



## COLLAGEN CASINGS EFFICIENCY DURING THE PROCESS



The main raw material of the collagen casing is a natural protein found in animals and is safely and easily digested by the human body. Thanks to its structure and high flexibility, the collagen casing ensures a more rapid and cleaner production processes and is a strategic partner for sausage manufacturers worldwide.

### ANIMAL GUT



- ❖ Good hygienic levels, intensive labour
- ❖ Traceability difficult to trace back
- ❖ Special storage conditions need it



- ❖ Colored casings not possible
- ❖ Packaging slower and laborious
- ❖ Odor strong, recognizable



- ❖ Pre-stuffing works need it
- ❖ Messy when dealing with bundles
- ❖ Time consuming process



- ❖ More breaks during stuffing
- ❖ Thickness and quality variability
- ❖ Variable caliber sizes



- ❖ Variable length and caliber
- ❖ Lower production speed
- ❖ Lower productivity, irregular



- ❖ Product size is not homogeneous
- ❖ Packaging slower and laborious
- ❖ Larger give-away

### COLLAGEN EDIBLE



- ✓ High hygienic levels
- ✓ Excellent traceability
- ✓ Storage clean and easy



- ✓ Colored casings possible
- ✓ Large choice of caliber sizes
- ✓ Faint odor, very neutral



- ✓ Non pre-stuffing works
- ✓ Always ready to stuff
- ✓ Easy and fast stuffing



- ✓ Excellent stuffing efficiency
- ✓ Constant thickness and quality
- ✓ Constant caliber



- ✓ Constant length and caliber
- ✓ Faster production
- ✓ Increased productivity, steady



- ✓ Homogeneous sausage size
- ✓ More practical packaging
- ✓ Significantly smaller give-away



## FOR FRESH SAUSAGES

*More transparent, stronger, shinier and thinner than ever with a wide range of different options*



### COLLAGEN FOR FRESH SAUSAGES "GLOW"

#### A CASING THAT SHOWS THROUGH TO SHOW OFF

EXHIBIT AN UTMOST NATURAL APPEARANCE IN YOUR SAUSAGES WHILE BENEFITTING FROM ALL THE EFFICIENCY STANDARDS OF A COLLAGEN CASING

- ✓ *EXTRA CLARITY.* A premium transparent casing that allows a sharp view of the meat
- ✓ *EXTRA BRIGHTNESS.* Unparalleled shine for a highest natural and fresh appearance
- ✓ *EXTRA TENDER BITE.* Savor the natural trait of this casing not only through your eyes but also in your mouth



### COLLAGEN FOR FRESH SAUSAGES "MORE"

#### SHE REFERENCE WORLDWIDE FOR FRESH SAUSAGES

OUR POPULAR CLASSIC COLLAGEN CASING HAS BEEN ENHANCED TO BECOME THE NEXT GENERATION

- ✓ *MORE LENGTH.* A far reaching collagen stick that brings productivity to its next level
- ✓ *GREAT DIMENSIONAL STABILITY.* To get an homogeneous finished products
- ✓ *MORE OUTPUT.* For superb productivity through all the processes



### COLLAGEN FOR FRESH SAUSAGES "UNIQUE"

#### A HIGH TECHNOLOGY CASING FOR FRESH SAUSAGES

OUR EXCELLENT NDX COLLAGEN CASING HAS BEEN ENHANCED TO BECOME NDX FRESH

- ✓ *HIGH PERFORMANCE.* Excellent ready to use sticks offering uniform and consistent sizing
- ✓ *GREAT DIMENSIONAL STABILITY.* To get an homogeneous finished products
- ✓ *SAFETY AND HYGIENE.* Produced through highest quality processes and offering a perfect traceability system that gives you total assurance.



## FOR PROCESSED SAUSAGES

*Collagen casings for cooked, smoked or dry sausages where natural appearance, machine ability and thermal stability are important*



### NDX

#### A HIGH TECHNOLOGY CASING FOR PROCESSED SAUSAGES

THE MOST SUCCESSFUL CASING EVER. PERIOD

- ✓ *EXTRA EFFICIENCY.* A premium casing
- ✓ *EXTRA BITE.* Unparalleled shine for a highest natural and fresh appearance
- ✓ *EXTRA COLOR.* Savor the natural trait of this casing not only through your eyes but also in your mouth



### NATUR

#### THINNER WALL CASING FOR ENHANCE BITE AND A NATURAL LOOK

THE CLOSED CASING TO SHEEP GUT

- ✓ *NATUR THINNER WALL.* Bite and "Knack" resembling sausages made in natural gut
- ✓ *NATUR SMOKING ABILITIES.* Perfect cooking and smoking abilities
- ✓ *NATUR OUTPUT.* Physical resistance has been enhance do it stands stuffing and linking high speeds



### NBC

#### THE REFERENCE CASING FOR MEAT STICK APPLICATIONS

IT WORKS SEAMLESSLY IMPROVING PRODUCTIVITIES, REDUCING COSTS AND ENHANCING SENSORY PROPERTIES WHILE ADDING ALL THE BENEFITS OF COLLAGEN CASINGS

- ✓ *STRONGER CONSTRUCTION,* able to perform in widening and automatic operations.
- ✓ *THINNER WALL,* for a consistent, shorter drying process and a better bite experience.
- ✓ *NATURAL COLORS.* New colors based on natural ingredients