

CASINGS

2024



Since
1921

Dunninghams

Casings

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CELLULOSE CASINGS

Specifically designed for automatic and semi-automatic stuffing machines. Used for high speed production of hot dogs, dry salami or any kind of cooked skinless sausage.

Not suitable for fresh sausage



COLLAGEN CASINGS

Viscofan



Viscofan's wide variety of edible collagen casings has enjoyed great popularity world-wide for decades. Whether for processed, fresh, pre-cooked fried sausages or dry-cured snacks, every edible collagen casing from Viscofan is a classic. These edible collagen casings are ready to stuff. Their casings ensure faster and cleaner production processes and excellent organoleptic properties.

Devro

Ideal for smoked and cooked sausages, with excellent processing and optimal smoke uptake. Tailored range to suit wide range of global processed sausage applications. Superb machining on high speed production systems.

Code	Description	Filled Diameter (mm)	Product Photo
CASGC24EPO	E-Z Orange Transfer	24	
CASGC26EPR	E-Z Peel Red Transfer	26	
CASGC32EPR	E-Z Peel Red Transfer	30	
CASVC26EPR70	VSP Red Transfer 21.3m	26	
CASVC26EPR	VSP Red Transfer 25.6m	26	
CASGC26EPB	E-Z Blue 25.6m	26	
CASVC26EPB	VSP Blue 25.6m	26	
CASVC22EPB	VSP Blue 21.3m	22	

Code	Description	Filled Diameter (mm)	Product Photo
CASV18NDX	Precook NDX	18	
CASV22NDX	Precook NDX 716M/CAD	22	
CASV23NDX	Precook NDX 762M/CAD	23	
CASV28NDX	Precook NDX 487M/CAD	28	
CASV30NDX	Precook NDX 682M/CAD	30	
CASV34NDX	Precook NDX Knot	34	
CASV22MFR	Fresh MFR 762M/CAD	22	
CASV23MFR	Fresh MFR 1143M/CAD	23	
CASV30MFR	Fresh MFR 682.67M/CAD	30	
CASV23NDXCR	Coral Red NDX 838M/CD	23	
CASV30NDXCR	Red NDX 585M/CD	30	
CASV21NDXFK	Frank & Kransky NDX	21	
CASV30NDXFK	Frank & Kransky NDX	30	
CASV22MFRH	Home Fresh 4 x 15.3m	22	
CASV30MFRH	Home Fresh 4 x 10.5m	30	

Code	Description	Filled Diameter (mm)	Product Photo
CASD22ABA504	Fresh Clear	22	
CASD30ABA517		30	
CASD23ACH001B	Kabana Brown	23	

Nominal diameter in mm	Approximate kilograms / 100m
18	19 - 21
21	27 - 29
22	29 - 31
23	32 - 34
26	42 - 44
28	49 - 51
30	56 - 58
34	72 - 74

STUFFING WEIGHT

Collagen Casings

Refer to table on the left for stuff weights.

Ask your rep about...

FILLERS

The perfect choice when filling sausages with a single operator.



Huon Stainless Steel
Code: FILHUSS5

Kitchener Stainless Steel Sausage Filler. 2.3kg capacity. Make your own sausages at home,



ITI HD Manual Vertical
Code: FILITIV05LB

SIZING CHART

Fibrous Casings

Code	Nominal Caliber	Flat Width (mm) +/- 3	Recommended Max. (Stuffed Caliber mm)
2/5	36	55	37.5
3/5	38	59	40.0
4/5	43	63	43.5
1S	45	65	47.5
1	48	74	50.5
1L	50	76	53.5
1 1/2	55	77	56.5
2S	56	84	58.5
2	58	86	61.5
2 1/4	60	92	66.5
2 1/2S	65	96	70.5
3 1/2L	70	105	76.5
4	75	111	82.0
4L	78	114	84.0
5	80	118	88.0
5L	83	120	90.0
5 1/2	85	126	92.5
5M	88	131	96.5
5N	90	134	97.5
6M	95	134	103.5
6S	100	140	103.5
6 1/2	105	147	107.5
7	110	155	114.0
7 1/2	115	162	119.0
8	120	168	123.5
9	130	180	132.0
9 1/2	135	186	139.0
9 1/2L	137	192	143.0
10	140	198	146.5
11	150	210	155.5
12	165	230	171.5
14S	195	263	193.5
14	200	272	202.0

FIBROUS CASINGS

Clipped & Looped

Please note: all measurements in the Fibrous section are lay flat.

G Type

Fibrous casing for salami.

Good-adhesion type and is used primarily for dry sausage where casing is needed to adhere to the product as it dries.

