



DRIED PORK

CASINGS

Dried pork casings are 100% handmade natural casings. Widely used for different types of dry sausage/salami.

A wide range ensures that we almost always have the right product for many regional dry sausage specialities.

Relatively thin wall, very strong and flexible to use.
100% pork casing.
Widely used in Europe since 1947.



AVAILABLE IN DIFFERENT SIZES

70-200mm

CALIBER

43-127mm

LENGTH

250-160.000mm

ALTERNATIVE SHAPES

Bladders 600 & 1000 grams
Cylindrical
Caps
Conical
Sheets
Long pieces

PACKAGING

100 pcs/ bundle
2x8 m/stick
15m stick

BOX

2500 pcs
60-130 sticks/box

PROCESSING

Prepare container with warm drinking water at **20-25°C**.
Place the casings in the water and remove from the water after soaking for **5-10 minutes**.
Drain and 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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