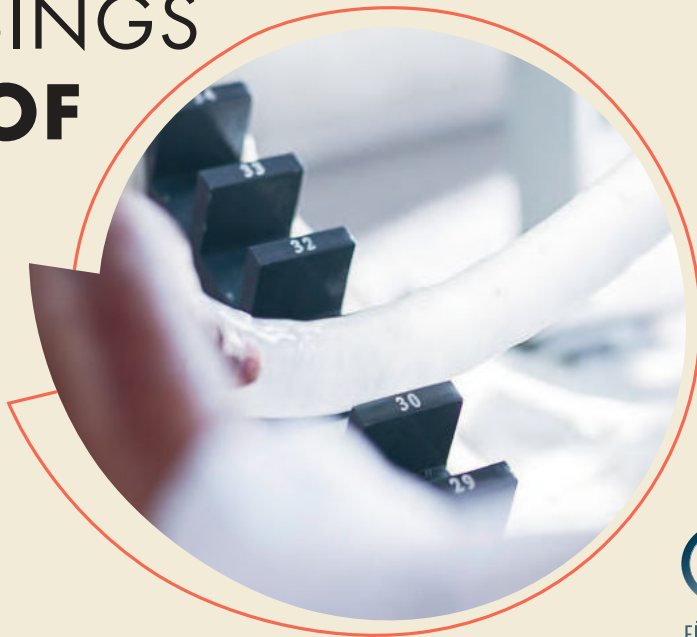


NATURAL CASINGS IN A CLASS OF THEIR OWN



FÜR DIE WURST VON WELT.



NATURAL CASINGS AT ITS BEST

FIND OUT FOR
YOURSELF.



ADDED VALUE

SIMPLY
SETTING
BENCHMARKS.

It's simple to say what drives us: we want to offer our customers the best natural casings. And the best technology for sausage production. Today we are a market leader in quality and innovation and can look back on almost 100 years of family tradition. Like every healthy development, that all happened step by step. Some of our ideas were unspectacular, others were patented. We have further developed existing concepts, but also come up with brand new and revolutionary ideas. But essentially, we have always kept our eye on the market: what qualitative and economic added value can we offer our customers? This is how our natural casing products have developed and set benchmarks, enabling our customers to process their sausages efficiently and at the highest quality.



BEEF CASINGS, HOG CASINGS AND SHEEP CASINGS OF CERTIFIED TOP QUALITY.



SELECTION OF NATURAL CASINGS

CDS HOG CASINGS.

CDS hog casings, Europe:

quickly and easy to process – the flavour of your sausage comes into its own, very soft bite.

CDS hog casings, Extra:

light-coloured and almost no veins, for an appealing sausage appearance. Ideal for Weisswurst (Bavarian-style veal sausage) and all types of bratwurst.

CDS hog casings, China:

calibre-consistent, with very good smoking properties, for a uniform appearance of your sausage at the sales counter.

Further hog products:

Stomachs, caps, serosa casings, bladders, chitterlings, fat-ends, tongues.

CDS hog casings are also available in extra-long, for particularly fast filling speeds.

CDS BEEF CASINGS.

CDS beef rounds, beef middles and beef caps:

free from fat and mucus, boil-proof and with ideal smoking properties.

Special beef products:

tripe and ox muzzle.

CDS SHEEP CASINGS.

CDS sheep casings Tip Top:

exact calibre, strictly selected, very fill-proof – for a uniform, appetising appearance of the sausage and a crispy bite.

CDS sheep casings 1 A:

highly fill-proof, with low casing costs per kilogram thanks to a high filling weight. Also available in the extra-long '10 Metre Plus'.

CDS sheep casings AB:

very good AB product, economically priced, good fill rate, e.g. for bratwurst spirals or Pfefferbeisser (thin peppery salami sausages).

CDS INNOVATION

NO MORE LOOSE PARTS ON ALL
TUBES AND PIPES FROM THE CDS SILBERPFEIL®
PRODUCT FAMILY.