V Type

- Not suitable for water cooking
- Suitable for smoke cooking
- Easy peel
- Won't shrink with the product as well as the G2 does
- Basic and versatile type of smoked and/or cooked ham and sausage

Clipped

Roll

PSX - Meat Cling/Still Peelable


G - Meat Cling


V - Regular


E - Easy Peel


Cut


Shirred

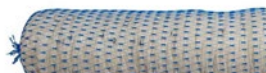
Code	Type	Size (mm)	Unit	Product Photo
CASFCG059	G	59 x 750	25	
CASFCG068	G	68 x 500	25	
CASFCG1B	G1	74 x 700	25	
CASFCG112S	G1.5	78 x 500	25	
CASFCG2DB	G2	85 x 500	25	
CASFCG25700B	G2.5	98 x 700	25	
CASFCG4B	G4	111 x 500	25	

Code	Type	Size (mm)	Unit	Product Photo
CASFCV061275	V	61 x 275	25	
CASFCV1B	V1	74 x 700	25	
CASFCV112B	V1.5	78 x 500	25	
CASFCV2B	V2	85 x 500	25	
CASFCV4750B	V4	111 x 750	25	

Code	Type	Size (mm)	Unit per Bundle/Carton	Product Photo
CASFF07750CB	F7	750	25/250	
CASFF09760C	F9	760	25/250	
CASFF10760CB	F10	760	25/200	
CASFF11760CB	F11	760	25/200	
CASFF12760CB	F12	760	25/200	
CASFF12900CB	F12	900	25/200	
CASFF13760CB	F13	760	25/200	
CASFF14760CB	F14	760	25/200	

Code	Type	Size (mm x m)	Product Photo
CASF1SSROLL	Fibrous Casing 1SS V Roll	61mm x 1000	
CASF1SLGROLL	ISL G (for raw fermented salami)	68 x 500	
CASFCG2ROLLPSX	G2 85 Roll PSX	1000m	
CASFCV2ROLL	V2 85 Clear Roll	1000m	
CASFF12ROLL	F12	230 x 500	
CASFF13ROLL	F13	263 x 500	
CASFF14ROLL	F14	272 x 500	

Code	Type	Size (mm)	Unit per Carton	Product Photo
CASFF141050	F14	1050	200C	

Code	Type	Size (mm)	Unit per Carton	Product Photo
CASFCG059S	G	59	40 Sticks	
CASFCG112S	G1.5	78	40 Sticks	

STAPLERS

Max Packner HR

Max HR-PS II manual hermetic bag sealer (Packner). Seals poly bags air and water tight.

CLIPS

LOOPS

The advantage of plastic loops is that they are not susceptible to any absorption remaining clean throughout the processing cycle.

STAPLES


Tipper Tie Clipper

Poly-clip Clips


Max Packner


Used for sealing bags or casings, ideal for small goods such as salami, luncheon and small dog rolls. Also used for sealing Netlon bags for produce such as garlic bulbs, carrots, potatoes, apples and other fruit.

Code	Description	Product Photo
STAPMPS2	Stapler - Max Packner HR PS 2	

Code	Description	Unit	Product Photo
CLIPCLC1212	Clips - Clip Pack C1212	9200 Per Box	
CASCLP100	Casing Clip Aluminium Ferrule	100	

CASCLP100


Code	Description	Unit	Product Photo
CASLY	Nylon White Y Loops	500 Per Pack	

Code	Description	Unit	Product Photo
STAR100T	R100 for Tipper Tie Clipper BX	10,000	
STAR120T	R120T for Tipper Tie Clipper BX	-	
STAR150T	SR150T for Tipper Tie Clipper BX	-	


STAR100T

Code	Description	Colour	Unit	Product Photo
STAPS740	S 740 Poly Clips	-	4700/Pack	
STAPS638	Polyclips S638	Natural	18084	
STAPS735B	S735 Poly Clips	Blue	11880	
STAPS735G	S735 Poly Clips	Green	11880	
STAPS735N	S735 Poly Clips	Natural	11880	
STAPS735R	S735 Poly Clips	Red	11880	
STAPS735Y	S735 Poly Clips	Yellow	11880	
STAPS848	S848 Poly Clips	-	5264	

STAPS735N

Code	Description	Size	Unit	Product Photo
STAPMP11	Max Packner Aluminium	11mm	200 Box	
STAPMP13	Max Packner Aluminium	13mm	200 Box	

STAPMP13

Code	Description	Size (mm)	Unit	Product Photo
CASH3032	Vacuum Packed 6m+	30-32	Hank	
CASH3032T	Proline Tubed 6m+	30-32	Net	
CASH3235	Vacuum Packed 8m+	32-35	Hank	
CASH3235T	Proline Tubed 14m+	32-35	Net	
CASH3335	Vacuum Packed 8m+	33-35	Hank	
CASH3436T	Proline Tubed 14m+	34-36	Net	
CASH3538	Vacuum Packed 8m+	35-38	Hank	
CASH3538T	Vacuum Packed 14m+	35-38	Net	
CASH3235J	Boutique Jar	32-35	10m	

1 Hank = 91m 1 Net = 2 Hanks


NATURAL HOG CASINGS

Vacuum Packed

An edible casing, packed in salt for an extended shelf life.


Tubed

For quick and easy loading onto filler nozzle.

Code	Description	Size (mm)	Unit	Product Photo
CASSHF19C	Chipolata 7m+ Tubed	(F)19	Net	
CASSHF19F	Frankfurter 9m+ Tubed	(F)19	Net	
CASSHF22C	Chipolata 7m+ Tubed	(F)22	Net	
CASSHF22F	Frankfurter 9m+ Tubed	(F)22	Net	

NATURAL SHEEP CASINGS


They hold their twist better than collagen or other casings, even after being cut. They will have the bite, or knock that many people expect from a sausage. They are flexible, so they are less prone to blowout/split during cooking. They have a long shelf-life when left in salt or salt solution.

