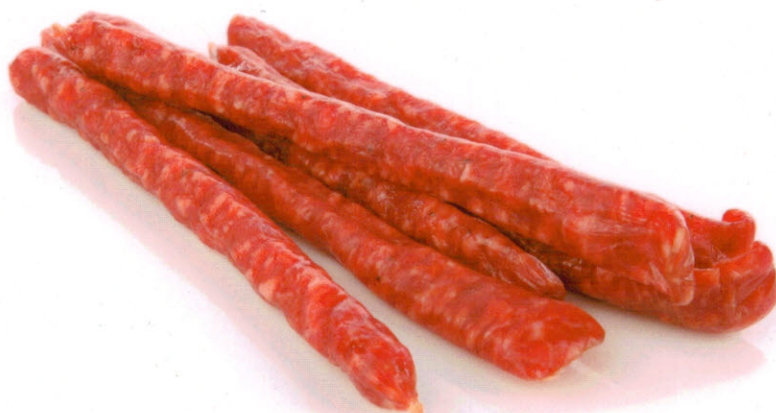


# NU Casing



NU casing.  
A very tasty bite.



**edicas®**

Edible collagen casing for making fresh and cured sausages.  
The thickness of its wall gives it an excellent bite.

This type of casing is ideal for a short curing time in those sausages that require it.  
Due to its elasticity it is very suitable for frying or grilling.

## Technical specifications:

<b>Calibers</b>	From 17 to 38 (see the table below). For other calibers ask for availability.
<b>Presentation</b>	Straight shirred sticks.
<b>Finish</b>	Closed-end / Open-end.
<b>Options</b>	Standard or Fina (thinner casing and unnoticeable bite).
<b>Colour</b>	000 Natural. For coloured casings ask for availability.
<b>Length</b>	10,67m (35 ft). 12,2m (40 ft). 15m (50 ft). 18,28m (60 ft). 21,4m (70 ft).
<b>Packaging</b>	Corrugated cardboard box with individual boxes of sticks, packed in polyethylene and vacuum-packed for the maximum conservation of the humidity until use. The sticks are wrapped in a plastic food lamina, making it easier to load them into the automatic sausage-making machine.
<b>Designation and labelling</b>	Name of product with its batch number and the mandatory texts according to EC regulations. Total traceability guaranteed from the batch number.
<b>Transport and distribution</b>	With wooden pallet protected with retractile film and own identification.

## Instructions and use:

<b>Sausage filling</b>	"Ready to use" casing. No need to soak before stuffing. It is recommended that the surfaces in contact with the casing are clean and dry. Do not overfill: maximum of 1 mm over the nominal calibre. Handle the stick of casing without deforming it and maintaining the humidity of the casing.
<b>Conservation</b>	Store in a cool and dry place. Avoid exposure to direct sunlight and extremely humid places. Once the box is open, keep the casing in its original packaging hermetically closed to conserve the humidity. Best before 2 years from the production date.

## Recommended filling tubes:

Caliber	17	18	19	20	21	22	23	24	25	26	27	28	30	32	34	36	38
Lay-flat (mm)	25	26,5	28	29	30	31	33	35	35,5	36	38	40	41,5	43,5	46	48	50
Horn size (mm)	9/10	10	11	11	12	12	13	13	13/14	14	15/16	16	16	19	19	22	22



# NC Casing



NC casing  
is versatile in cooking.

**edicas®**



Edible collagen casing for making fresh, cured, cooked and/or smoked (frankfurter-type) sausages. The fineness of its wall gives it an excellent bite, allowing for cooking and smoking in the oven.

This type of casing is ideal for a short curing time in those sausages that require it. Suitable for frying or grilling. Cooked and smoked products can be heated in boiling water.

