



DEVRO PROCESSED

VISIT /
DEVRO.COM
EMAIL /
BRAND@DEVRO.COM



FINE-TC

Ideal for BRATWURST type of sausage,
with excellent processing, cooking and grilling characteristics.
FINE-TC has superior clarity.



FINE-TC

KEY ADVANTAGES /

Ideal for BRATWURST type of steam cooked sausage with subsequent grilling and barbeque

Superb machineability for high productivity

Excellent cooking characteristics

Outstanding casing clarity

Calibre and shape consistency for packaging simplicity controlled output

Range of sizes from 18 up to 27 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**

**IDEAL FOR
BRATWURST**



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.