

PROCESSED-TYPE COLLAGEN SAUSAGE CASINGS



Make delicious homemade sausage easy!

- Used for making a processed, smoked, pre-cooked, semi-dried or dried sausage, like Snack Sticks, Italian, Polish or Cajun Sausage, Bratwurst or Pepperoni
- Thicker walls than fresh collagen casings for added strength to resist breakage when hung in smokers or dehydrators
- Designed to allow smoke to permeate the meat to increase the flavors of the sausage
- Uniform in size
- No preparation required



ITEM	ITEM NO.	PACKAGING DIMENSIONS (Inches)	PACKAGE WEIGHT (Pounds)	UPC
19 mm Collagen Casing (Enough for 30 lb of sausage)	19-0101-W	1.5 x 5.3 x11	0.5	834742007276
33 mm Collagen Casing (Enough for 70 lb of sausage)	19-0102-W	1.5 x 5.3 x 11	0.5	834742007269
38 mm Collagen Casing (Enough for 80 lb of sausage)	19-0103-W	1.5 x 5.3 x 11	0.5	834742007252