Project: Date:	Approval:	Qty:	Item #: 871CASINGNAT
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Backyard Pro Butcher Series 38 - 42mm Hank of Natural Hog Sausage Casing - Makes 100 lb.

#871CASINGNAT







Technical Data

38 - 42 mm	
Yes	
Pork	
Yes	
Natural Hog	
Sausage Casings	
100 lb.	

Features

- Edible, natural casings from hog collagen
- Use to create your own fresh sausage, bratwurst, or stuffed pepperoni
- · Odorless and flavorless; rinse, soak, shape, and prep for use
- Ideal for creating rope sausage
- Ships refrigerated

Certifications





Notes & Details

Create your signature savory sausages with this Backyard Pro Butcher Series 38 - 42mm hank of natural hog sausage casing. Made from hog, this all natural edible casing is high quality and fresh, allowing your customers to get the best-tasting product. It's great for creating rope sausage with your proprietary blend of spices and meat. The casing is odorless and flavorless so that the taste of your meat is the star on the plate. Plus, one hank can make up to 100 lb. of fresh sausage.

To use these casings, simply rinse, soak, shape them and then your casings are ready to be stuffed. Made from one hog, this casing has thick walls that 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. Additionally, this casing meets various health and food federal requirements, making it a safe and wholesome product for customers. This allows you to have peace of mind, knowing exactly what you're serving to guests. Keep these casings refrigerated at all times.

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.