



Backyard Pro Butcher Series 15mm Mahogany Collagen Sausage Casing - Makes 40 lb.

#871CASING15



Technical Data

Diameter	15 mm
Edible	Yes
Made in America	Yes
Style	Collagen
Type	Sausage Casings
Yield	40 lb.

Features

- Edible, processed casings from beef collagen
- Perfect size for making snack sticks with a dark mahogany exterior
- Odorless, flavorless, and uniform in size
- Ready to use; no prep required
- Includes (19) packs of 4 casings

Certifications



Notes & Details

Use Backyard Pro Butcher Series 15mm mahogany collagen sausage casings to make processed, smoked, pre-cooked, semi-dried, or dried sausage. Made of edible beef collagen, this processed casing is the convenient and ready-to-use alternative to natural casings. There's no soaking, rinsing, or prep required for convenient and easy use. For consistency, these casings are uniform in size. The casing's 15mm diameter size is perfect for making snack sticks with a traditional dark exterior!

Try pig or cow leg, rib, or flank meat for a traditional flavor, or boar, deer, or even alligator meat for a surprising new take on your signature sausages. This collagen sausage casing is odorless and flavorless to preserve the unique, authentic flavor of the meat within. Its thick walls offer added strength to resist breaking, which is especially helpful when it's hung in smokers or dried in dehydrators. Despite the casing's thick walls, smoke is still able to permeate the meat and enhance the flavors of the sausage inside.

Great for hunters, butcher shops, and meat departments, these come in 19 packs of 4 casings for convenient use and easy storage. Whether you're grilling, smoking, or dehydrating meats, it will help save prep time! The case makes up to 40 lb. of sausage total.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.