



Collagen Casings

Fresh Sausage Collagen Casings

For retail applications DeWied offers:

Clear, colorless collagen so consumers can see the wholesome and fresh ingredients in the sausage.

Tinted collagen to give a fresh appearance in the deli case for more retail sales.

For food service applications DeWied offers:

Collagen casing with cooking versatility to stand up to all the different cooking techniques that might be used in restaurants, like deep fat frying.

Processed Sausage Collagen Casings

For dinner sausage applications:

Clear collagen for frankfurters, wieners, pepperoni and ethnic specialties with strength to stand up to the process yet delivers a great tender eating experience.

For snack sausage applications:

Clear and Mahogany colored snack stick collagen with strength for fast production and superb permeability for smoking and fast, even drying .

Inedible collagen for processed sausages:

Collagen Rounds for ring sausages: Curved collagen for ring sausages are perfect as a substitute for natural beef rounds to make ring style sausage. Strong for automated fast production but not considered edible. Available in shirred sticks and cut and clipped pieces.

Collagen Middles for straight, smoked and dried deli products: Wide diameter collagen for dried or smoked sausages are perfect as a substitute for natural beef middles to make straight sticks. Available in reels, shirred sticks and cut and clipped pieces

Dewied Collagen - DeWied provides a complete range of collagen casings for every need :

- Fresh and Processed Dinner Sausage
- Breakfast Link Sausage
- Snack Sausage
- Frankfurter and Weiners

DeWied Collagen is available in the following brands:

Pro-SDC™ - Edible collagen for smoked, dried and cooked sausages.

Pro- Fresh™ - Edible collagen for fresh sausages.

Pro-Ring™ - Inedible collagen for ring sausages.

Pro- Deli™ - Inedible collagen for straight deli products.

Collagen Casing Preparation

DeWied Pro SDC and Pro Fresh Edible Collagen

Storage

No refrigeration is needed. Casings should be stored in a dry area 40°-60° F (5°-15° C) away from direct heat. Boxes should not be opened until ready to use (no soaking required). The casings must be stuffed in the same direction as the box opens. When stuffing, do not overfill. Our tight size control will allow you to achieve desired weights. Collagen Casings can be used with any modern filling machine. The condition of the machine and filling horn must be maintained for optimum casing performance.

Linking

Use linking equipment designed for maximum production. Casings can be used for high speed linking.

Cooking Instructions

Fresh Sausage

Pan Fry - Cover bottom of pan with 1/16" (2mm) of water. Steam fry and then brown. Approximate cooking time: 20-25 min.

Baking - Place in drain tray and bake in slow oven at 300°-330° F (150°-165° C) until brown. Bake approximately 30-40 min.

Deep Fat - Set deep fat fryer thermostat at 345°-355° F (175°-180° C). Links should be cooked and browned to internal temperature of 160° F. Thawed links take 2.5 - 3 min. and frozen links 5-7.5 min. Frozen precooked links are ready in minutes.

Grilling - Set grill at 300°-320° F (150°-160° C). Grill for 10-12 min. until links are browned and fully cooked to an internal temperature of 160° F. Frozen precooked links are ready in 3-5 minutes.

Processed

Simmering - Bring water to a boil, drop in sausage, cover and remove from heat. Allow sausage to heat for 5-8 minutes.

Grilling - Place on grill over moderate heat and turn frequently to avoid charring. However, some charring and splitting is expected and desired by consumers.

DeWied Pro-Deli and Pro-Ring Inedible Collagen

Store in a cool, dry place, protected from direct sunlight. Warm environments dry out casings and make them brittle

Recommend opening boxes in humid surroundings 24-48 hours before use to absorb ambient humidity for best pliability

Before filling casings, soak in 10-15% brine solution (made with common salt) for a minimum of 30 minutes but not more than 24 hours. An increased salt concentration in brine and longer soak time increases casing strength but too much reduces casing adhesion to meat during cure. Brine temperature should be 22-25° C (72-77°F).

The combination of time, temperature and salt concentration can be varied to adapt casing performance to process requirements.

Collagen Packaging

Collagen Casings are specially packaged in a heat sealed poly bag to "lock in" freshness.

Collagen Sizes

DeWied Pro Series Collagen are available in the following sizes and put ups:

Product	Stuffed Diameter
Pro-SDC™	16 – 40mm Diameter Caddies, Master Cases
Pro-Fresh™	16 – 32mm Diameter Caddies, Master Cases
Pro-Deli™	34 – 140mm Diameter Reels, Cut Pieces, Shirred
Pro-Ring™	38 – 52mm Diameter Reels, Bundles, Cut Pieces, Shirred