

Natural Casings for Sausages

Premium Quality Natural Casings by Nutmar

Welcome to the international trade fair in Frankfurt, where we proudly present our finest selection of natural casings for sausages. Our natural casings, often referred to as "natural sausage casings," are the essential ingredient for crafting mouthwatering sausages that not only taste delectable but also look visually appealing.

What Are Natural Casings?

Natural casings are made from the intestines of pigs, sheep, or cattle, and they have been used for centuries in the art of sausage making. Unlike synthetic alternatives, natural casings provide an unparalleled texture and flavor, allowing the true essence of the meat to shine through. They are an essential component for any sausage connoisseur looking to produce authentic, artisanal sausages.

Why Choose Our Natural Casings?

At NUTMAR, we are committed to providing the highest quality natural casings. Here are some reasons why our casings stand out:

- **Premium Quality:** Our casings are meticulously selected and processed to ensure they meet the highest standards of quality and hygiene. Each casing is carefully inspected to ensure it is free from defects and imperfections.
- **Superior Texture and Flavor:** Natural casings offer a unique texture that enhances the overall mouthfeel of the sausage. They also allow the flavors of the meat and spices to meld together beautifully, resulting in a superior taste experience.
- **Versatility:** Our natural casings are suitable for a wide range of sausages, including fresh, smoked, and dry-cured varieties. Whether you are making bratwursts, chorizos, or salamis, our casings are the perfect choice.
- **Easy to Use:** Our casings are expertly prepared to make sausage stuffing a breeze. They are easy to handle, ensuring a smooth and efficient sausage-making process.
- **Environmentally Friendly:** Being a natural product, our casings are biodegradable and environmentally sustainable, making them an eco-friendly choice for sausage production.

Our Product Range

We offer a diverse range of natural casings to cater to the specific needs of sausage makers. Our product range includes:

Pig Casings

Pig casings are the most commonly used natural casings due to their versatility and strength. They are ideal for making a variety of sausages, including breakfast sausages, hot dogs, and bratwursts.

Sheep Casings

Sheep casings are known for their delicate texture and are perfect for making smaller sausages such as cocktail sausages, chipolatas, and frankfurters.

Beef Casings

Beef casings are robust and durable, making them suitable for larger sausages such as salamis and bologna. They are also used for making specialty sausages like mortadella.

Additional Refinement Options

Our pork casings, sheep casings, and beef casings are not only available in the standard version in salted bundles but also in refined versions, such as mounted on strips, mounted on tubes, reversed, shaved, and colored (also with natural herbal dyes, maintaining the so-called "clean label" without chemicals) as well as many others.

Commitment to Quality and Safety

Quality and safety are our top priorities. Our natural casings are sourced from reputable suppliers and undergo rigorous testing and quality control processes. We adhere to strict hygiene and safety standards to ensure that our products are safe and reliable for consumption.

Visit Us at the International Trade Fair

We invite you to visit our booth at the international trade fair in Frankfurt to learn more about our natural casings. Our team of experts will be on hand to answer any questions and provide demonstrations of our products. Experience the difference that premium quality natural casings can make in your sausage-making endeavors.

Join us at the forefront of the sausage-making industry and discover why Nutmar is the preferred choice for discerning sausage makers worldwide.

We look forward to seeing you at the fair!