Code	Description	Size (mm)	Unit	Product Photo
CASSIPCC210700	Clear	210 x 700	25	
CASSIPM190640	Clear 4x4	195 x 640	25	
CASSIPCC190600	Clear	190 x 600	25	
CASSIPCC170750	Clear	170 x 750	25	
CASSIPCC160580	Clear	160 x 580	25	
CASSIPCC155560	Clear	155 x 560	25	
CASSIPCC060720	Clear	60 x 720	25	


SYNTHETIC CASINGS


Clipped & Looped

- Casings come in pre-cut lengths and clipped at one end, making it easy and ready to use
- Synthetic casings have a long shelf life and only requires to be stored at room temperature
- These casings are caliber stable, delivering uniform shaped and sized products

CASSIPCR160590	Red	160 x 590	25	
CASSIPCR130500	Red	130 x 500	25	
CASSIPCLR115500	Red	115 x 500	25	
CASSIPCR160590	Red	90 x 600	25	








CASSIPCB130500	Blue	130 x 500	25	
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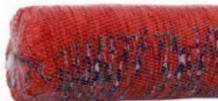
CASSIPCO160560	Orange	160 x 560	25	
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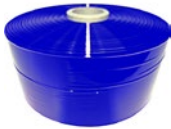




CASSIPW60500	White	60 x 500	25	
CASSIPCW160560	White	160 x 560	25	
CASSIPCW145900	White	145 x 900	25	
CASSIPCW130500	White	130 x 500	25	
CASSIPCW80500	White	80 x 500	25	

SHIRRED TUBE

- Synthetic, non permeable casing used for the manufacturing of reformed meats such as luncheon
- Usage of the shirred casing allows to fill during one running cycle
- Shirred sticks are quick to load on the stuffing horn and eliminates having to manually load roll stock on the stuffing horn
- Best option for automated processing

Code	Description	Lay Flat Size (mm)	Stick Size (m)	Unit	Product Photo
CASSIPB230S	Blue Shirred Tube	230	50	8	
CASSIPB19050S	Blue STD Shirred Tube	190	30	12	
CASSIPCSB19050S	Blue CS Shirred Tube	190	30	12	
CASSIPCB160S	Blue Shirred Tube	160	30	14	
CASSIPCB130S	Blue Shirred Tube	130	30	20	
CASSIPCC230S	Clear Shirred Tube	230	50	8	
CASSIPCC210S	Clear Shirred Tube	210	50	8	
CASSIPCC145S	Clear Shirred	145	30	15	
CASSIPCC160S	Clear Shirred	160	30	14	
CASSIPCC180S	Clear Shirred Tube	180	50	14	
CASSIPCC130S	Clear Shirred Tube	130	30	20	
CASSIPBR20550S	Brown Shirred Tube	205	50	8	
CASSIPCP170S	Pink Shirred Tube	170	30	11	
CASSIPCP85S	Pink Shirred Tube	85	30	40	
CASSIP016050S	Orange Shirred Tube	160	30	15	
CASSIPPF155560	Petfood Shirred Tube	155	30	15	
CASSIPCB95S	Black Shirred Tube	95	30	35	
CASSIPCB90S	Black Shirred Tube	90	30	40	
CASSIPCB85S	Black Shirred Tube	85	30	40	

Code	Description	Size (mm)	Unit	Product Photo
CASSIPCBP80625	Black Pudding C&L	80 x 625	25	
CASSIPTL160580	Tasty Luncheon C&L	160 x 580	25	
CASSIPPF155560	Petfood C&L - 2.5kg	155 x 560	25	
CASSIPPF160590	Petfood C&L - 3kg	160 x 590	25	
CASSIPFR155S	Shirred Tube	155	30m stick	

Code	Description	Lay Flat Size	Unit	Product Photo
CASSIPPF155ROLL	Pet Food	155mm x 1000m	Roll	
CASSIPW160ROLL	White Roll	160mm x 500m	Roll	
CASSIPB160ROLL	Blue Roll	160mm x 500m	Roll	
CASSIPGLD160ROLL	Gold Roll	160mm x 500m	Roll	
CASSIPO160ROLL	Orange Roll	160mm x 500m	Roll	
CASSIPR160ROLL	Red Roll	160mm x 500m	Roll	
CASSIPCLR160ROLL	Clear Roll	160mm x 500m	Roll	
CASSIPCLR250ROLL	Clear Roll	250mm x 500m	Roll	

PRINTED

C = Clipped

L = Looped

Printed casings to show of advertising and product information.

ROLL STOCK

Pet Food

Synthetic casing used for the manufacturing of pet food. Caliber stable with a traditional petfood print.

All Other Rolls

Synthetic, non permeable casing used for the manufacturing of reformed meats such as luncheon.

SMOKE TRANSFER CASING


Synthetic casing for commercial use, no smoking required. Transfers a smoke colour and flavour to small goods without the use of a smoke oven.


VEGGIE CASINGS


Being 100% vegetable makes it a preferred choice for sausages that face religious, legal or labelling issues. This casing is suitable for fresh and cooked applications, showing good frying ability and a super-tender bite.

