



Collagen casing type:

- Smoked casing: Use for western style of filling small caliber sausage, such as Taiwan flavour sausage, Hot dog, Chicken sausage, Breakfast sausage etc.
- Drying casing: Use for various types of edible drying sausages
- Fresh sausage casing: Use for Fresh Meat Sausage, Fry Sausage, Breakfast Sausage.



着色类肠衣
Dyeing Casing



烟熏类肠衣
Smoked Casing



风干类肠衣
Drying Casing



鲜肠类肠衣
Fresh Sausage Casing

可食烟熏蒸煮肠衣使用手册

EDIBLE SMOKED AND COOKED CASING HAND BOOK OF USAGE

--- Brief Introduction

Edible smoked and cooked casings are made of natural animal collagen of high quality for the manufacture of processed sausage. They are suitable for various types of western style of filling small caliber sausage, such as Taiwan flavour sausage, hot dog sausage, chicken sausage, breakfast sausage etc.

--- Benefits

- Use convenience simply, Ready to use after opening the box.
- Uniform diameter with high speed filling operations, shirred packing for automatic production
- Excellent smoke quickly and colour uptake. Colour uniform and fresh.
- Remain tender to the bite, Suitable for cooking.
- Good transperence, the eye appeal of sausage appearance.
- Produce and design casings according to the customers' requirement.

--- Size: can be supplied

Casing Type	Packing	Diameter(mm)	Suitability
WET5	Shirred(14 or 15m/ per piece)	16-30	Chicken Sausage, Breakfast Sausage
WET3	Shirred(14 or 15m/ per piece)	16-30	Taiwan Flavour Sausage, Hot Dog

--- Technical Parameters

Thickness of the casing: 0.04-0.05mm

Moisture: $\leq 2.3\%$

Ash: $\leq 3.5\%$

Pressure Strength (Mpa): ≥ 0.018

Vertical Tension (N) : ≥ 3



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ISO9001-2000

--- Parameters of Shirred Casings Usage

Diameter (mm)	After filling diameter (mm)	Suitable horn diameter (mm)
16	17	9
17	18	10
18	19	10
19	20	10
20	21	11
21	22	11
22	23	12
23	24	12
24	25	12
26	27	14
28	29	15
30	31	15
32	33	18

--- Shirred Casings Usage

1. Preparations

Shirred Casing: Take the shirred casings from the box directly, open the vacuum packing ready to use: no need to presoak.

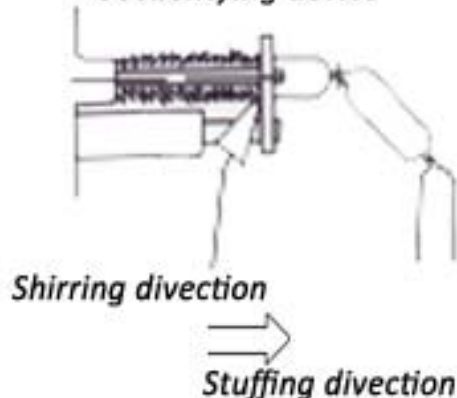
2. Filling

Shirred casing can be used in various filling machines for stuffing. the filling horn diameter is smaller 1mm than the shirred casing caliber. The casings are put into horn direction as per the picture during the automatic linking

Spring-Kieking's fyle device



Section tying device



3. Hot Working

The filling sausage hot working is as per the following procedures:



4. Storage

The casings should be kept in the cool place ($5-15^{\circ}\text{C}$), When not in use it should be stored in an air-tight bag to prevent casing drying out.

5. Analyze the causes and solve the problems

5.1 Breakage during the automatic filing

- (1) The gap too big between the filling horn and the linking ring which will return the meat easily and cause the casing breakage.
- (2) The gap too small may make the casing come out not smoothly and cause the filling breakage, Please adjust the gap between the linking ring and filling horn until reach the normal demand of filling.

5.2 The casing breakage during cooking

- (1) The drying time and temperature are not enough, refer to the parameters of hot working to control, the drying of sausage surface is according to the touch of surface and feeling.
- (2) Cooking temperature is too high, please refer to the parameters of hot working to control.

--- Edible Ways

1. WET 3 Casings Unfreeze the sausages at first

- (1) Cooking: Put oil in the pan for heating, ready to eat after cooking for 3 minutes.
- (2) Roasting: Put the sausages in the oven ($<120^{\circ}\text{C}$), eat after you can smell the flavour.
- (3) Microwave: Punch the sausages for many holes, use microwave for medium fire for 1 minute, and then ready to eat.

2. WEC casing

- (1) Chafing dish to eat: cross the other end of the sausages into the chafing dish.
- (2) Assorted foods to eat: roasting, cooking and frying for many assorted foods.



Range of products

- Crisp-skin sausage
- Hot dog
- Taiwan style sausage
- Chicken meat sausage
- Breakfast sausage

Advantages of our casing

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