

DeWied

I N T E R N A T I O N A L

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Hog Casings

Hand pulled

Hand pulled hog casings have had the ruffle fat removed by hand which makes the casing whisker-free. The hand pulling also removes the ruffle fat and outer collagen membrane. Hand pulled casings may be used for all sausage types but are best for fresh sausages.

Knife cut

DeWied knife cut hog casings have had the ruffle fat removed with a knife. The knife cutting leaves a small amount of the ruffle fat and connective tissue on the outside of the casing. Therefore, knife cut casings have whiskers, but longer strands and more strength. Knife cut casings perform better on high speed linking equipment because of the increased strength. They can be used for all types of sausages but are most commonly used for smoked and dried applications.

Inverted

To remove the whiskered appearance without sacrificing the strength and longer strands of knife cut casings the casing can be inverted (turned inside out). DeWied Fresh-Link™ inverted casings are a less expensive alternative to hand pulled hog casings. They can be used for all varieties of sausage.

DeWied Real™ - Produced to DeWied's demanding set of standards which include:

- Optimum strand length for efficient production
- Minimum number of holes
- Maximum yields for lowest casing cost per pound of finished product
- Consistent uniform calibration

DeWied Fresh-Link™ - A less expensive alternative to hand-pulled hog casings. By inverting the knife cut casings, DeWied has developed a casing with the whisker-free exterior of hand pulled casings and the strength, long strands and efficiency of the knife cut casings.

DeWied Flavo-Fresh Color™ - Colored casings that keep sausage, looking fresh longer. They won't fade during the shelf life of your product. Available in dark and light smoke tones, Indian red and hot link red.

DeWied Processor Pack™ - DeWied Real hog casings, vacuum packed in brine solution, rinse and you are ready to stuff 100 lbs of sausage.

DeWied Retail Homepack™ - Casings for the hobbyist; in re-sealable zip-lock pouches. Stuffs approximately 20 - 25lbs.

Hog Casing Preparation

Salted Casings

1. Rinse salt from casings with fresh water.
2. Put casings into lukewarm water for 24 hours. Massage casings and separate strands to prevent dry spots.
3. At the stuffing table, place casings into fresh warm water.
4. Run water through the casing as you are putting them on the stuffing horn.
5. For best results soak casings overnight in cool water, then follow steps 3 and 4.

Slush Salt Casings

Follow same steps as the Salted casings. Do not soak overnight.

Net Pack Casings

Regular

1. Rinse casings in fresh water.
2. Put casings into a container of lukewarm water for 30 minutes.
3. Run water through the casing as you are putting them on the stuffing horn.

Pre-Flushed EZ-VAC-PAC™ Casings

1. Rinse casings in fresh water.
2. Put casings into a container of lukewarm water for 30 minutes.
3. Run water through the casing as you are putting them on the stuffing horn.

Tubed Casings

Regular

1. Rinse casings in fresh water.
2. Put casings into a container of lukewarm water for 2-4 hours. Massage casings to prevent dry spots.
3. At stuffing table, place casings into fresh warm water.
4. Apply the plastic tube, with shirred casings, onto the stuffing horn. Pull the back end of the casing off the tube about 4". Hold onto the shirred casing with your hand and pull the plastic tube out and begin stuffing.
5. For best results soak casings overnight in cool water, then follow steps 3 and 4.

Hog Casing Sizes

The following chart reflects the stuffed diameter of some of DeWied's standard sizes when producing sausage on a normal twist linking machine such as Handtmann VF200 or Vemag Robot 500. Stuffed diameter can vary according to emulsion being stuffed, temperature, operator and machinery being used. Consult your DeWied Account Executive for help choosing the correct size for your application.

DeWied Size #	Stuffed Diameter	Stuffing Capacity
#1	26 – 28mm	90-115 lb
#2	28 – 30mm	95-120 lb
#4	30 – 32mm	105-130 lb
#5	32 – 34mm	115-140 lb
#6	34 – 36mm	125-150 lb
#7B	36 – 38mm	145-165 lb
#7C	38 – 40mm	155-175 lb
#8	40 – 42mm	175-200 lb
#9	42 + mm	185-210 lb

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

Hog Packaging

Dry Salt	Net Pack	EZ-VAC-PAC™ Preflushed	Tube Pack	Processor Pack™
				

Flavo-Fresh™ Color	EZ-Tube™
	