



NATURAL SHEEP CASINGS

Sheep casings are perfect for all kinds of uses.
 For tasty fresh chipolata, merguez, longaniza and chistorra sausages as well as parboiled Frankfurters and dry sausages.

All kinds of sausages, in other words, with a small diameter.
 Origin: New Zealand and Mongolia in AA, A or AB grade



Tubed

CALIBRES

18/20	19/21	20/22	21/23
22/24	24/26	26/28	28/30

SOFT TUBE

Net pack 2/brine	30 hanks/package
Net pack 2/brine	200 hanks/package

SEMI RIGID TUBE

33cm/brine	5-10 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

18/20	19/21	20/22	21/23
22/24	24/26	26/28	28/30

NET PACK

Net pack 1/dry salted or brine	200 hanks/package
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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.



Sous vide bag

CALIBRES

18/20	19/21	20/22	21/23
22/24	24/26	26/28	28/30

BRINE

SOUS VIDE BAG

2 hanks/package

20-60 hanks/package

HOW TO USE

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.

Jars

CALIBRES

18/20	19/21	20/22	21/23
22/24	24/26	26/28	28/30

BRINE

JAR

2 hanks/jar

6 jars/package

HOW TO USE

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.

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

Our promises to you!



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