



NATURAL HOG & SOW CASINGS

Natural hog and sow casings are perfect for all kinds of uses.

For tasty fresh bratwursts, BBQ sausages, rustic sausages, chorizo, salsiccia, black and white pudding, boudin blanc de Liège, garlic sausages and dry sausages.

All kinds of sausages, in other words, with a medium-sized diameter.
Origin: European origin in 1A grade



Tubed

CALIBRES

28/30	30/32	32/34	34/36	36/38
38/40	40/42	45/48	48/54	54+

SOFT TUBE . 50cm

Net pack 3/brine	30 hanks/package
Net pack 3/brine	150 hanks/package

SEMI-RIGID TUBE

33cm/brine	6 hanks/package
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HOW TO USE

Prepare container with warm drinking water at **30-35°C**.
Place the tubes in the water.
Allow to hydrate for **60 minutes**.

Nets

CALIBRES

28/30	30/32	32/34	34/36	36/38
38/40	40/42	45/48	48/54	54+

NET PACK

Net pack 1	14-60-150-240 hanks/package
Dry cured or in brine.	

HOW TO USE

DRY SALTED

Prepare container with warm drinking water at **30-35°C**.
Place the hanks in the water.
Allow to hydrate for **30 minutes**.
Drain before use.

BRINE

Prepare container with warm drinking water at **30-35°C**.
Place the hanks in the water.
Allow to hydrate for **20 minutes**.
Drain before use.

RESULT

Correctly following the procedures increases the ease of use, elasticity and resistance of the casings.

NATURAL CASINGS SPECIALS

PORK FAT END & AFTER-END

Natural fat end and after-end are preferable for dry sausages and cooked sausages, where tradition, craftsmanship and quality are the norm.

Origin: Europe in A or AB grade
After-end is smooth whereas fat end is thick and meaty.



Nets

CALIBRES

45/50	50/55	55/58	
58/62	62/65	65/70	70+

DIMENSION

+1m (unless otherwise stated) – **Dry salted or brine.**
Cut & tied / with a loop or a machine-made loop.

FAT END

10 pcs/hank	100 hanks/package
	900 hanks/package

AFTER-END

Net 100 pcs	500 stuks/package
	5000 stuks/package

PORK MIDDLES

Natural middles with a thick wall, which are great for dry sausages and cooked sausages, whereby tradition, craftsmanship and quality are the norm. Thanks to the thick wall, the sausages can cure/dry longer.

Origin: European origin in A grade



Nets

CALIBRES

40/45	45/50	50/53	53/56	
56/60	60/65	65/70	70/75	75+

DIMENSION

+1m (unless otherwise stated) – **Dry salted or brine.**
Cut & tied / with a loop or a machine-made loop.

NET PACK

Net 100 pcs	500 pcs/package
	5000 pcs/package

PROCESSING SPECIALS:

DRY CURED

Prepare container with warm drinking water at **30-35°C**.
Place the hanks in the water.
Allow to hydrate for **45 minutes**.
Drain before use.

BRINE

Prepare container with warm drinking water at **30-35°C**.
Place the hanks in the water.
Allow to hydrate for **30 minutes**.
Drain before use.

RESULT

Correctly following the procedures increases the ease of use, elasticity and resistance of the casings.



**The right look, the right feel, super-easy
processing and consistent yields.**

Our promises to you!



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