

# + BEEF ROUND



Naturalcasings

Casings for the elaboration of sausages obtained from bovine small intestine (jejunum and ileum) processed through rigorous manual procedures.



## Basic Ingredient

Bovine small intestine (jejunum and ileum, excluding duodenum).

## Calibers

32 to 54mm range.

## Preservative Density

23±2 Baumé.

## Primary packaging

Low density polyethylene bag.

## Preservative

Food grade sodium chloride, saturation at room temperature. Brine.

## Unit weight

The weight of the skein is variable and is not an attribute considered for the commercialization.

## Product use

Ready to use casings for the sausage industry.

## Secondary packaging

Tight-fitting lids reinforced plastic barrels

## Presentation

Skeins (unit) of 13, 18, 25 and 30 meters long.

## Water Activity

AW= 0,75±0,3

## Expiration date

24 months from manufacturing date.

## Conservation & Storage

Cool & dry environment (min. 1°C - max. 30°C)