SYNTHETIC CASING

Size & Stuffing Chart

Code	Description	Size (mm)	Stick Size (m)	Product Photo
CASSSMK165S	Smoke Transfer	165	40	
CASSSMK190S	Smoke Transfer	190	40	

Code	Description	Filled Diameter (mm)	Product Photo
CASVV24HOME	Veggie Casing Home 2 x 15.25m	24	

CASVV24	Veggie Casing 762m/CAD	24	
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RSD (recommended stuffing diameter) to flat width conversion table (this table is 5% over stuffing)

RSD	FW	RSD	FW	RSD	FW	RSD	FW
27	40	61	92	96	144	131	196
28	42	63	94	98	146	132	198
29	44	64	96	99	148	134	200
30	46	65	98	100	150	135	202
32	48	67	100	102	152	136	204
33	50	68	102	103	154	138	206
35	52	70	104	104	156	139	208
36	54	71	106	105	158	140	210
37	56	72	108	107	160	144	215
38	58	74	110	108	162	147	220
40	60	75	112	110	164	150	225
41	62	76	114	111	166	154	230
43	64	77	116	112	168	157	235
44	66	79	118	114	170	160	240
45	68	80	120	115	172	164	245
47	70	82	122	116	174	167	250
48	72	83	124	118	176	170	255
49	74	84	126	119	178	174	260
51	76	85	128	120	180	177	265
52	78	87	130	122	182	180	270
53	80	88	132	123	184	184	275
55	82	90	134	124	186	187	280
56	84	91	136	126	188	190	285
57	86	92	138	127	190	193	290
59	88	94	140	128	192	197	295
60	90	95	142	130	194	201	300

The final product may expand 1-2mm depending on ingredient mix.

PARK MEDIA



Beyond the Ordinary



DISPLAY SHELVING, PRODUCT PRESENTATION, CUSTOM FOLDERS, SWATCH BOOKS,
CUSTOM PRE-PRINT PACKAGING, CATALOGUES, HARDCOVER BOOKS, MAIL CARTONS, BAGS, LABELS

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theparkmedia.com



VISCOFAN VEGGIE™ CASING

A vegetable alternative to help you expand your product scope and meet current demands.



100% Vegetable

An extraordinary plant-based casing 100% vegetable, that makes it a preferable choice for foods that face religious, legal or labelling restrictions. Kosher certified.



Veggie segment

It is not only for consumers whose diet is 100% vegetable-based; but also for those who are giving even more relevance to these types of products.



Vegetarian and meat applications

It is specially developed for use in vegetarian and vegan recipes, but can also be used in meat products. This casing is suitable for fresh and cooked applications, showing good frying capabilities and super tender bite.



An edible casing

Being edible, there is no need to peel it. It enhances sensorial levels by adding a covering that gives structure and bite to the final product.



Ready to use

Viscofan Veggie casing is presented as a 'ready to use' casing, offered in a stick format that is easy to fill and handle. It can be processed on existing meat stuffing, linking and packaging machinery.



Caliber sizes

Current availability of the most common caliber sizes for these kinds of applications: 19, 21, 24, 26, 28, 30 and 32 mm. Shirred in 50' closed end sticks.

NOW AVAILABLE AT

DUNNINGHAMS

South African made
**Biltong &
Boerewors**
seasonings



poly-clip[®]
SYSTEM



TIPS FOR MAKING THE PERFECT BOEREWORS

Equipment Preparation

- Ensure equipment is clean
- Ensure mince knives and plate are sharp. Run fat through mincer prior to mincing
- Place a nozzle correlating with the diameter of the casing onto the filler

Ingredient Preparation

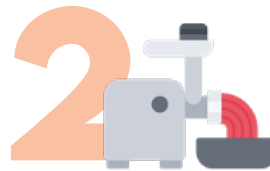
- Rinse and soak casings
- Precool all meat to 0°C
- Chill water to 2°C

Method

Note: The below production method is also applicable in the manufacture of all Wors, Braaiwors & all kinds of sausage products.



Weigh meat



Mince through 13mm plate



Add the Batch Pack to the chilled water, mix thoroughly



Allow to stand for 15-20 minutes



Combine minced meat with Batch Pack/water mixture



Put the meat mixture into the filler and charge the nozzle with washed casing. Fill slowly



Mix well and mince through 4.5mm for Boerewors, Braaiwors and Wors, or a 3mm plate for sausage products

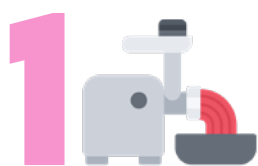


Allow completed Boerewors to mature for 12 hours by hanging in a refrigerated room

Dunninghams offers a wide range of products to help create the perfect salami, whether it be pepperoni, mettwurst or a standard blend.

Dunninghams' salami mixes are ideal with beef, pork and venison. The salami mixes are ready to use and full flavoured but also respond well to the addition of extra garlic, chilli and pepper. Cotto salami mix is an ideal, economical solution for pizza salami.

Most of our salami seasonings are sold in convenient 1kg bags and a variety of casing sizes are available.



Pre-ince the meat, trim and fat using an 8mm plate.



Hang in a smoke house and dry for 20 minutes, then smoke for 45-60 minutes.



Mix in water, fiber and Dunninghams Salami Seasoning.



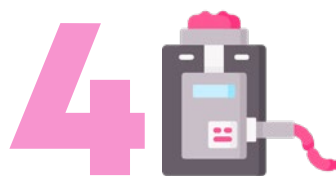
Cook in water approximately 1 hour and 25 minutes, or until an internal temperature of 70°C is reached.



Mince again through a 4.5mm plate.



Cool in cold water for 2 hours.



