SUN MAGIC

The one and only pouch for microwave use with a self-venting steam outlet at the seam for pasteurization or autoclave process application.

Use SUN MAGIC to explore new possibilities for food convenience!

"We don't imitate... ...we innovate"
SUN MAGIC

Applications:
- ready-to-eat meals
- soups
- all types of convenience food
- snack products

Use/process:
- fill and seal by hand
- fill by automatic bag packaging machines
- fill by thermoforming machines
- pasteurization or autoclave application possible

Availability:
- flat bag
- size range (W x L in mm) from: 90 x 130 up to 500 x 500 standing pouch / gusset bag
- size range (W x L x G in mm) from: 150 x 90 + 27 up to 300 x 300 + 55 roll stock (thermo-forming top film) clear, colored or printed

Structure/technical data:
- combination of:
  - ONJ= clear metalized oriented nylon
  - PETJ= metalized polyester
  - CPP= cast polypropylene

Special features:
- MICROWAVABLE PACKAGING!
- PASTEURIZATION OR AUTOCLAVE APPLICATION!
- SANDWICH GRAVURE PRINT UP TO 10 COLORS!

Processing advantages:
- easy to handle
- less storage space needed than for cans
- clean and save application extended shelf life

Advantages of the finished product: new application possibilities
- less hot spot development
- self venting occurs at temperatures over 100°C / 212°F
- easy to open
- no additional tools needed
- less waste
SUN SMOKE CAS

The high-barrier casing impregnated with liquid smoke

Taste and look of the good old days in the casing of the future

"We don't imitate..." ...WE INNOVATE"

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Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
SUN SMOKE CAS

Applications: cooked products
cooked hams
cooked ham products
cooked salami (pizza topping)
processed cheese

Use/process: ready to stuff
dry stuffing, no soaking over-stuffing ratio 6% to 10%

Availability: tubular reel stock, shirred casings, cut pieces
FW 50 mm up to FW 400 mm highly shrinkable non-shrink (D-shape)
clear or in standard colors natural shape ring casing
various liquid smoke types

Structure/technical data: multi-layer flat film out of PE/PA/PE
tape sealed into a tube impregnated with liquid smoke wound up on reels or shirred

Special features: HIGH-BARRIER!
SMOKE WITHOUT SMOKEHOUSE!
COOK & SHIP!
HIGH-SHRINK OR NON-SHRINK!
ENVIRONMENTALLY FRIENDLY!

Processing advantages: easy to handle and work with higher productivity
higher production flexibility
production safety no smokehouse time no smokehouse necessary
no soaking, which means less bacteriological risk

Advantages of the finished product: always uniform smoke color and taste
quality assurance
no weight loss, no aroma loss
longer shelf life no jelly, no purge
products can be stuffed and shipped
improved food safety
SUN SPICE FS

The spice coated flat film or casing for cooked products and hams

Use SUN SPICE FS flat film, sheets or casings and give your products a unique appearance

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"...we innovate"

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SUN SPICE FS

Applications: cooked products, cooked hams and cooked ham products, poultry products for molds, vacuum pouches and thermoforming machines also in combination with elastic netting

Use/process: no soaking
stuff tightly to nominal diameter by hand or with clipper continue like usual

Availability: flat film on reels
FW 200 mm up to FW 600 mm sheets in all sizes
casings in all FW possible, sewn or sealed,
with or without clip support
form sewn
various spices and mixtures customized
spice mixtures possible

Structure/technical data: non-woven flat film out of PE spice coated with the original SUN SPICE technology sewn or sealed into a casing - if required

Special features: CASINGS CAN BE STUFFED SEMI-AUTOMATICALLY!

Processing advantages: easy to handle and work with spice doesn’t fall off during handling and slicing higher productivity production safety

Advantages of the finished product: always uniform spiced rind = quality assurance
improved appearance product
is spicy, but not hot microbiological advantages improved food safety
SUN SPICE CAS

The high-barrier casing
with spice coating

This casing not only gives you spice coating, but also high-barrier features
for longer shelf life and lower microbiological risks

"We don't imitate..."
"...we innovate"
SUN SPICE CAS

Applications:
cooked products cooked hams and cooked ham products poultry products processed cheese

Use/process:
no soaking
stuff tightly to nominal diameter
continue like usual

Availability:
cut pieces
FW 60 mm up to FW 280 mm coated length up to 1600 mm with clip support
- 1 side or 2 sides without clip support
both ends open
1 end clipped or square sealed various spices and mixtures customized spice mixtures possible

Structure/technical data:
multi-layer film out of PE/PA/PE spice coated with the original SUN SPICE technology tape
sealed into a tube

Special features:
HIGH-BARRIER!
CAN BE STUFFED SEMI-AUTOMATICALLY!

