



Beef Casings

Sourced from major markets such as Argentina and Brazil.

DeWied Beef Round Types

Thick walled beef rounds

Thick walled beef rounds form rings and have a heavy textured wall with some fat on the casing wall for a traditional look.

Thin walled beef rounds

Thin walled beef rounds form rings and have a thin light textured wall and there is very little or no fat on the casing wall.

DeWied Beef Middle types

Perfect for fresh sausage that sells fast!

DeWied Beef Bung Caps

The naturally closed end of beef bung caps make them perfect for large diameter sausages with a traditional "Old World" look.

DeWied offers a complete line of beef casings for a wide variety of sausage products:

beef rounds

- Ring Bologna
- Ring Liver Sausage
- Mettwurst
- Ring Bologna

beef middles

- Leona Style Sausage
- Dry & Semi Dry Cervelats
- Dried salami
- Summer Sausage

beef bung caps

- Capocollo
- Bologna
- Head Cheese
- Cooked Salami

Beef Casing Preparation

Salted

1. Rinse salt from casings with fresh water.
2. Soak in cool water overnight.
3. Run water through the casing as you are putting them on the stuffing horn.
4. Ready to stuff.

Preflushed

1. Rinse casings with fresh water.
2. Put casings into a container of lukewarm water.
3. Ready to stuff.

Beef Rounds Sizes

Stuffed Diameter	Stuffing Capacity
35 - 38mm	Approx. 65 lb
38 - 40mm	72 - 75 lb
40 - 43mm	80 - 82 lb
43 - 46mm	90 lb +
46mm/ Up	90 lb +

Beef Middles Sizes

Stuffed Diameter	Stuffing Capacity
50 - 55mm	55 - 65 lb
55 - 60mm	80 - 90 lb
60 - 65mm	90 - 100 lb
65mm/ Up	100 +

Beef Bung Caps

Stuffed Diameter

Millimeters	Inches
90 - 100mm	3.5" - 4"
100 - 110mm	4" - 4.5"
110 - 125mm	4.5" - 5"
125 + mm	5"

Beef Packaging

Dry Salt

