

Pure hog casings



Superior sausages demand excellent casings

If you're in the sausage industry, you want to produce sausages that possess a quality and flavor your customers will remember and want to share – whether you operate a large-scale processing plant or serve a small niche market as an artisanal sausage maker. Resulting from time-tested, trusted processing methods, our premium, natural casings can help you achieve that, giving your sausages the look, bite, and flavor that will keep customers coming back. Our hog casings, fat-ends, and after-ends are suitable for a wide range of sausage types, such as smoked, cooked, and fresh sausages.

The perfect looks, bite, and taste

The freshness and bacteriological properties of our hog casings are unsurpassed in the business, thanks to our unique integration with the slaughter line. We source our raw materials carefully from around the globe, and select casings at our own production sites. There, our skilled employees subject them to strict quality guidelines, in compliance with HACCP, BRC, and IFS standards.

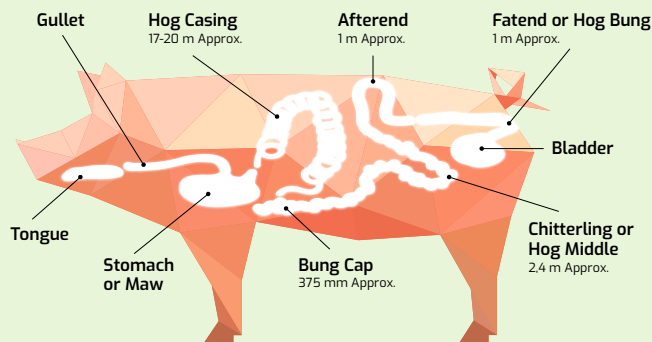


Clean, fresh, and natural

Our hog casings, fat-ends, and after-ends are clean, fresh, and have a natural color and odor. With only salt added, they are free from all chemicals, foreign elements, mucosa, and any other parts of the intestinal tract.

Ready for your production line

With all the challenges of modern sausage production, we want to make it as easy as possible for you. We pack our casings according to your own requirements: in standard big barrels, or smaller units, such as buckets or E2-crates, dry-salted or in brine (in sealed vacuum bags).



Product information

Hog casings

We provide a full range of strictly selected calibers of long-stranded material, suitable for all kinds of automatic filling lines. We offer tailored, ready-to-use solutions, such as easy-fill bundles, casings in vacuum bags, or casings on tubes.

- Strictly selected, full caliber range from 26-28 to 44+ mm
- Produced dry-salted or in brine
- Whiskered or whisker-free
- Dry salted bundles, standard bundles or on tubes
- Ready-to-use material, easy-fill bundles in vacuum bags
- Standard bundles with a length of 100 yards (91.4 meters, 1 hank)

Hog after-ends

Our hog after-ends are suitable for both dry and cooked sausages, such as Saucisse de Morteau and Saucisse à cuire. We produce them according to the following specifications:

- Well-calibrated material from 40/43 to 75/+ mm
- Different lengths from 20 to 65 cm
- Tied, with cheville (wooden pin) or bundles of 8 m

Hog fat-ends

Our hog fat-ends are ideal for producing dry sausages such as Salzichon and Lomo, or cooked sausages like Hausmacher. All our fat-ends are produced according to your individual requirements, using traditional methods and according to the following specifications:

- Well-calibrated material from 50/55 to 75/80 mm
- Filling weights from 800/1000 to 2500+ grams
- Tied, with or without loop

Caliber availability

Hog casings	After-ends	Fat-ends
26/28 mm	40/43 mm	50/55 mm
28/30 mm	43/46 mm	55/60 mm
30/32 mm	46/49 mm	60/65 mm
32/34 mm	49/52 mm	65/70 mm
34/36 mm	52/55 mm	70/75 mm
36/38 mm	55/60 mm	75/80 mm
36/40 mm	60/65 mm	
38/40 mm	65/70 mm	
38/42 mm	70/75 mm	
40/42 mm	75/+ mm	
40/44 mm		
42/44 mm		
44/+ mm		

About CTH: CTH is part of Darling Ingredients, world's largest producer of sustainable natural ingredients. The roots of Darling Ingredients go back to 1882 and over the years expanded its business to building up a wide range of products and services around the world.



The Netherlands
Germany

Bolderweg 38 1332 AW Almere
Fallenriede 4 D-49451 Holdorf

+31 (0)36 53 22552
+49 (0)5494 98 0200

sales@cth.biz
salesgermany@cth.biz

cth.biz

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