



## Fibrous Casings

### Regular

Manufactured for smoked or dried deli products with excellent permeability for smoke penetration and moisture evaporation. Ideal for bologna, salami and summer sausage.

### Peelable

A special inner coating allows the ready release of the casings from the meat surface after processing. Ideal for boneless hams and products where the casing is removed before slicing or packaging.

### Meat Cling

The inner surface is treated to cause the casings to adhere to the surface of the product. Ideal for dry sausages and products that are sliced with the casings attached.

**DeWied Fibrous** - DeWied offers a complete line of fibrous casings for smoked, dried and fermented sausage products:

- Summer sausage
- Pepperoni
- Salami
- Lunch meats
- Hams

## Fibrous Casing Preparation

### How To Use

In order to provide adequate flexibility and increased breakage resistance during stuffing, fibrous casings (Regular, Peelable, and Protein Coated) must be soaked in water prior to use. Minimum recommended soaking time is 30 minutes and maximum 8 hours in water at 80° to 100° F (27° to 38° C).

Shirred casings should be soaked for approximately one hour in 80° to 100° F (27° to 38° C) water.

### Storage and Handling Instructions

Store in a cool, dry location away from steam pipes, hot storage areas or direct sunlight. Best storage temperatures are 40° to 75° F (4° to 24° C). Keep sealed in original containers until ready to use. Keep stock fresh by using oldest stock first. Store containers with shipping label showing.

### Fibrous Casing Sizes

- Regular 42 – 198mm Diameter
- Peelable 42 – 198mm Diameter
- Meat Cling 42 – 164mm Diameter

DeWied can produce sizes according to customer requirements given adequate volume commitments.

## Fibrous Packaging

### Available in the following put ups

- Reels
- Cut Pieces
- Cut and Tied
- Cut and Safety Tied
- Cut and Clipped
- Shirred

Custom Printing up to 5 colors front and back is also available for all DeWied Fibrous casings.