PAZES PRESERVE - PROCESS - PREPARE - PRESERVE RAVARE - PRESERVE - PROCESS - PREPARE - PRESERVE -

CASINGS

Collagen Casings

• Uniform in size, with no preparation required

Natural Casings

- Preferred by butchers
- Provide a more delicate flavor for sausage

Non-Edible Mahogany Casings

- Great for summer sausage, lunch meats, semi-dried or dried pepperoni
- Allows excellent smoke penetration, yet very strong for tight stuffing











CASINGS SIZES AVAILABLE

Item#	UPC	Description
19-0111-W	8 10671 02939 8	19 mm Collagen Casings (for 15 lbs)
19-0101-W	8 34742 00727 6	19 mm Collagen Casings (for 30 lbs)
19-0112-W	8 10671 02940 4	33 mm Collagen Casings (for 15 lbs)
19-0122-W	8 10671 02941 1	33 mm Collagen Casings (for 30 lbs)
19-0102-W	8 34742 00726 9	33 mm Collagen Casings (for 70 lbs)
19-0113-W	8 10671 02485 0	38 mm Collagen Casings (for 15 lbs)
19-0123-W	8 10671 03110 0	38 mm Collagen Casings (for 30 lbs)
19-0103-W	8 34742 00725 2	38 mm Collagen Casings (for 80 lbs)
19-0211-W	8 10671 03111 7	Mahogany Casings – 1.5" x 12" – 10 ct (for 10 lbs)
19-0201-W	8 34742 00729 0	Mahogany Casings – 1.5" x 12" – 20 ct (for 20 lbs)
19-0212-W	8 10671 03112 4	Mahogany Casings – 2.5" x 20" – 5 ct (for 15 lbs)
19-0202-W	8 34742 00728 3	Mahogany Casings 0 2.5" x 20" – 20 ct (for 60 lbs)
19-0301-W	8 10671 03113 1	Natural Hog Casings (for 15-20 lbs)
19-0302-W	8 10671 03114 8	Natural Hog Casings (for 25-30 lbs)











