



## **THE BENEFITS OF COLLAGEN CASINGS**

### **Traceability/Safety**

When using collagen casings, there is no need to worry about these issues. Collagen casings are made from safe materials, have a low bio-burden, and the collagen extraction methods used make the casings safe for food use. Traceability information is always available.

### **Superior Productivity**

Edible collagen casings provide a superior yield based on ready-to-stuff materials, longer shirred lengths and high speed stuffing capabilities. Rework is minimised via consistent strand length and size control.

### **Ease of Use**

Edible collagen casings are ready to use straight from the box and horn loading is quick and easy. There is no preparation time (soaking and untangling of bundles) required. Reliable, consistent supply and availability are realities.

### **Lower Production Costs**

Edible collagen casings do not need to be stored in a "chilled" environment and they are easy to use with no product losses prior to stuffing. Pricing is relatively stable making costs predictable - in addition to there being no seasonal variations. The processor can count on lower production costs with better productivity, production standardisation (at all levels), and less labour.

### **Consistent Size Control**

Customers can count on consistent diameter products and constant sausage length, making packaging quicker and easier, with reduced "give-away".

### **Consumer Preference**

Sausages manufactured in collagen casing are healthy, tender and have a superior cooked appearance.

We're on the case for collagen