Processing advantages:
easy to handle and work with spice doesn’t fall off during handling and slicing production safety
production flexibility due to long shelf life of the products in the high-barrier casing

Advantages of the finished product:
always uniform spiced rind = quality assurance
improved appearance product
is spicy, but not hot no weight loss no aroma loss longer shelf life
microbiological advantages
improved food safety
SUN SPICE RS

The spice coated casing for semi-dry and dry sausages

Sun Spice RS casings for an easy and safe production of spice coated semi-dry and dry sausages

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"...WE INNOVATE"

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SUN SPICE RS

Applications: dry sausage (salami)
semi-dry sausage

Use/process: no soaking
stuff dry to nominal diameter
can be clipped with a semi-automatic clipper
shower after stuffing mature like usual

Availability: sewn casings in all FW
standard length 510 mm coated and 80 mm uncoated (clip support)
other lengths up to 1600 mm upon request form-sewn
various spices and mixtures customized
spice mixtures possible

Structure/technical data: flat film out of rayon staple spice coated with the

Special features: original SUN SPICE technology sewn into a casing/tube
DRY SAUSAGE!
CAN BE STUFFED SEMI-AUTOMATICALLY!

Processing advantages: easy to handle and work with spice doesn’t fall off during handling and slicing higher productivity production flexibility production safety

Advantages of the finished product: always uniform spiced rind = quality assurance
product is spicy, but not hot
microbiological advantages
improved food safety
SUN SPICE PT

The spice coated sheet for fish, cheese and American bacon

Use our SUN SPICE PT to create unique specialities for the market place

"We don't imitate..."..."We Innovate"
SUN SPICE PT

Applications:  salmon/fish
              cheese
              bacon

Use/process:   no soaking
               spice transfers in cold conditions clear flat
               film - can stay on the product as a protec-

Availability:  flat film on reel
               FW 100 mm up to FW 600 mm sheets
               in all sizes
               various spices and mixtures custom-

Structure/technical data: clear cellophane flat film
                          spice coated with the original SUN SPICE technology

Special features:  CLEAR!
                   SPICE TRANSFER IN COLD CONDITIONS!

Processing advantages: easy to handle and work with
                       higher productivity
                       spice transfer in cold conditions no air leakers in
                       vacuum pouches sheet can be precisely placed on
                       the product

Advantages of the finished product: new, extraordinary products always uniform spice coating = quality assur-
                                   ance flat film is clear
                                   flat film is a protection microbi-
                                   ological advantages improved
                                   food safety
SUN COLOR F NW

The permeable color transfer casing

The first smokeable casing with an edible color transfer print on the inner layer, which can be used on a double-clipping machine

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...we innovate"

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Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
SUN COLOR F NW

Applications: cooked products
cooked ham and cooked ham products poultry products dry products (salami) semi-dry products

Use/process: dry stuffing, no soaking
stuff to nominal diameter
shower after stuffing

Availability: tubular reel stock, shirred casings
cut pieces sewn or sealed FW 50 mm up to FW 300 mm various colors and print designs customer designs possible

Structure/technical data: smokeable fibrous film with easy-peel coating
printed with edible color with the unique SUN COLOR technology laminated on a non-woven fleece tape sealed or sewn into a tube prestuck XXL

Special features: PRESTICKING XXL!
SMOKEABLE!
HIGH TEAR STRENGTH!
USEABLE ON DOUBLE CLIPPER!!