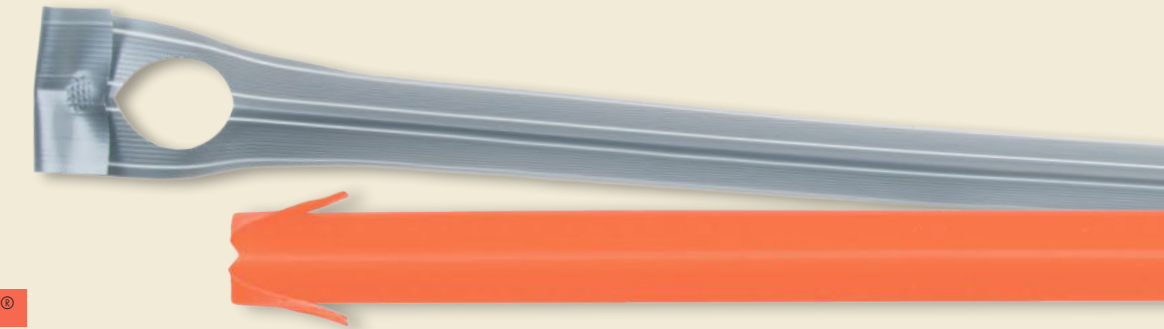
Once again, we have set international benchmarks und revolutionised the world of sausage production. In future, all tubes and pipes from the CDS SilberPfeil® product family will no longer have any loose parts such as stoppers or rings. That means more safety and cost-efficiency than ever before for your sausage production.



MAKING SAUSAGES
HAS NEVER BEEN SO
SAFE, EFFICIENT AND
ECONOMICAL.

THE NEW SILBERPFEIL® TECHNOLOGY.

1. All pipes are equipped with bend-back, flexible end stoppers. When bent back, the casing is safely and securely affixed – and once folded back out, it is very easy to slide the pipe onto the filling horn.
2. Intelligent colour management of tubes, pipes and meshes provides clear information about calibres and qualities – without any loose parts like stoppers or rings.
3. A barcode on every container enables seamless digital traceability and removes the need to include separate quality control charts.



**The result: foreign body
management in sausage
production is now easier
and safer than ever before.**

OUR 'BEND-BACK TRICK':

all pipes have bend-back, flexible end stoppers that affix the casing safely and securely.



MORE EFFICIENCY

THE CDS SILBERPFEIL® PRODUCT FAMILY.



The CDS SilberPfeil® Tube:

Huge production increase and reduction in filling costs. CDS SilberPfeil® Tube with up to 18 metres per tube. 90% time saving compared to shirring by hand, 50% compared to shirring machines.

The CDS SilberPfeil® Pipe:

Simple handling, faster shirring, reduced production costs. 30 metres of casing can be filled in one go. Loose parts like stoppers or rings on our pipes are now a thing of the past!

The CDS SilberPfeil® NonStop:

For the highest profitability: the world's first hog casing that is welded together. Up to 18 metres of calibre-consistent natural casing per tube in one piece. Increases filling capacity by approx. 20% compared to other tubed hog casings.

CDS natural casings support the quality of your sausage. And the new, innovative generation of SilberPfeil® products will optimise production even further. Foreign body management in sausage production is easier and safer than ever before.



Find out more in
our video. To watch
it, simply scan this
QR code.



QUALITY ASSURANCE

MORE FRESHNESS.
MORE SAFETY.

The CDS Fresh Pack with barcode.

For the freshness and shelf life of our natural casing products: the ideal packaging. Ideal to open thanks to the tear strip. Also comes in neutral packaging for resellers. A barcode on every container enables seamless digital traceability and removes the need to include separate quality control charts.

Our 'bend-back trick':

In future, all pipes will have bend-back, flexible end stoppers that affix the casing safely and securely, but which can easily be slid onto the filling horn for filling.

CDS colour management.

Intelligent colour management of tubes, pipes and meshes provides clear information about calibres and qualities – with no additional parts whatsoever.

CDS quality management.

Certified in accordance with IFS Food Version 6: consistent quality management guarantees our customers the utmost safety for all CDS products.





CDS SERVICE

OUR SERVICE IS JUST AS
GOOD AS OUR PRODUCTS.

- Thanks to the computer system developed by CDS, every customer service representative will know about your preferred products and delivery conditions at all times. This means that every CDS customer service representative is a **competent contact partner**.
- Our application technicians can help you **test and compare** the quality and optimum tube systems, ensuring you achieve the greatest possible production advantage – tailor-made to your requirements.

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INFO@CDS-HACKNER.DE

The CDS hotline +49 7951 391-0.

Mondays to Fridays from 7:00 am until 8:00 pm 13 hours a day
and Saturdays from 9:00 am until 3:00 pm.





FOR WORLD CLASS SAUSAGE.

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*Your partner for
natural casings,
special meat cuts &
offal and frozen food
services.*