Stuff into fibrous casings.



Hang in the chiller overnight.



Hang for 24 hours in the chiller.

MAKING SUPERIOR SALAMI

Salami products stocked by Dunninghams include:

Seasonings

- DMD Salami
- DMD Pepperoni/Salami
- Q1 Chorizo Spanish Hot Salami
- Q1 Danish Salami
- Q1 Mettwurst
- Q1 Salami Cotto

Casings

- V1 & 1/2: 78x500mm
- V1: 74 x 700mm
- V2: 85 x 500mm
- V4: 108 x 500mm

Salami Vacuum Bags

- Clear and black-backed
- 75-100mm flat widths
- 240-600mm lengths

Premium Salami Mix

- 5.5kg beef, pork or venison
- 2.5kg pork trim
- 1.1kg pork fat
- 0.9kg water
- 120g oat or wheat fibre (optional for texture)
- 550g Dunninghams salami seasoning

Other

- Casing staplers
- Hog rings
- Pliers

For a hot salami, add 0.5g of cayenne pepper per kilo of meat.

WHY BUY DUNNINGHAMS NATURAL CASINGS?

Sausages are our speciality, and at Dunninghams we are justifiably proud to be recognised as a leader in the supply of natural hog and sheep casings to our customers.

We guarantee our product specifications and can recommend, select and supply a particular casing to meet your specific needs and requirements.

Characteristics of a Dunninghams Natural Casing

- Only the highest quality and most tender casings are selected by Dunninghams for our customers.
- Hygienically clean and dry-salted
- Clear and transparent for maximum end product visibility
- Calibrated strictly as per specification, resulting in better consistency
- Free of tears, slits and holes
- Free of deep-seated veins
- Selected to have a minimum occurrence of whiskers
- Stored under a controlled atmosphere

The English word 'sausage' comes from the Latin word *salsus*, meaning 'seasoned' or 'spiced'.

Exactly when salts and spices were used to preserve meats is unsure, however we do know the Chinese were eating pork sausages long before the introduction of Christianity, and sausages were referred to in the writing of the early Greek historians and poets.

In fact, the early Romans were especially fond of a finely-minced pork sausage seasoned with pine nuts, which was parboiled, then grilled and served with a dab of ground mustard seed.

The popularity of sausages has spread throughout the world. Many regional recipes have been developed depending on the ingredients available and local tastes.

Wherever you go, sausages are a favourite staple, whether it be basic bangers and mash in England, or something a little more exotic like Boerewors in South Africa, or Bratwurst in Germany.



Why use a natural casing?

Natural Casings are the sausage maker's best choice, because:

- Natural casings readily permit deep smoke penetration.
- Natural casings have excellent characteristics of elasticity and tensile strength to allow for high efficiency production and expansion during filling.
- Natural casings protect the flavour of the sausage without contributing any conflicting flavours of their own.
- A sausage in a natural casing has that special 'snap' and tender bite that man-made products cannot equal.
- Natural casings stay tender and juicy throughout the cooking process.
- A natural casing permits transfer of heat, which results in superb cooking even over an open flame.
- Sausages presented in natural casings have a well-filled, satisfying appearance.

The most commonly used hog casing comes from the small intestine, called the 'runner'. The runner section is coiled like a spring for most of its length, which is why sausages in a natural casing are always curled.

Note: Dunninghams hog casings are also available in a convenient, labour and time-saving pre-tubed form, during which process the casings are flushed, sorted and spooled onto a tube. These casings then only have to be rinsed and applied to the nozzle.

There is a general misconception that hair-like projections on a casing, called 'whiskers' represent inferior casings. All casings have whiskers - some more prominent than others depending on the way the runner was stripped from the carcass. Most whiskers disappear during the cooking process.

Great care is required in handling sheep casings, as they are derived only from the small intestine and are susceptible to damage. Sheep casings combine tenderness with sufficient strength to withstand filling, cooking and smoking.

Note: Dunninghams sheep casings are also available in a convenient, labour and time-saving pre-tubed form, during which process the casings are flushed, sorted and spooled onto a tube. These casings then only have to be rinsed and applied to the nozzle.

Dunninghams sheep casings are of the highest quality, with the narrower calibrations (18mm-22mm) most commonly used for smaller, thinner products such as drywors, cocktail sausages and thin meat sticks, whereas the wider calibrations are used for other products mentioned above.

HOG CASINGS

Hog casings are generally used for coarse emulsion products such as:

- Fresh sausage
- Cooked sausage
- Boerewors
- Chorizos
- Pepperoni
- Bratwurst
- Country-style sausages
- Italian sausage
- Large frankfurters
- Russian sausages

SHEEP CASINGS

Sheep casings are generally used for products such as:

- Cocktail sausages
- Viennas
- Breakfast sausages
- Frankfurters
- Thin Boerewors
- Cabanossi
- Various types of meat sticks

Refer to page
103 for soaking
instructions



10

STEPS TO THE PERFECT SAUSAGE!

The most important factor in making the best sausages is to use Dunninghams' award-winning sausage meals, of course! We stock a comprehensive range of sausage meals to suit every taste, many of which are also gluten free.

Making delicious sausages is a time-honoured tradition, and by following these simple steps you can be assured of great sausages, every time.

1

Chop and chill meat, ready to mince.



2

Mince, using a 4.5mm plate.