Processing advantages: can be used on a double clipping machine,
also in combination with elastic netting easy to handle and work with
color doesn’t come off during handling and slicing due to presticking no sticking needed after stuffing, no air bubbles excellent peelability
cuts down processing time by up to 50% because color comes from SUN COLOR smokeable the traditional way or with liquid smoke - only for smoke taste no soaking, which means less bacteriological risk

Advantages of finished product: uniform, consistent color = quality assurance
brilliant, natural shine, very tender rind
uniform caliber, controlled weight loss improved food safety
SUN COLOR CAS

The high-barrier casing with color transfer

The first high-barrier casing with an edible color printed on the inner layer, which transfers on the product during processing.
SUN COLOR CAS

Applications: cooked products cooked hams and cooked ham products poultry products

Use/process: dry stuffing, no soaking
overstuffing ratio 2% to 4%

Availability: tubular reel stock flat film on reels for Poly-clip new tape-sealing TSA shirred casings
FW 50 mm up to FW 400 mm various colors and print designs customer designs possible

Structure/technical data: multi-layer film out of PE/PA/PE printed with edible color with the unique SUN COLOR technology tape sealed into a tube

Special features: HIGH SHRINK!
HIGH-BARRIER!
COOK & SHIP!

Processing advantages: easy to handle and work with higher productivity no smokehouse needed production flexibility color doesn’t come off during handling and slicing no soaking, which means less bacteriological risk

Advantages of the final product: improved appearance tender rind always same color = quality assurance no bleeding in product safety no weight loss longer shelf life microbiological advantages improved food safety
SUN COLOR F

The replacement of collagen, carageenan and cello flat films with color transfer on the inner layer

Make your life easier with the smokeable, prestuck fibrous film with a special easy-peel coating and color transfer print on the inside


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**SUN COLOR F**

**Applications:**
cooked products cooked hams and cooked ham products poultry products
also in combination with elastic netting

**Use/process:**
with manual stuffing horn
with semi-automatic ham stuffer
for example Garos GHS
with automatic collagen film applier for example TCM 2250 from Tipper Tie

**Availability:**
flat film on reels
200 meters per reel - 2 inch core
smaller reels available upon request
sheets cut to customers' specifications
FW 200 mm up to FW 1000 mm in 10 mm increments
different prestick sizes (L, XL, XXL)
various colors and print designs
customer designs possible

**Structure/technical data:**
smokeable fibrous film with easy-peel coating
printed with edible color with the unique SUN COLOR technology pre-stuck

**Special features:**
PRESTICKING (L, XL, XXL)!
SMOKEABLE!
HIGH TEAR STRENGTH!

**Processing advantages:**
easy to handle and work with shorter process time, because smoking for coloring is not needed anymore - color comes from SUN COLOR
smokeable the traditional way or with liquid smoke - only needed for smoke taste excellent peeling higher productivity
color doesn’t come off during handling and slicing

**Advantages of the finished product:**
sharp color rind, no bleeding in = quality assurance
tender bite, no collagen bite
shiny appearance
no colored jelly or purge in the final package, because SUN COLOR is not solvable in liquid after cooking
product identity with customer logo and print
SUN COLOR NW

The shaped color transfer casing

Enjoy the benefits of the color transfer printed casing, sewn into a wide variety of shapes

"We don’t imitate...
...we innovate!"
Applications: cooked products
cooked ham and cooked ham products poultry products dry products (salami) semi-dry products

Use/process: dry stuffing, no soaking
stuff like a natural casing
shower after stuffing

Availability: cut pieces - straight sewn different sewn forms such as bladder, beef-bung, hog-bung, bottle, lamb-caps, etc. FW 75 mm up to FW 350 mm various colors and print designs customer designs possible

Structure/technical data:
white cellophane flat film
printed with edible color with the unique SUN COLOR technology laminated on a non-woven fleece sewn into a tube

Special features:
NOT PRESTUCK!
SMOKEABLE!
PERMEABLE!

Processing advantages: easy to handle and work with color doesn’t come off during handling and slicing production flexibility higher productivity saves smokehouse time, because color comes from SUN COLOR smokeable the traditional way or with liquid smoke - only for smoke taste no soaking, which means less bacteriological risk

Advantages of finished product: always same color = quality assurance sharp color rind, yet very smooth and tender new product opportunities improved food safety
SUN SMOKE TCF

The flat film for smoked salmon

Use the GRINDE-TECHNOLOGY and smoke your salmon without a smokehouse

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Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
Applications: salmon
fish

Use/process: salt your salmon and mature like usual
rinse and dry it like usual put the salmon
on a carton tray put the SUN SMOKE TCF
sheet on, then load it into retail package
vacuum and seal it
48 hrs later - smoke is transferred to the
salmon - product can be sold

Availability: flat film on reels
reels with 50 m, 100 m, 150 m, 200 m
or 300 m on 2 inch core standard FW
570 mm
FW 250 mm up to FW 700 mm in 10
mm increments various liquid smoke
types

Structure/technical data: smokeable fibrous film out of cellulose
impregnated with liquid smoke

Special features: SMOKE TRANSFER IN COLD CONDITIONS!
ENVIRONMENTALLY FRIENDLY!