## Technical specifications:

<b>Calibers</b>	From 17 to 38 (see the table below). For other calibers ask for availability.
<b>Presentation</b>	Straight shirred sticks.
<b>Finish</b>	Closed-end / Open-end.
<b>Options</b>	Standard or Fina (thinner casing and unnoticeable bite).
<b>Colour</b>	000 Natural / 100 Red / 200 Yellow / 250 Yellow smoke / 300 Smoke / 400 Dark smoke.
<b>Length</b>	10,67m (35 ft). 12,2m (40 ft). 15m (50 ft). 18,28m (60 ft). 21,4m (70 ft).
<b>Packaging</b>	Corrugated cardboard box with individual boxes of sticks, packed in polyethylene and vacuum-packed for the maximum conservation of the humidity until use. The sticks are wrapped in a plastic food lamina, making it easier to load them into the automatic sausage-making machine.
<b>Designation and labelling</b>	Name of product with its batch number and the mandatory texts according to EC regulations. Total traceability guaranteed from the batch number.
<b>Transport and distribution</b>	With wooden pallet protected with retractile film and own identification.

## Instructions and use:

<b>Sausage filling</b>	"Ready to use" casing. No need to soak before stuffing. It is recommended that the surfaces in contact with the casing are clean and dry. Do not overfill: maximum of 1 mm over the nominal calibre. Handle the stick of casing without deforming it and maintaining the humidity of the casing.
<b>Conservation</b>	Store in a cool and dry place. Avoid exposure to direct sunlight and extremely humid places. Once the box is open, keep the casing in its original packaging hermetically closed to conserve the humidity. Best before 2 years from the production date or 1 year for coloured casing.
<b>Cooking</b>	It is recommended not to pass 78°C (in the oven) and 85% RH.

## Recommended filling tubes:

Caliber	17	18	19	20	21	22	23	24	25	26	27	28	30	32	34	36	38
Lay-flat (mm)	25	26,5	28	29	30	31	33	35	35,5	36	38	40	41,5	43,5	46	48	50
Horn size (mm)	9/10	10	11	11	12	12	13	13	13/14	14	15/16	16	16	19	19	22	22



# NB Casing

edicas®



NB casing  
with high strength.



Edible collagen casing for making smoked sausages and products subject to humid cooking.

Suitable for frying or grilling.  
Cooked and smoked products can be in heated boiling water.

## Technical specifications:

<b>Calibers</b>	From 17 to 38 (see the table below). For other calibers ask for availability.
<b>Presentation</b>	Straight shirred sticks.
<b>Finish</b>	Closed-end / Open-end.
<b>Colour</b>	000 Natural / 100 Red / 200 Yellow / 250 Yellow smoke / 300 Smoke / 400 Dark smoke.
<b>Length</b>	10,67m (35 ft). 12,2m (40 ft). 15m (50 ft). 18,28m (60 ft). 21,4m (70 ft).
<b>Packaging</b>	Corrugated cardboard box with individual boxes of sticks, packed in polyethylene and vacuum-packed for the maximum conservation of the humidity until use. The sticks are wrapped in a plastic food lamina, making it easier to load them into the automatic sausage-making machine.
<b>Designation and labelling</b>	Name of product with its batch number and the mandatory texts according to EC regulations. Total traceability guaranteed from the batch number.
<b>Transport and distribution</b>	With wooden pallet protected with retractile film and own identification.

## Instructions and use:

<b>Sausage filling</b>	"Ready to use" casing. No need to soak before stuffing. It is recommended that the surfaces in contact with the casing are clean and dry. Do not overfill: maximum of 1 mm over the nominal calibre. Handle the stick of casing without deforming it and maintaining the humidity of the casing.
<b>Conservation</b>	Store in a cool and dry place. Avoid exposure to direct sunlight and extremely humid places. Once the box is open, keep the casing in its original packaging hermetically closed to conserve the humidity. Best before 2 years from the production date or 1 year for coloured casing.
<b>Cooking</b>	It is recommended not to pass 78°C (in the oven).

## Recommended filling tubes:

Caliber	17	18	19	20	21	22	23	24	25	26	27	28	30	32	34	36	38
Lay-flat (mm)	25	26,5	28	29	30	31	33	35	35,5	36	38	40	41,5	43,5	46	48	50
Horn size (mm)	9/10	10	11	11	12	12	13	13	13/14	14	15/16	16	16	19	19	22	22