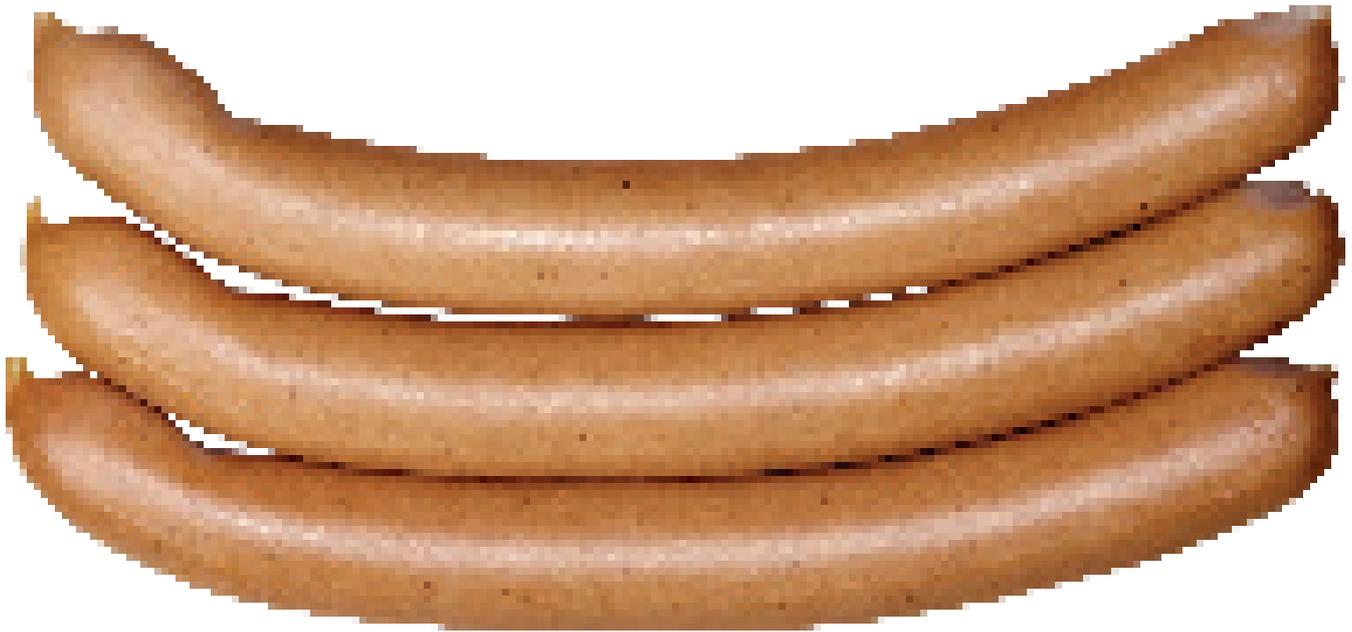




DEVRO PROCESSED

VISIT /
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FINE

Ideal for smoked and cooked sausages, with excellent processing and optimal smoke uptake. Tailored range to suit a wide range of global processed sausage applications. Superb machining on high speed production systems.



FINE

KEY BENEFITS /

Ideal for smoked sausage

Variants for steam cooked and dried sausage

Superb machinability for high productivity

Controllable 'Bite' qualities to match consumer expectations

Optimal smoke permeability for rapid processing with consistent colour and flavour

Calibre and shape consistency for packaging simplicity controlled output

Hygienic and traceable sourcing for food safety and brand security

Wide choice of size, colours, and application variants to meet specific production requirements

SUITABLE FOR /

WIENER
FRANKFURTER
STRASBOURG
HOT DOG
PØLSER
BOCKWURST

FINE: FOR ALL TYPES OF PROCESSED SAUSAGE /

The Fine group of processed sausage casings contains variants which suit all your processed sausage needs from 15 to 43 mm. All the variants have the same high productivity processing capabilities and superb smoke permeability for rapid, efficient and consistent processing. Variants allow producers to make to their specific requirements including grill sausage, dried sausage and Asian processed sausage. Production is located in two countries ensuring security of supply. Fine casing allows your sausage to meet consumer expectations on bite and appearance while maintaining high levels of productivity.

VARIANTS FOR /

BRATWURST
GRILLWURST
CABANOSSI
PEPPERONI
EN CHEONG

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. Fine is our bestselling group of casings and comes with these traditional Devro benefits.

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 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 semi-automatic 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.