Processing advantages: easy to handle and work with
no smokehouse time no smoke-
house needed smoking without a
smokehouse excellent peelability
higher productivity

Advantages of the finished product: tender, juicy bite
easy to handle and work with
no smokehouse time no smoke-
house needed smoking without a
smokehouse excellent peelability
higher productivity

excellent texture
always uniform smoke color al-
ways same smoke taste quality
assurance reduced weight loss
increased microbiological safety
products can be packed directly
improved food safety
SUN SMOKE F

The smoke impregnated flat film

Give your products a new look and taste with the world’s first smoke impregnated fibrous film with easy-peel coating

"We don't imitate..."...we innovate"
Applications: all cooked products
cold smoked products
in combination with elastic netting use in
molds, containers, vacuum pouches and ther-
moforming machines

Use/process: apply with manual stuffing horn wrap the product in the
flat film (+ elastic netting) put the product in a mold or
vacuum pouch continue like usual

Availability: flat film on reels
reels with 50 m, 100 m, 150 m, 200 m or
300 meters on 2 inch core FW 200 mm up
to FW 1000 mm in 10 mm increments
different standard prestickings (L,XL,XXL)
without presticking upon request various
liquid smoke types

Structure/technical data: smokeable fibrous film with easy-peel coating
prestuck
impregnated with liquid smoke

Special features: PRESTICKING (L, XL, XXL)!
SMOKEABLE!
HIGH TEAR STRENGTH!
ENVIRONMENTALLY FRIENDLY!

Processing advantages: easy to handle and work with
due to presticking, no sticking after
stuffing needed, no air bubbles no
smokehouse time saving smokehouse
capacity smoking without a smoke-
house excellent peelability higher
productivity

Advantages of the finished product: always uniform smoke color
always same smoke taste
quality assurance
increased microbiological safety
products can be packed directly
SUN F

The replacement of collagen, carageenan and cello flat films

Never have headaches again!
Use our SUN-F, a smokeable, prestuck fibrous film with special easy-peel coating

"We don't imitate... WE INNOVATE"

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Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
SUN F

Applications: cooked products cooked hams and cooked ham products poultry products also in combination with solid or elastic netting

Use/process: with manual stuffing horn with semi-automatic ham stuffer for example Garos GHS with automatic collagen film applier for example TCM 2250 from Tipper Tie

Availability: flat film on reels 200 meters per reel on 2 inch core smaller reels available upon request sheets cut to customers’ specifications FW 200 mm up to FW 1000 mm in 10 mm increments different presticking sizes (L, XL, XXL)

Structure/technical data: smokeable fibrous film with easy-peel coating prestuck

Special features: PRESTICKING (L, XL, XXL)! SMOKEABLE! HIGH TEAR STRENGTH! NO REFRIGERATION REQUIRED!

Processing advantages: easy to handle and work with smokeable the traditional way or with liquid smoke excellent peeling very high tear strength, even when wet due to presticking no sticking needed after stuffing, no air bubbles storage of flat film without refrigeration saves money - less damaged production higher productivity less expensive than collagen

Advantages of the finished product: always uniform product = quality assurance tender bite, no collagen bite shiny appearance no cross species issues due to use of non edible film natural bubbles in combination with elastic or solid net
SUN COLOR
COLORS AND PRINT DESIGNS

OIL #1
The print design for an oil-browned product
(left picture)

ROASTDESIGN
The print design for a roasted product
(right picture)

"We don’t imitate..."
"...we innovate"

ALMOL
EQUIPMENT
CASINGS
BYPRODUCTS

Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
**SUN COLOR**  
COLORS AND PRINT DESIGNS

