

## Natural Casings

WE ARE CONFIDENT THAT YOUR CUSTOMERS WILL SEE AND TASTE THE DIFFERENCE IN YOUR PRODUCT WHEN YOU USE HIGH-QUALITY, NATURAL CASINGS. HOG, BEEF, AND SHEEP CASINGS ARE TENDER, MAKE FOR A JUICY SAUSAGE AND OFFER THAT "SNAP" TO THE BITE.



### NATURAL CASINGS

- HOG
- BEEF
- SHEEP



### HOG CASING

Hog casings are commonly used for fresh bratwurst and hot or sweet Italian sausage. They are also used for pre-cooked and smoked sausages, as well as Kielbasa.

#### HOG CASINGS ARE AVAILABLE:

- Salted
- Net-pack in brine
- Preflushed in bags
- Pre-tubed



### SHEEP CASING

Sheep casings are generally used for stuffing traditional breakfast sausage, hot dogs and luganica.

#### SHEEP CASINGS ARE AVAILABLE:

- Pre-flushed in bags
- Pre-tubed



### BEEF CASING

Beef casings can be used for dried, cooked, or smoked sausages like ring bologna, pepperoni, or salami. Stronger than hog or sheep casings, they are ideally suited for hanging when smoking or drying.



### SPECIALTY CASING

Specialty Hog and Beef casings for dried, semi-dried, and cooked sausage such as soppressata, cappicola, mortadella, and head cheese.