

+ BEEF FAT ENDS

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the rectum, processed through rigorous manual procedures.



Basic Ingredient

Bovine large intestine (rectum).

Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

Presentation

Unit of 25 beef fat ends.

Calibers

90 to +150mm range.

Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

Water Activity

AW= 0,75±0,3

Preservative Density

23±2 Baumé.

Product use

Ready to use casings for the sausage industry.

Expiration date

24 months from manufacturing date.

Primary packaging

Low density polyethylene bag

Secondary packaging

Tight-fitting lids reinforced plastic barrels

Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)