



**DEVRO FRESH**

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## LINK

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A range of edible collagen casings offering high productivity and excellent consumer appeal – targeted specifically at standard retail or food service sausage sectors.



## LINK

### KEY BENEFITS /

Consistent tender bite appreciated by consumers

Variants for all types of fresh sausage

Good machinability for high productivity on all filling systems

Glossy fresh appearance for consumer appeal

Calibre and shape consistency for packaging simplicity controlled output

Hygienic and traceable sourcing for food safety and brand security

Very good cooking performance

Multi-site production for security of supply

### SUITABLE FOR /

**BREAKFAST SAUSAGE**  
**FRESH BRATWURST**  
**CUMBERLAND SAUSAGE**  
**MERGUEZ**  
**FRENCH CHIPOLATA**  
**TOULOUSE**  
**ITALIAN SAUSAGE**

### LINK FOR FRESH /

Link is an edible casing range for fresh sausage which combines excellent consumer attributes with high speed manufacturing. More than 8 billion sausages in Link casing are consumed every year showing how versatile it is and the response consumers have to it. Ideal as an alternative to sheep or hog gut, it provides a similar appearance but with the benefit of collagen consistency in production and consumer attributes. Available in calibres 16-32mm.

### 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. Link has been the leading collagen fresh casing for many years and its success illustrates 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.