

# + BEEF FAT ENDS

Casings for the elaboration of sausages obtained from a portion of the bovine large intestine, the rectum, processed through rigorous manual procedures.



## **Basic Ingredient**

Bovine large intestine (rectum).

## **Preservative**

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

## **Presentation**

Unit of 25 beef fat ends.

## **Calibers**

90 to +150mm range.

## **Unit weight**

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

## **Water Activity**

AW= 0,75±0,3

## **Preservative Density**

23±2 Baumé.

## **Product use**

Ready to use casings for the sausage industry.

## **Expiration date**

24 months from manufacturing date.

## **Primary packaging**

Low density polyethylene bag

## **Secondary packaging**

Tight-fitting lids reinforced plastic barrels

## **Conservation & Storage**

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