3

Mix minced product by hand to distribute the fat through the meat.



4

Add seasoning/meal evenly over the surface of the mince and mix thoroughly.



5

Soak casings in luke-warm water ($\leq 21^{\circ}\text{C}$) for 45 mins to soften prior to use, rinse well & store in cold water until ready to fill out.



6

Use chilled water (to extend shelf life). Not too much or it'll be sloppy.



7

Pass meat through the mincer again using a 4.5mm plate.



8

Feed casing onto the filler nozzle. Load sausage mix into the drum; avoid creating pockets of air.



9

Then fill the sausage casing. Do not overfill as they have a tendency to split when being tied.



10

Tie/link the sausages.



WHY MAKE YOUR OWN SAUSAGES?

Making your own sausages can be an incredibly fun and rewarding culinary adventure. Here's a glimpse into the excitement and satisfaction that comes with crafting your own sausages:

Creativity Unleashed

Making sausages allows you to become a culinary artist. You have the freedom to experiment with various flavours, spices, and ingredients to create unique and personalised sausage blends. Whether you prefer sweet, spicy, savoury, or a combination of flavours, the possibilities are endless.

Hands-On Experience

Sausage-making is a hands-on process. From grinding the meat to mixing in the seasonings and filling the casings, you get to feel and shape every aspect of your creation. It's a tactile and sensory experience that connects you to your food.

Quality Control

When you make your own sausages, you have complete control over the quality of the ingredients. You can choose high-quality cuts of meat, ensure freshness, and avoid additives or preservatives that are often found in store-bought sausages.

Tailored to Your Tastes

When you make your sausages, you can customise them to suit your preferences. You can control the level of fat, spice, and texture to create sausages that are perfect for your palate.

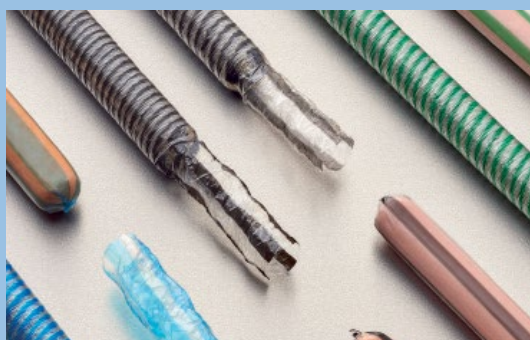
Culinary Versatility

Homemade sausages can be used in various dishes, from breakfast to dinner. You can cook them in a skillet, grill them, bake them, or add them to stews, casseroles, and pasta dishes. Your homemade sausages can become a versatile staple in your kitchen.



CELLULOSE CASINGS

A safe option for all types of production systems and a wide range of applications. They allow productivity at the highest level, characterized by their caliber consistency.



- ✓ Uniform and consistent calibers to increase productivity.
- ✓ It allows high production speeds.
- ✓ Quick and easy peeling.
- ✓ High transparency and brightness that make your products very attractive.
- ✓ Cellulose casings can also make dry-cured sausages.
- ✓ Shadow print, an original way to highlight your products.
- ✓ Possibility of printing both sides to make your brand stand out.

SMALL CALIBER CELLULOSE CASINGS

DESCRIPTION	PRODUCT	COOKED	DRY / CURED	FRESH	CALIBER	COLOUR	PROCESSING
For smoked and unsmoked processed sausages and also dry-cured sausages, for use on high-speed peelers.	SKINLESS	✓	✓		12-42 EUR 13-44 USA	Transferable: red, orange, natural orange. Non-transferable: Blue, black, green, red orange, light smoke, dark smoke, crystal orange and premium metallic colours.	Stuff directly without previous soaking and respecting diameters and recommended conditions. The cooking temperature should not exceed 80°C.



Shadow prints

Shadow print is a printed casing with a limited permeability to smoke transfer. It works both with natural and liquid smoke. After the thermal and smoking process and peeling, the shadow of your motto will appear as a lighter area on the surface of your hot-dog.



Extra Long Lengths

With our new "Marathon Line" sticks take your production yields to the next level and achieve higher footage per strand. Our Marathon Line maximizes stuffing efficiency, enhances productivity and ensures a high performance while offering uniform and consistent sizing.



Easy peeling

The ease with which the casing is peeled ensures a fast and continuous production process. Excellent casings to be used in high speed peeler machines.

FREE CALL 0800-363 1921
FOR MORE INFORMATION

www.globusgroup.com.au





EDIBLE COLLAGEN CASINGS

*Shape, colour, shine, transparency, juiciness, bite... on tailor-made, multiple formats.
Take your creations up to the next level!*



- ✓ High casing resistance during the stuffing process.
- ✓ Constant and very uniform sizes to get an homogeneous finished product.
- ✓ Excellent organoleptic properties.
- ✓ Permeable to smoke and steam.
- ✓ Stand out for optimal smoking's flavour and colour.
- ✓ Possibility of printing to create a more personalized product.
- ✓ Ensure faster and cleaner production processes.
- ✓ Halal or Kosher versions available.



Safety and hygiene

Thanks to an exhaustive traceability control and a constant tracking of the manufacturing process, our products provide great safety and hygiene.



High performance

Thanks to sticks' excellent size uniformity and consistency, productivity is constant and final performance is highly efficient. Our ready to stuff sticks allow for high speed production.



