It is possible to manufacture a perforated film.

COLORING

by edible colorants is available

NET-CASING

Net-casing is manufactured on the basis of Visko Teepak fibrous casing by sticking onto it of a non-elastic net according to the technology worked out by our experts. The casing os manufactured on a high-productive manufacturing line purchased in Finland.

PROPERTIES	ADVANTAGES
Mechanical strength and flexibility	Possibility of usage on all types of equipment. Stable caliber during stuffing, heat treatment and storage
Vapor, gas and moisture permeability	High flavor properties during smoking, ripening and drying Reservation of flavor during the entire the period of storing

APPLICATIONS

Cooked sausages
Summer sausages
Smoked
and cooked sausages
Semi-dry smoked
sausages

FEATURES

original appearance

applicable to any
type of fibrous casing

wide range of netting
types

STORAGE TERMS

The film should be stored being packed in dry and clean warehouse, protected from sunlight, at temperature 10-20°C pand relative humidity 50-70%, at the distance not less that 1 meter from heaters, water and sewage pipes.
STORAGE LIFE – if packed: 12 months, - if open – 14 days.

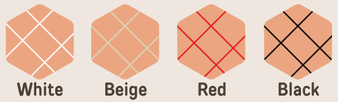
ASSORTMENT

You can choose the level of adhesion, corresponding to your aims, for example, low level of adhesion Meat Cling HP-L for cooked and smoked sausages, or high level of adhesion Meat Cling HP-H for dry smoked sausages with long term of ripening.

CALIBERS (mm) 40, 45, 50, 53, 55, 58, 60, 65. DELIVERED in rolls, shirred (max length is 15 m).

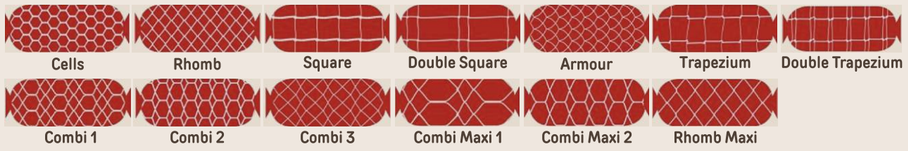
COLORS OF CASINGS

COLORS OF NETTINGS



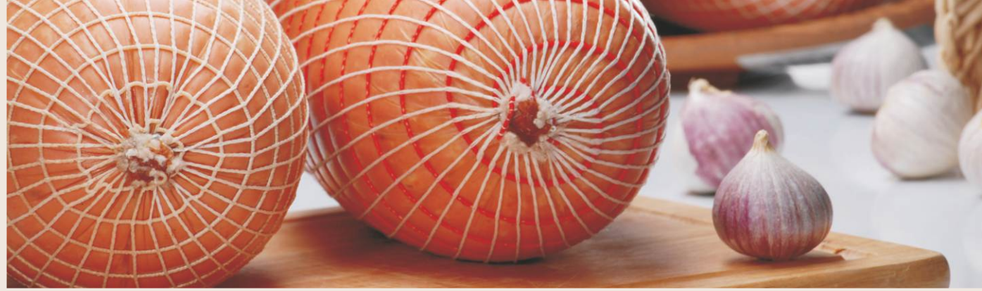
others to order

TYPES OF NETTINGS



LOGONET

Elactic nets



"LOGONET" is a net made from polyether fiber, is intended for all delicate meat products.

FEATURES

CLASSIC	STRING
High strength	Traditional and attractive appearance of ready products
Easy removing from a meat product's surface	High speed of formation of smoked products
Excellently holds the product	Increase in productive capacity

STORAGE TERMS

The film should be stored being packed in dry and clean warehouse, protected from sunlight, at temperature 10-20°C pand relative humidity 50-70%, at the distance not less that 1 meter from heaters, water and sewage pipes.
STORAGE LIFE – if packed: 12 months, - if open – 14 days.

TECHNOLOGICAL RECOMMENDATIONS FOR USE

Stage I. Formation

It is permitted to form raw meat directly into a net, or to wrap it additionally into a collagen or cellulose film during formation. For this purpose, it is recommended to use applicators, although the process of formation can be carried out also manually.

