



icp



NATURAL CASING

PRODUCT CATALOGUE



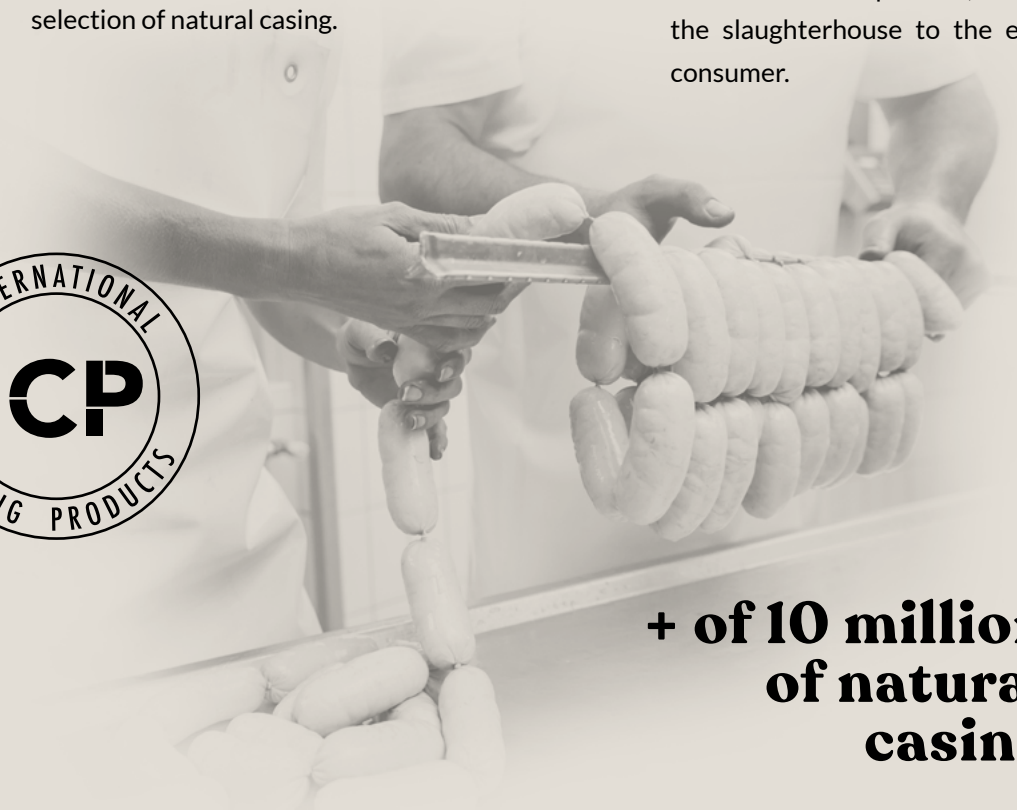


Cutting, processing and selection of natural casing

International Casing Products S.L.U.
(ICP) is integrated in Vall Companys
Group and was founded in 2012 to
work on the cutting, processing, and
selection of natural casing.

8.000 m²

of facilities to make an exhaustive
control of the product, from
the slaughterhouse to the end
consumer.



**+ of 10 million
of natural
casing**

During 2019, we processed more than 10 million
of natural casings, destined to the production of
gourmet cured and cooked sausages.

Guaranteeing a safe natural casing

We are members of the Spanish Natural Casing Association (AETRIN) and the International Natural Sausage Casing Association (INSCA): the main natural casing associations at both national and international level. In collaboration with them, we help to ensure high-quality natural casing products with maximum hygiene and food safety.



Your trusted supplier

We are a flexible and dynamic company, formed by a young team willing to analyze the needs of our customers to offer the products that best fit with their production.

ICP

Top quality from the origin

ICP is integrated into the productive structure of the Vall Companys Group, an agri-food leader in Spain.

The operational model of the Vall Companys Group is based on the integration of all the phases of the production process, as well as on the work of professionals who are involved and highly-trained in their respective fields of activity.



We are producers

We obtain a wide range of high-quality products, 100% controlled and safe, with full traceability from the origin.



Product range

Thorough elaboration, handling and distribution of the best natural casings for the meat industry.

ECO line: commitment to the planet

We are the sole producer of organic natural casing in Spain. The products in our organic line derive from pigs that have been reared on our own farms and certified in compliance with stringent organic breeding criteria.

Make your organic product really so. Use natural casing from organic pigs.



LAMB

HOG



Natural hog casing



Natural hog casing has been used for decades in the production of home-made sausages of wide calibers, such as, chorizo, blood sausage, sausage, fuet, etc.

At ICP we process hog casing that comes from our 100% Spanish production and of the highest quality in the market.





. 01 .