Colours

Our edible collagen casings are available in a wide variety of colours, no doubt a great advantage to differentiate and provide an attractive final appearance to your products.



Crispy and tender

Depending on the smoking cycle selected, it is possible to produce very crispy sausages with very tender bite. We also add excellent properties for frying and promote an appetizing appearance of the final product.

FRESH SAUSAGES

DESCRIPTION	PRODUCT	FRESH	DRY / CURED	CALIBER	COLOUR
For grill or pan.	NDX-F	✓		13 - 40 mm	natural
For grill or pan with a softer bite.	NATUR-F	✓		15 - 40 mm	
For retail fresh sausages with high transparency.	NDC-M-FR	✓		17 - 33 mm	

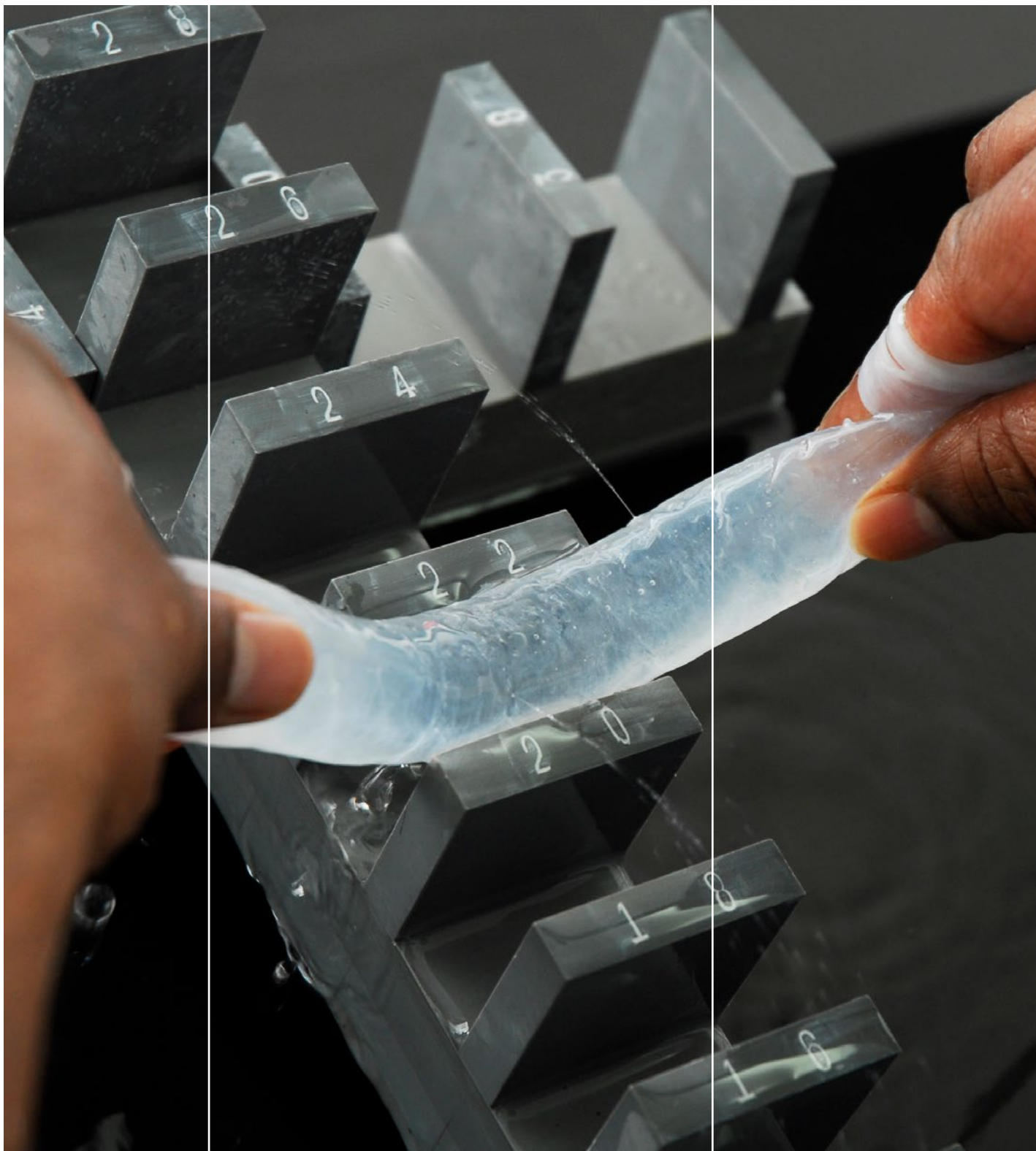
PROCESSED SAUSAGES

DESCRIPTION	PRODUCT	COOKED	DRY / CURED	CALIBER	COLOUR
For cooked or dry sausages, with excellent caliber consistency. Especially qualified for high speed filling machines. (versions: NDX-LC for Softer bite and NDX HC for higher machinability).	NDX	✓	✓	15 - 52 mm	clear, yellow, salmon red, red, coral red, caramel, black, fresh bloom, non-smoker, amber yellow

