



## Natural Casings

### We sell hog, lamb, and beef casings.

Hog casings are most often used for barbecuing sausage, blood sausage and ring sausage (“lenkkimakkara”).

Lamb casings are used for frankfurters, fresh sausages and bratwurst, while beef casings are mostly used as casings for ring sausage.

### Beef Casings

Beef casings are mainly used for ring sausage. They are sold in units of one “hank”, the length of which varies from 18-90m depending on caliber. The casings are cleaned and salted. This treatment ensures that they keep for a long time when stored correctly. The recommended storage temperature is +5 – +8 °C. Beef casings are not treated with chemicals, so they are clean natural products.

Our range of beef casings are from South America.

Below is a table of sausage consumption per hank in the most common calibers:

Caliber	kg average
32/35 .....	22 kg/30 meters
40/43.....	36 kg/30 meters

We deliver beef casings ready packed into plastic barrels. Depending on the size of the barrel and caliber, this means 30-310 hanks per barrel.

Our product range also includes beef bung caps for the manufacturing of special cold cuts with large caliber.

The beef bung caps are cleaned and salted. This treatment ensures that they keep for a long time when stored correctly. The recommended storage temperature is +5 – +8 °C. Beef bung caps are not treated with chemicals, so they are pure natural products.

The caliber of beef bung caps is 95/115m.

### Lamb Casings

Lamb casings are mainly used for frankfurters, fresh sausages and bratwurst. They are sold in units known as “hanks” with a length of 100 yards, or approx. 91 meters. The hanks are packed into bags, which can hold 2 – 9 hanks, depending on caliber.

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The majority of lamb casings are tubed, which means that they are placed onto a plastic tube to help move the casing onto the stuffing horn. The casings are cleaned and salted. This treatment makes sure that they keep for a long time when stored correctly. The recommended storage temperature is +5 – +8 °C. Lamb casings are not treated with chemicals, so they are clean natural products. The lamb casings in our range are originally from New Zealand or Australia. Below is a table of sausage consumption per hank in the most common calibers:

Caliber	kg average
18/20 .....	15 kg/hank
20/22 .....	18 kg/hank
21/23.....	21 kg/hank
22/24.....	24 kg/hank
23/25.....	27 kg/hank
24/26.....	30 kg/hank
26/28.....	36 kg/hank

We supply lamb casings ready-packed into plastic barrels or buckets. Depending on the size of the barrel and caliber, this means 2-500 hanks per bucket or barrel.

### Hog Casings

Hog casings are mainly used for barbecue sausage, blood sausage and ring sausage. They are sold in “hanks” with a length of 100 yards, approx. 91 meters. The hanks are packed into bags, which can hold 2 – 5 hanks, depending on caliber. The majority of hog casings are tubed, which means that they are placed onto a plastic tube to help move the casing onto the stuffing horn. The casings are cleaned and salted. This treatment ensures that they keep for a long time when stored correctly. The recommended storage temperature is +5 – +8 °C.

Hog casings are not treated with chemicals, so they are clean natural products. Our range of hog casings come from Germany, Denmark, and the USA.

Below is a table of sausage consumption per hank in the most common calibers:

Caliber	kg average
28/30 .....	48 kg/hank
30/32 .....	52 kg/hank
32/35.....	60 kg/hank
35/38.....	70 kg/hank

We supply hog casings ready-packed into plastic barrels or buckets containing 2-220 hanks per barrel, depending on the size of the barrel and the caliber.

Contact us to find the best Natural casing option for you.

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