<table>
<thead>
<tr>
<th><strong>COLOR</strong></th>
<th><strong>COLORS AND PRINT DESIGNS</strong></th>
</tr>
</thead>
</table>
| BROWN           | BROWN 5  
|                 | BROWN 8  
|                 | BROWN 470 C  
|                 | BROWN 471 C  
|                 | MAHAGONY 9  
|                 | MAHAGONY 10  |
| BLACK           | BLACK 6  
|                 | BLACK 7  
|                 | BLACK C 9  |
| RED             | RED 23  
|                 | RED 29  |
| YELLOW          | YELLOW 3  
|                 | YELLOW 7  
|                 | YELLOW C 8  |
| OIL #1          | OIL FRIED APPEARANCE  
|                 | possible with all above listed colors  |
| ROASTDESIGN     | ROASTED APPEARANCE  
|                 | possible with all above listed colors  |
| TURKEY #1       | TURKEY APPEARANCE  
|                 | possible with all above listed colors  |
| NET DESIGNS     | Net No. 1 - 2 Tone  
|                 | Net No. 2 - 1 Tone  
|                 | Net No. 3 - 2 Tone  
|                 | Net No. 4 - 2 Tone  
|                 | Net No. 5 - 1 Tone  
|                 | Net No. 6 - 2 Tone  
|                 | possible with all above listed colors  |
| BRANDSTAMP      | BRANDSTAMP ON YOUR PRODUCT  
|                 | customer design  
|                 | possible with all above listed colors  |
| CUSTOMER DESIGN | PRODUCT IDENTITY  
|                 | customer design  
|                 | possible with all above listed colors  |
SUN SPICE VARIETIES

SPICE UP YOUR LIFE!
Select from our 48 standard spices or create your own younique spice blend!

TOMATO BASIL

"We don't imitate...

...we innovate"
SUN SPICE VARIETIES

**PAPRIKA**
- PAPRIKA
- PAPRIKA HOT

**PEPPER**
- PEPPER STANDARD
- PEPPER MC
  (MEDIUM COARSE)
- PEPPER GREEN
- PEPPER WHITE

**VEGETABLE**
- ASPARAGUS
- CARROTS
- ONION GREENS
- ROASTED ONIONS
- VEGETABLE MIX
- MIXED MUSTARD SEED

**SEEDS**
- NEW!

**SPICES**
- MUSTARD SEED YELLOW
- MUSTARD SEED BLACK
- SESAME - NEW!

**HERBES**
- BASIL
- BEARS’ GARLIC - NEW!
- DILL TOPS
- HERB MIX

**HERBES OF PROVENCE**
- HERB-PAPRIKA-MIX
- ROSEMARY/THYME - NEW!
- TOMATO BASIL - NEW!

**SPECIAL**
- AL PESTO MIXTURES
- BARCELONA
- COLOR MIX
- DECO SPICE
- GYROS
- HAGSON COMPLETE
- LA PLATA
- MEXICANA
- NEBRASKA
- PASTRAMI
- SALAMI
- TANDORI
- THAI MIX

**WEB**
- ALMOL.COM

Almol (Australasia) Casings Pty Ltd. Wrapping sausages around the world since 1969
SUN CARAMEL CAS

The high-barrier casing
impregnated with caramel

Your solution to produce a caramel product
without all the hassles.

"We don’t imitate...

...we innovate"
## SUN CARAMEL CAS

### Applications:
- cooked products
- cooked hams
- cooked ham products
- poultry products processed cheese

### Use/process:
- ready to stuff
- dry stuffing, no soaking overstuffing ratio 6% to 10%

### Availability:
- tubular reel stock
- shirred casings
- FW 50 mm up to FW 400 mm highly shrinkable non-shrink (D-shape)
- clear or in standard colors natural shape ring casing
- various caramels

### Structure/technical data:
- multi-layer flat film out of PE/PA/PE tape sealed into a tube impregnated with caramel wound up on reels or shirred

### Special features:
- HIGH-BARRIER!
- COLOR!
- COOK & SHIP!
- HIGH-SHRINK OR NON-SHRINK!

### Processing advantages:
- easy and clean handling
- higher productivity
- higher production flexibility
- production safety
- no soaking, which means less bacteriological risk

### Advantages of the finished product:
- no weight loss
- no muddy liquid in the final package
- longer shelf life excellent peelability
- natural appearance, no bleeding in always uniform product = quality assurance microbiological advantages improved food safety