TABLE OF RECOMMENDED CALIBERS OF THE APPLICATOR'S TUBES

Caliber, mm	Recommended tube caliber of the applicator, mm	Caliber, mm	Recommended tube caliber of the applicator, mm
80	70-80	180	170-180
100	90-100	200	190-200
125	120-130	220	210-220
150	140-150	240	230-240

Stage II. Heat treatment

It is permitted to use all traditional technologies of heat treatment.

STORAGE TERMS

It is required to store a net in the original package in closed, dry warehouse premises, without off-flavors, protected from sunlight, at the distance not less than 1 meter from heaters, at temperature not above 10-30 °C and relative humidity 65-75%.

STORAGE LIFE

24 months from the date of manufacturing on the condition that the original package is not broken.

APPLICATIONS

LOGONET CLASSIC
classic delicate
products
(neck, loin, shoulder,
ham, etc)
hams, meat breads
in various
press-forms
different meat rolls
products from
poultry and fish
LOGONET STRING
traditional
smoked products
hams
salami

ASSORTMENT

	LOGONET CLASSIC	LOGONET STRING
Colors	White, red, white and red. Other colors are available on request.	White, red, white and one-colored (colors are available on request).
Types of nets	3, 4 knots between the strings	5, 9, 13, 18 knots between the strings
Quantity of strings	Standard variant – 1, on the client's demand – 2 or 3	Standard variant – 1, on the client's demand – 2 or 3
Caliber of stretching, mm	80, 100, 125, 150, 180, 200, 220, 240	80, 100, 120

DELIVERED in rolls of 25 meters, each package contains 2 rolls.

COLORS OF NETTINGS

others to order

LOGONET

Non-elactic nets

"LOGONET" non-elastic nets are made from natural cotton fabric.

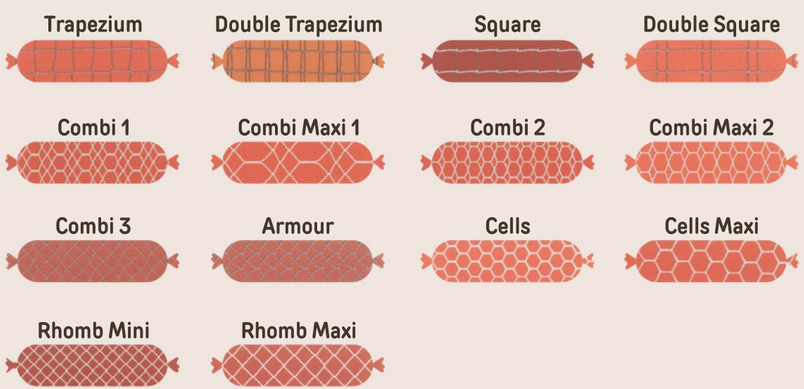
FEATURES
refined appearance
high strength
wide choice of nettings

STORAGE TERMS
It is required to store a net at temperature 10-30°C in the original package in closed, dry warehouse premises, without off-flavors, protected from sunlight.

COLORS
White, beige, red.
Other colors are available on request.

CALIBERS from 32 up to 90 mm.

APPLICATIONS
For sausages together with polyamide, cellulose and fibrous casings.



COLORS OF NETTINGS

others to order

FIBROUS BAGS

FIBROUS BAGS are manufactured on the basis of VISKO TEEPAK fibrous casing. The casing is made in the form of sewn bags and pouches of different forms, it gives sausage products special original shape. While choosing a bag's size or form, it is necessary to take into account the desired weight of the product. pp

APPLICATIONS
cooked sausages
summer sausages
smoked
and cooked sausages
semi-dry smoked
sausages

ASSORTMENT
You can choose the level of the bag's adhesion, corresponding to your aims, for example, low level of adhesion Meat Cling HP-L for cooked and smoked sausages, or high level of adhesion Meat Cling HP-H for dry smoked sausages with long term of ripening.