Type	Description	Package	Hanks per Cask	Specification	Style	Hanks per Unit	Meterage per Unit	Approx. Fill Rate per Hank
Natural Sheep Casings	<u>Sheep AAA 20/22 9m+ Proline Tubes F19</u> Sheep AAA 20/22 9m+ Proline Net 2	CASK	450	9m+	NZ Origin	Net 2 = 2 hanks per Net	182m	21-23kg
	<u>Sheep AA 20/22 7m+ Proline Tubes F19</u> Sheep AA 20/22 7m+ Proline Net 2	CASK	450	7m+	NZ Origin	Net 2 = 2 hanks per Net	182m	21-23kg
	<u>Sheep AAA 22/24 9m+ Proline Tubes F22</u> Sheep AAA 22/24 9m+ Proline Net 2	CASK	450	9m+	NZ Origin	Net 2 = 2 hanks per Net	182m	25-27kg
	<u>Sheep AA 22/24 7m+ Proline Tubes F22</u> Sheep AA 22/24 7m+ Proline Net 2	CASK	450	7m+	NZ Origin	Net 2 = 2 hanks per Net	182m	25-27kg

Type	Description	Package	Hanks per Cask	Specification	Style	Hanks per Unit	Meterage per Unit	Approx. Fill Rate per Hank
Natural Hog Casings	<u>Hog 30/32 Whisker-Free Proline Tubes</u> POR 30/32 HWF 6m+ Proline - Net 2	CASK	210	8m+	Whisker-Free US Origin	Net 2 = 2 hanks per Net	182m	48-52kg
	<u>Hog 32/35 Whiskered Vacuum Sealed Bag</u> POR 32/35 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	50-55kg
	<u>Hog 32/35 Whiskered Proline Tubes</u> POR 32/35 HWH 14m+ Proline - Net 2	CASK	220	14m+	Whiskered US Origin	Net 2 = 2 hanks per Net	182m	50-55kg
	<u>Hog 34/36 Whiskered Vacuum Sealed Bag</u> POR 34/36 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	53-58kg
	<u>Hog 34/36 Whiskered Proline Tubes</u> POR 34/36 HWH 14m+ Proline - Net 2	CASK	220	14m+	Whiskered US Origin	Net 2 = 2 hanks per Net	182m	53-58kg
	<u>Hog 35/38 Whiskered 4-8m Vacuum Sealed Bag</u> POR 35/38 HWH 4-8m Vacuum Bag - Bag 1	CASK	210	4-8m	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	57-61kg
	<u>Hog 35/38 Whiskered Vacuum Sealed Bag</u> POR 35/38 HWH 8m+ Vacuum Bag - Bag 1	CASK	210	8m+	Whiskered US Origin	Vacuum Bag = 1 hank per Bag	91m	57-61kg

NB: Filling rates may vary with sausage kind, production method and emulsion grind.



Best Natural Sausage Casings Proline by Van Hessen

Proline by VAN HESSEN



Proline by Van Hessen offers a unique and exclusive concept. This brand name is a mark of quality, enabling sausage makers to operate at maximum efficiency and contributing directly to the maximum weight per hank at the lowest cost price per kilo.

We produce more than 1.5 billion meters of natural casings every year, in hundreds of different specifications that fit the specific requirements of our many customers. We are constantly working to develop new products, with the emphasis on improving our clients' efficiency and return.

If you want efficiency, Proline by Van Hessen

Our Proline tube has revolutionized the sausage industry. Using our Proline tube, you will improve efficiencies in production because it allows you to minimize time spent on loading casings onto the filling nozzle. When you switch from traditionally salted bundles to using Proline tubes, we estimate you will increase efficiencies by up to 40%.

Food Safety has never been so visible

At Van Hessen, we customize our product specifications to match the requirements of our clients. In close collaboration with our partners, the Proline tube was further developed, especially in the area of food safety and ease of use. The new tube has the familiar Van Hessen-color, making it more visible during the production and control process. This visibility further improves food safety. The ergonomically designed tube ensures even more user convenience. At Van Hessen, innovation and research for improved sausage production is a "way of life".

Confidence – an essential ingredient

For more than a century we have enjoyed a remarkable reputation, built on solid foundations:

- Expertise, quality, commitment.
- Experience and the desire to innovate.
- Customer service and honoring our agreements.
- Knowledge of the market and of what our clients want.

Soaking instructions



1 Gently rinse the nets in fresh, ambient water to remove all brine and salt. Change the water frequently.



2 Fill a container with ambient temperature water. Make sure that the temperature is not higher than 15°C. Place the rinsed nets, submerged in water for minimum 8 hours to maximum 16 hours in a chilled environment. Use minimum 1 liter water per hank.



3 For the final soak, fill a rectangular bucket with warm water. Ideal temperature is 37°C and never warmer than 40°C. Place the nets in warm water 30-45 minutes prior to filling. At this stage we advise to remove the nets.



4 Place the index finger of your right hand in the hole at the folded end of the Proline tube. With your left hand, hold the casing at the other end. Make sure that the rail (zip lock) is facing away from you.



5 Pull the Proline tube and casing over the filling nozzle, beginning with the folded end of the tube. Hold the Proline tube in both hands, in a slight angle (10 - 15 degrees) to start with.

Pull the tube and the casing over the filling nozzle allowing the angle to become parallel with the filling nozzle.



6 Pull the Proline tube from underneath the casing in one smooth and swift motion. The motion will be partially towards you and partially towards the filling machine, while the rail opens up. You can use your left hand to make sure the casing stays in position. Spread the casing out over the filling nozzle as required. Start filling!

