

*N*itta fresh sausage casings for foodservice offer consistent portion control, excellent productivity and the cooking versatility essential for foodservice applications.



With excellent size control, all of our foodservice products give greater count-per-pound accuracy and minimized box weight deviations as well as controlled link count-per-box. These casings also provide a tender bite, excellent plate appearance, and consistent cooking. Nitta Casings pioneered the first casing for DFF, Superfry Plus™. No matter what the cooking method you use for fresh sausage, you will get excellent results with our casings.

Consumer trends are leading sausage manufacturers to offer a pre-cooked product reducing preparation time. Nitta's casings, whether clear or colored, provide faster cooking, fewer splits, less shrink and higher yields. Stuffing performance and cooking benefits make Nitta casings ideal for precooked applications.

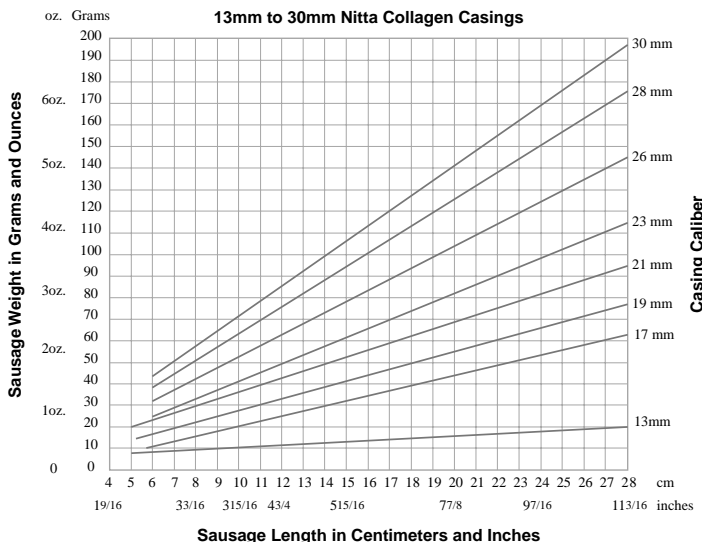
If your business requires versatility in application, but control in production, Nitta's casing for foodservice offers the winning combination for the progressive manufacturer.

Applications

Fresh Breakfast Sausage
Fresh Dinner Sausage
Deep Fat Fry Sausage
Italian
Bratwurst
Country
Precooked Fresh Sausage
Fresh Cocktail Sausage
Merguez
I.Q.F. Sausage

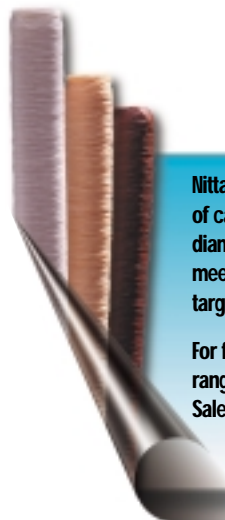


Fresh/Smoked/Processed Sausage: Length by Weight Chart



* This chart should only be used as a guide

Here's the best way to prepare sausages in Nitta Fresh Casings, for perfect results every time!	
Nitta Specialized Packaging	Nitta Collagen Casings are specially packaged in a heat sealed poly bag to "lock in" freshness. Our product is packaged in master cartons. These cartons are safe and easy to handle. Our Max Pak requires fewer boxes to open resulting in a significant reduction in packaging waste.
Storage	No refrigeration is needed. Casings should be stored in a dry area (5-15° C) away from direct heat. Boxes should not be opened until ready to use. Unused portions of opened boxes should be tied off in a plastic bag and kept in a cooler.
Stuffing	Nitta Collagen Casings require no preparation. Simply open the box and our preshirred casings are ready to use (no soaking required). The casings must be stuffed in the same direction as the box opens. When stuffing, do not overfill. Our tight size control will allow you to achieve desired weights. Nitta Collagen Casings can be used with any modern filling machine. The condition of the machine and filling horn must be maintained for optimum casing performance.
Linking	Use linking equipment designed for maximum production. Casings can be used for high speed linking or hand linking. Closed end casings are available for auto loading machines.
Sausage Packaging	Linked sausage is ready for immediate packaging. Nitta casings are specially designed to meet net weight requirements - uniform weight from link to link - package to package.
Cooking Recommendations	<ul style="list-style-type: none"> • Deep Fat Frying - Set deep fat fryer thermostat at 175-180° C. Links should be cooked and browned to an internal temperature of 71° C. Thawed links take 2.5-3 min. and frozen links 5-7.5 min. Frozen precooked links are ready in minutes. • Grilling - Set grill at 150-160° C. Grill for 10-12 min. until links are browned and fully cooked to an internal temperature of 71° C. Frozen precooked links are ready in 3-5 minutes.



Nitta offers a variety of casing lengths and diameter choices to meet your target weight.

For full details on size ranges contact your Sales Representative.

Foodservice Requirements			
Optimized Productivity		Cooking Versatility	
Feature	Benefit	Feature	Benefit
• Accurate diameter and size control	• Uniform filling	• Pan fry and grilling	• Traditional cooking versatility
• Longer strand length	• Consistent yields	• D.F.F.	• No pull-back or splitting
• Even shirring	• Reduced smearing	• Convection cooking	• Value added precooked link
• Larger bore	• Superior weight control	• Consistent cooking	• Tender finished bite
• 16mm — 32mm range of sizes	• Easy pack-off	• Faster cooking	• Reduced preparation time
	• Accurate link/unit count		

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