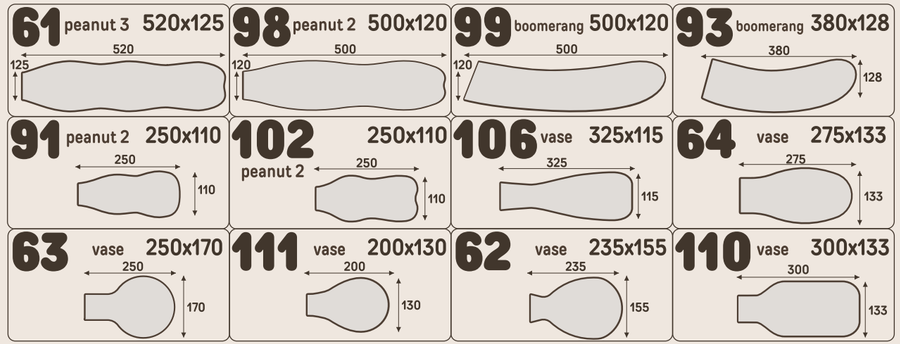
CALIBERS (mm):
From 34 up to 200.
MOST POPULAR **CALIBERS**:
45, 50, 55, 60, 65.
PRINTING up to 6 colors.

FEATURES
wide choice of forms and sizes
wide range of colors
diversification of products assortment
all the rest advantages of fibrous casings

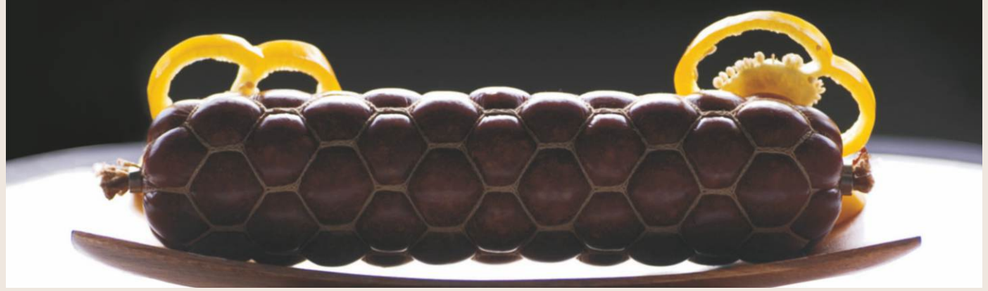
PROPERTIES	ADVANTAGES
Mechanical strength and flexibility	Possibility of usage on all types of equipment Stable caliber during stuffing, heat treatment and storage
Vapor, gas and moisture permeability	High flavor properties during smoking, ripening and drying Reservation of flavor during the entire the period of storing

STORAGE TERMS
The film should be stored being packed in dry and clean warehouse, protected from sunlight, at temperature 10-20°C pand relative humidity 50-70%, at the distance not less that 1 meter from heaters, water and sewage pipes.
STORAGE LIFE – if packed: 12 months, – if open – 14 days.

PACKAGING FORMS



NET-CASING FIBROUS BAGS



Net-casing and Fibrous bags are manufactured on the basis of Visko Teepak fibrous casing.

TECHNOLOGICAL RECOMMENDATIONS FOR USE

Stage I. Preparation
The bags should be soaked in water at temperature 25–35°C for 15–30 minutes before use.

Stage II. Stuffing
Stuffing can be fulfilled on all kinds of equipment. To avoid bag's seal breakage do not overstuff it too much. Hold on a nozzle.

IT IS STRONGLY RECOMMENDED
NOT TO OVERSTUFF THE BAG
FOR MORE THAN 1 MM FROM A NOMINAL CALIBER!

Stage III. Clipping
The bags can be clipped on any kind of clippers or tied manually.

Stage IV. Heat treatment
The table HEAT TREATMENT

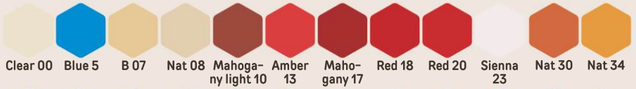
Process	Temperature in a chamber, °C	Temperature inside a product, °C	Duration, min	Relative humidity, %
Roasting	55-60	—	20	0
Drying	60-65	—	20-40	25-30
Smoking	65-70	—	20-40	75-80
Cooking	75-78	Not above 72	~ 20	100

Stage V. Cooling
Cooling is fulfilled by showering with cold water for 10–15 minutes with 5–7 minutes break, then repeat showering for 10 minutes up to the temperature 40–42 °C inside the product.

