

# + BEEF MIDDLE



Naturalcasings

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



## Basic Ingredient

Bovine large intestine (colon).

## Preservative

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

## Presentation

Skeins (unit) of 5, 10 and 18 meters long.

## Calibers

45 to +70mm 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)