

Artificial Casings

COLLAGEN, CELLULOSE, AND FIBROUS CASINGS ALLOW UNIFORMITY AND VERSATILITY FOR YOUR VARIED MEAT PRODUCTS.



ARTIFICIAL CASINGS

- COLLAGEN
- CELLULOSE
- FIBROUS



COLLAGEN CASINGS

Collagen casings are used for fresh, processed, smoked and dried sausages in a variety of lengths and diameters.

COLLAGEN CASINGS HAVE MANY BENEFITS:

- Save money
- Versatile
- Less production time



CELLULOSE CASINGS

Shirred cellulose casings are used for the processing of all kinds of frankfurters, beer sausages, mini-salamis and similar skinless sausages.

ADVANTAGES OF CELLULOSE CASINGS:

- Competitive pricing
- Permeable for maximum smoking benefits
- Custom printing and colors
- Ideal for exact weight packaging



FIBROUS CASINGS

Fibrous casing is a cellulose-based casing strengthened with natural long-fibered abaca paper.

FIBROUS CASING IS IDEALLY SUITED FOR:

- Dried sausage
- Smoked sausage
- Cooked ham
- Other slicing products