BACKYARD PRO
BUTCHER SERIES

Backyard Pro Butcher Series 21 mm Collagen Sausage Casing - Makes 48 lb.

#999BPCAS21

Technical Data

Diameter	21 mm
Edible	Edible
Features	Made in America
Meat Variety	Beef
Package Size	4 Count
Style	Collagen
Type	Sausage Casings
Yield	48 lb.

Features

- Edible, processed casings from beef collagen
- Perfect size for making breakfast links
- Odorless, flavorless, and uniform in size
- Ready to use; no prep required
- Includes 4 casings per pack

Certifications

Made in America

Notes & Details

Use Backyard Pro Butcher Series 21 mm 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 21 mm size is perfect for making breakfast links and other medium-sized sausages!

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 4 casings per pack for convenient use and easy storage. Whether you're grilling, smoking, or dehydrating meats, it will help save prep time! This casing makes up to 48 lb. of sausage.

⚠️ **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.