



DEVRO PROCESSED

VISIT /  
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## FINE-AFF

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Ideal for PROCESSED type of sausage (DRIED & COOKED),  
with excellent grilling characteristics, especially suitable for Deep Fat Frying.



## FINE-AFF

### KEY ADVANTAGES /

Ideal for processed type of cooked & dried sausage with subsequent grilling or deep fat frying

Superb machineability for high productivity

Drying prior to cooking recommended

Calibre and shape consistency for packaging simplicity controlled output

Range of sizes from 20 up to 28 mm in many variants to meet specific production requirements

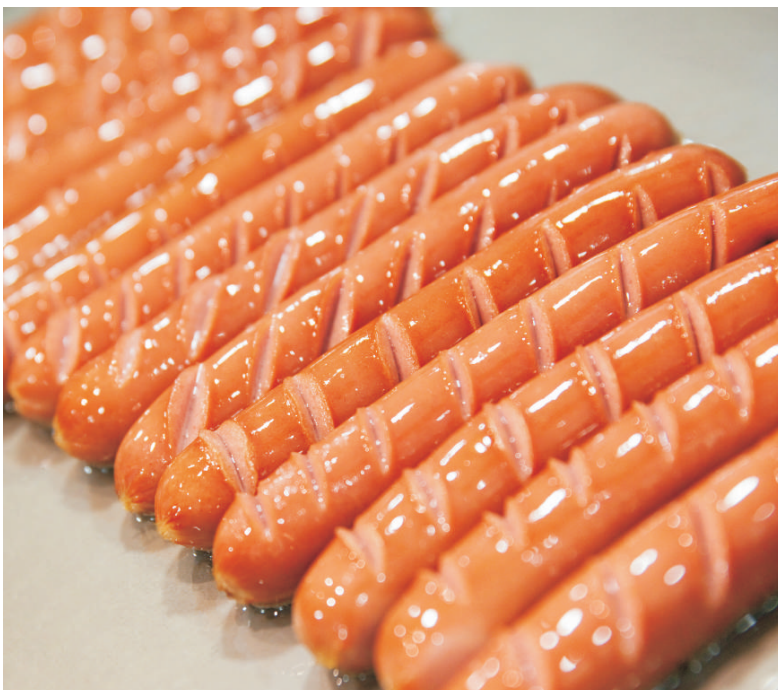
### PROCESSING TIPS & DATA /

Strands are used straight from the box without pre-soaking. Can be used effectively on all common types of semi-automatic or automatic filling equipment and twist linking machines. Stuff to a maximum calibre max +0,5 mm above code size recommended.

For detailed information ask your DEVRO Sales Representative.

**YOUR GRILLING  
SEASON STARTS  
WITH DEVRO**

**SUITABLE FOR  
DEEP FAT FRYING**



### COST CASING CALCULATOR /

To calculate the benefits of Devro edible casing ask your sales representatives to provide you with Devro cost casing calculator.

### TECHNICAL SUPPORT /

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

### 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 25°C). Reseal opened packages in an airtight container or bag to prevent moisture loss.