



NATURAL CASINGS

BEEF

These casings can be used for a wide range of dry sausages and cooked sausage specialities, where tradition, craftsmanship and quality are the norm.

The large diameters and the original look and feel enhance the product.

Origin: Brazil, Europe in A and AB grade



Small intestine

CALIBRES

34/36	36/38	38/40
40/43	43/46	46+

Dry salted or brine.

NET PACK

1 hank 50m	50 hanks/package 140-220 hanks/package
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Large intestine

CALIBERS

45/50	50/55	55/60
60/64	64+	

Dry salted or brine.

NET PACK

1 hank 9+9m	25-30 hanks/package 150-200 hanks/package
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CUT & TIED

1 hank

WITH A LOOP

100 pcs

WITH A MACHINE-MADE LOOP

500 pcs/package
5000 pcs/package

Hog cap / blind gut

CALIBRES

95/115	115/130	130+
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Dry salted or brine.

TIED

70cm+ / 80cm+	10 pcs/package 100 pcs/package 700-1000 pcs/package
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PROCESSING NATURAL BEEF CASINGS

DRY SALTED AND BRINE

Prepare container with cold water and allow to hydrate for **2-4 hours**. Drain.

Prepare container with warm drinking water at **30-35°C**.

Place the hanks in the water.

Hydrate for **10-20 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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