

Collagen Casing

HONSEN

Synonyms: Artificial casing / Ham casing

Min Order: 1 carton

Qty in 20' FCL: 375 cartons

Annual Output: 400,000,000meters

HS Code: 39171000



Specifications:

Shape	No seams, no holes and no adhesion in pipe-shaped
Color	Clear
Smell	Weak smoked or odor
Chemical data	
Protein (N*5.55)(dry base) g/100g	48%min
Ash %	3.0 max
Moisture %	17.0-25.0
Fat %	2.0-10.0
Humectants %	13-16.5
Microbiological data	
Mold count cfu/g	50 max
Salmonella	Absent
E. coli cfu/g	30 max
Package	In carton
Storage condition	Closed package at temperature 10°C-25°C and humidity 50%-70%
Shelf Life	In case of intact package and up to the above storage requirement, the valid period is two years.

Detailed Packing:

No.	caliber	Meters / Stick	Sticks / Caddy	Meters / Caddy	Caddies / Carton	Meters / Carton
1	16mm	14	66	924	10	9,240
2	17mm	14	55	770	10	7,700
3	18mm	14	50	700	10	7,000
4	19mm	14	48	672	10	6,720
5	20mm	15	45	675	10	6,750
6	21mm	15	36	540	10	5,400
7	22mm	15	34	510	10	5,100
8	23mm	15	32	480	10	4,800
9	24mm	15	30	450	10	4,500
10	25mm	15	28	420	10	4,200
11	26mm	14	28	392	10	3,920
12	27mm	14	26	364	10	3,640
13	28mm	14	21	294	10	2,940
14	29mm	14	21	294	10	2,940
15	30mm	14	18	252	10	2,520
16	32mm	14	18	252	10	2,520

Product Description:

Edible smoked and cooked casings are made of natural animal collagen of high quality for the manufacture of processed sausage. They are suitable for various types of western style of filling small caliber sausage, such as Taiwan flavour sausage, hot dog sausage, chicken sausage, breakfast sausage etc.

Product Application:

1. Smoked collagen casing: Use for western style of filling small caliber sausage, such as Taiwan flavor sausage, Hot dog, Chicken sausage, Breakfast sausage etc.
2. Drying collagen casing: Use for various types of edible drying sausages.
3. Fresh collagen sausage casing: Use for Fresh Meat Sausage, Fry Sausage, Breakfast Sausage.

Product Function:

1. It is easy to be used and edible.
2. Uniform in caliber ,shrink with the product,durable during stuffing , suitable for automatic production.
3. High sheen and clarity in color.
4. Air-drying casings allow the real boom of products to show through.
5. Excellent bite.and the meat is adherent to the casings well.
6. Design and produce according to customers demands.



HONSEN / ZXCHEM

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