Artificial Casings

Collagen, cellulose, and fibrous casings allow uniformity and versatility for your varied meat products.

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-salami and similar skinless sausages.

Advantages of cellulose casings:

☑️ Competitive pricing
☑️ Custom printing and colors
☑️ Permeable for maximum smoking benefits
☑️ 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