HOG CASING



Product description:

Hog intestine

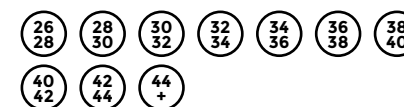
Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Calibers:



Formats:

- ICP Net | 3 hanks.
- ICP tubed | 2 or 3 hanks. Natural casing ready to stuff. Increase your productivity and save time with our casing tubed.

Packaging:

Bucket: 5 L y 15 L.
Cask: 100 L y 200 L.

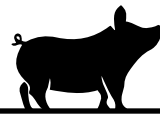
To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours, and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

To desalt the tubed casing:

- Wash the hanks that contain the tubes and place them in a container with lukewarm water during approximately 60 minutes.
- The water temperature should be at approximately 30-35°C.

. 02 .



ORGANIC HOG

CASING



Product description:

Hog intestine from organic pig

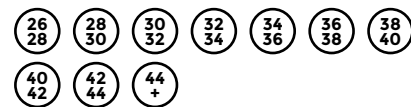
Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Calibers:



Formats:

- ICP Net | 3 hanks.
- ICP tubed | 2 or 3 hanks. Natural casing ready to stuff. Increase your productivity and save time with our tubed casing.

Packaging:

Bucket: 5 L y 15 L.
Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

To desalt the tubed casing:

- Wash the hanks that contain the tubes and place them in a container with lukewarm water during approximately 60 minutes.
- The water temperature should be at approximately 30-35°C.



ICP



. 03 .



SOW CASING

+ WIDE & RESISTANT



Product description:

Intestine from sow with a wide caliber

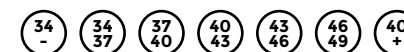
Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Calibers:



Formats:

- ICP Net | 3 hanks.
- ICP tubed | 2 or 3 hanks. Natural casing ready to stuff. Increase your productivity and save time with our casing tubed.

Packaging:

Bucket: 5 L y 15 L.
Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

To desalt the tubed casing:

- Wash the hanks that contain the tubes and place them in a container with lukewarm water during approximately 60 minutes.
- The water temperature should be at approximately 30-35°C.

. 04 .



CHITTERLING

HOG



Product description:

Part of the large intestine of the hog with a pronounced wrinkle

Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Formats:

- ICP Net | 9 hanks.
- Hanks 9 meters.

Packaging:

Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.





.05.



ORGANIC CHITTERLING



Product description:

Part of the large intestine of the hog with a pronounced wrinkle

Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Formats:

- ICP Net | 9 hanks.
- Hanks 9 meters.

Packaging:

Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

.06.



FATEND

HOG



Product description:

Final part of the intestine of the pig

Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Calibers:



Formats:

- Net of 10 tied pieces perfect for hanging.
- Net of 10 pieces, or hanks.

Packaging:

Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.





.07.



AFTEREND

HOG



Product description:

Part of the large intestine of the pig

Origin:

Spain

Quality: A

Firm consistency, without fat residues, without holes, and without irregularities.

Calibers:

45 50 55 60
50 55 60 65

Formats:

Hanks 9 meters.

Tied pieces of different sizes.

Packaging:

Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 30 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

Natural lamb casing



Natural lamb casing has been used for decades in the production of sausages and homemade sausages with a narrower diameter, such as fresh sausage, chistorra, Easter sausage, etc.

At ICP we process lamb casing that comes from productions of different countries, ensuring at all times that they meet our quality requirements.





. 01 .



LAMB CASING



Product description:

Lamb intestine

Origin:

Several nationalities

Quality:

AA firm consistency, without fat residues, without holes, and without irregularities.

AB ideal for fresh sausages, such as sausage, chistorra, etc.

B ideal for small manufacturers.

Calibers:

18 20 22 24 26
20 22 24 26 28

Formats:

- ICP Net | 1, 2 or 3 hanks.
- ICP tubed | 2 or 3 hanks. Natural casing ready to stuff. Increase your productivity and save time with our tubed casing.

Packaging:

Bucket: 5 L y 15 L.

Cask: 100 L y 200 L.

To desalt the hanks in salt or in brine:

- Salted casing, either in net or in hanks, should be desalted and washed during at least 6 hours and changed several times for an optimal hydration.
- If they are in brine, place the casing to be desalted in a container with water during approximately 20 minutes.
- When stuffing, place the casing in a container with clean, lukewarm water at approximately 30-35°C.
- Excessive soaking could cause breakage or increase the actual caliber of the casing.

To desalt the tubed casing:

- Wash the hanks that contain the tubes and place them in a container with lukewarm water during approximately 60 minutes.

Natural sausage



With our natural casing you will be able to obtain high-quality sausages with a better texture, testiness, consistency, tenderness, and, above all, natural!



NATURAL



100%
NATURAL





Enjoy ICP at your table



Bring out the craftsman in you

ICP offers you domestic formats so that you can make your own homemade sausage at home.

Visit our website and find all kinds of recipes & tips for stuffing.

Let's stuff!



tripa.icpvc.es





INTERNATIONAL CASING PRODUCTS

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