STORAGE TERMS
Store originally packed bags in closed, dry, clean warehouse premises without off-flavors, protected from sunlight, at the distance not less than 1 meter from heaters, at temperature 15–20 °C and relative humidity 60–70%.

STORAGE LIFE
24 months from the date of manufacturing on the condition that the original package is not broken.

COLORING
LOMMEL Wide color range – 42 colors available.



HANKO

NET-CASING LIGHT

USAGE

Cooked sausage and ham
Semi-smoked and ready-cooked smoked sausage
Dry sausage

MANUFACTURER

Logos, Russia

CALIBERS RANGE

45,50,55,60 65mm
other calibers on individual request

PROVIDED

in rolls and shirred

NET-CASING LIGHT – casing with glued net polyamide permeable casing

CHARACTERISTICS AND ADVANTAGES

- high mechanical strength
- smoke permeability (the ability to conduct roasting and smoking), promotes the formation of a coagulated protein crust and the glossy surface of the product under the casing
- high elasticity of the casing gives the opportunity of overstuffing up to 8%
- the product in the net is more attractive to the buyer, looks more expensive and can be qualified as a premium segment

ASSORTMENT

COLORS OF CASING

NET S COLORS

TYPES OF NETS

NATURAL CASINGS
HOG CASINGS

Hog casings are properly processed and prepared small parts of intestine of hogs for the production of different kinds of sausage and small sausages.

PROPERTIES AND ADVANTAGES

Full edible
High vapor/water/gas permeability, ability to save flavor, color and smell of smoking
Thermostability
High elasticity
Ability to acquire typical aroma and specific flavor of the sausage in a natural casing.

TECHNOLOGICAL RECOMMENDATIONS FOR USE

Individual, depends on raw materials.
STORAGE TERMS
Being conserved, hog casings can be stored in barrels at temperature 0–10 °C for 15 months, at temperature 10–25°C – for 12 months.

APPLICATIONS

Small sausages and shpikachki;
Cooked and liver sausage;
Semi-smoked sausage;
Prefabricated product (sausages for grill, fried sausages, shish-kebab sausages etc.).

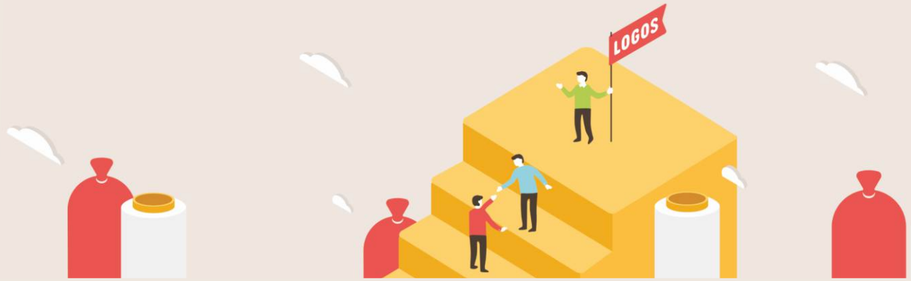
ASSORTMENT

CALIBERS

30/32; 32/34; 34/36; 36/38; 38/40; 40/42; 42/45; 45+
Hog casings are delivered of quality category Extra in bunches of 90 meters.

Mat farce capacity	Casing diameter, kg/m
30/320	450/0,490
32/340	490/0,520
34/360	520/0,570
36/380	570/0,620
38/400	620/0,640
40/420	640/0,660

ABOUT US



Established in Saint-Petersburg, Russia, in 1997, now **LOGOS company** is one of the leading suppliers of casings and packing materials for meat-processing and cheese making enterprises in the Russian market.
Today we can offer to our clients **all kinds of natural, artificial and plastic** sausage and frankfurter **casings**, different **films and bags** both produced by world-famous manufacturers as ViskoTeepak, Viskofan and Krehalon and domestically produced ones, **expendables**.
Until now more than **300 meat-processing and cheese making enterprises from all over Russia** have been our clients to make the success both united and mutually profitable.
Logos company has been successfully managing for years its **own manufacturing and converting center**, where some kinds of casings, bags and other materials for food industry are being produced and others undergo pre-sale preparation, such as shirring and ready-to-use shirring.
We offer **additional services** such as:
- Design of a corporate identity and appearances of products packing for cliché making;
- Flexographic printing of different complexity levels an all kinds of sausage casings;
- Shirring and ready-to use shirring;
- Technological advice, qualified assistance.

