



PORCINE

A range of edible porcine collagen casings developed and pioneered by Devro, offering high productivity and excellent consumer appeal – available for both processed and fresh sausage markets. Particularly applicable in the manufacture of “100% pork” sausage.



PREMIUM

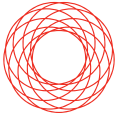
A viable alternative to sheep or hog gut, suitable for fresh sausage applications using coarse minced/mixed meat formulation (typically >75% meat content), with high meat show. Gives an exceptional finished appearance to the sausage and a consistently better bite.



BUTCHERS

Ideal for butcher’s handlink sausages using coarse minced/mixed meat formulations, with high meat show. A little extra strength allows quick and effective handling without losing the traditional appearance and tender bite.





PORCINE

KEY BENEFITS /

Ideal for pure pork products of all types

Variants for processed, cooked and fresh sausage

Superb machinability for high productivity

Controllable 'Bite' qualities to match consumer expectations

Glossy fresh appearance for consumer appeal

Optimal smoke permeability for rapid processing with consistent colour and flavour

Calibre and shape consistency for packaging simplicity and controlled output

Food safety – raw material traceability and brand security

SUITABLE FOR /

WIENER
FRANKFURTER
FRENCH CHIPOLATA
BREAKFAST SAUSAGE

BUTCHER SAUSAGE
CABANOSSI
ARABIKI

DEVRO BENEFITS /

Devro aims to provide consistent value from its casings with high levels of technical support, market knowledge, the security of traceability and food safety, and continuous improvement through development. These specialist products have been developed to deliver key characteristics to meet specific market needs.

TECHNICAL SUPPORT /

Worldwide service support is available through highly qualified technicians and meat technologists, development facilities, product kitchens and an extensive distributor network.

PREMIUM

KEY BENEFITS /

Glossy fresh appearance for consumer appeal

Ideal for fresh sausage

Superb machinability for high productivity

Controllable 'Bite' qualities to match consumer expectations

Calibre and shape consistency for packaging simplicity and controlled output

Food safety – raw material traceability and brand security

SUITABLE FOR /

BREAKFAST SAUSAGE
BUTCHER SAUSAGE

CHIPOLATA
FRESH BRATWURST

QUALITY STANDARDS /

We continuously strive to provide high level production quality and manufacture within the ISO 9001 quality standard, FS 22000 food safety standard and where appropriate BRC standards. Traceability of the raw materials in our products gives high levels of security for your finished product safety.

STORAGE CONDITIONS /

Store unopened cartons in cool and dry conditions (5°C to 15°C). reseal opened packages in an airtight container or bag to prevent moisture loss.

PROCESSING TIPS / DATA /

Strands are used straight from the box without pre-soaking. Can be used effectively on all common types of semiautomatic or automatic filling equipment and twist linking machines. Shirred strands with appropriate closed ends are supplied for machines with automatic loading devices. Stuff to a maximum calibre 0.5 mm above the code size. Stuffing horn recommendations and filling yields are available from the 'My Devro' section of the Devro website.

BUTCHERS

KEY BENEFITS /

Developed specifically for butcher's handlink

Controllable 'Bite' qualities to match consumer expectations

Glossy fresh appearance for consumer appeal

Food safety – raw material traceability and brand security

SUITABLE FOR /

BREAKFAST SAUSAGE
BUTCHER SAUSAGE
CHIPOLATA