



DRIED SHEEP

CASINGS

Dried sheep casings are perfect for all kinds of dry sausages. Advantages include the thin wall and the good transparency.
100% sheep intestines.

Widely used in Germany.



AVAILABLE IN DIFFERENT SIZES

70-200mm

CALIBER

43-127mm

LENGTH

250-500mm

ALTERNATIVE SHAPES

Bladders 600 & 1000 grams
Cylindrical
Caps

PACKAGING

100 pcs/bundle

BOX

2500 pcs

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 just **2 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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