

+ BEEF ROUND



Naturalcasings

Casings for the elaboration of sausages obtained from bovine small intestine (jejunum and ileum) processed through rigorous manual procedures.



Basic Ingredient

Bovine small intestine (jejunum and ileum, excluding duodenum).

Preservative

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

Presentation

Skeins (unit) of 13, 18, 25 and 30 meters long.

Calibers

32 to 54mm 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)