Manufacturing and converting center is equipped by all necessary **equipment**, which is being constantly renewed and replenished by new machines.
Our company is **the first in Russia to manufacture** an edible collagen film called Beckdorin.
Beckdorin technological line, well-known in Europe, has been modified by our technologists who implemented know-how to make the product attractive for the consumer and having a stable demand in the world market since then.
LOGOS company is active in **self-development**. Exhibitions, seminars, forums, research and development work – all these events let us
- to be aware of recent technologies and novelties of the market,
- to permanently renew and advance the equipment, and
- to expand an assortment of good quality products.

Good quality of such is annually qualified to prolong the certification of our manufacturing facilities under FSSC 22000 requirements (on the basis of ISO 22000-2005, ISO/TS 22002-1:2009) and under FSSC 22000 additional requirements.

Expendables

SAUSAGE LOOPS

LOGOPAK SAUSAGE LOOPS are intended for use by automatic clippers, such as "Poly Clip" and "Alpina" for hanging of sausage sticks onto the frames in a heat chamber during heat treatment. They are made from polypropylene or polyamide fiber.

PACKAGING

The loops bound on a perforated band are winded onto plastic reels in the amount which corresponds to a loop type.
The caliber of the reel is chosen in accordance with the requirements for a certain typical size.
The bobbins with winded bands of loops are closed by a bandage having the indication of the number of a packer.
Bobbins are laid in 2 lined into carton boxes with the inserted liners.
Overall dimensions of the boxes should correspond to dimensions of euro pallet (1200 x 1200 mm).
Recommended overall dimensions are 800 x 400 x 300 mm and 400 x 400 x 600 mm.
Boxes with loops should be delivered on the pallets, not more than 7 pieces in a vertical line.

LOOPS for POLY CLIP automatic clipper

No. 1	Typical size of a loop	Quantity of loops in a box, thousands of pieces	Quantity if loops in a bobbin, thousands of pieces	Quantity of bobbins in a box, pieces	Additional information		
					Principle of separation of a loop from a perforated tape	Position of loops on a perforated tape	Base color
	20/100	64	4	16	Tear apart	Across a perforated tape	Beige

Quantity of boxes on a pallet, pieces – 21

LOOPS for ALPINA automatic clipper

No. 1	Typical size of a loop	Quantity of loops in a box, thousands of pieces	Quantity if loops in a bobbin, thousands of pieces	Quantity of bobbins in a box, pieces	Additional information		
					Principle of separation of a loop from a perforated tape	Position of loops on a perforated tape	Base color
	25/100	48	3.0	16	Tear apart	Across a perforated tape	White

Quantity of boxes on a pallet, pieces – 21

STORAGE TERMS

The boxes with loops should be stored at temperature 10–30 °C in dry premises.
The bobbins with loops should be kept away from water and moist.
In the end of the shift the rest of a bobbin should be taken off from the loop feeder, then should be moved into a dry place and put on a protective bandage, because of cleaning washing of a clipper lead to spoiling the band due to contact with water.
It is prohibited to throw and turn around the bobbins as it causes a deformation of loops and, as a final result, a failure of a clipper. Also it is prohibited to store bobbins without a bandage because a band with perforation is easily shred and becomes unusable for the adjustment onto a clipper.
During transportation it is necessary to keep boxes with loops out of moisture reach and prevent from mechanical damage.
Always handle with care.

LOGOS

RUSSIA
150, nab. Obvodnogo Kanala,
St. Petersburg, Russia 190020
+7 812 334 21 21
logos@logosltd.ru