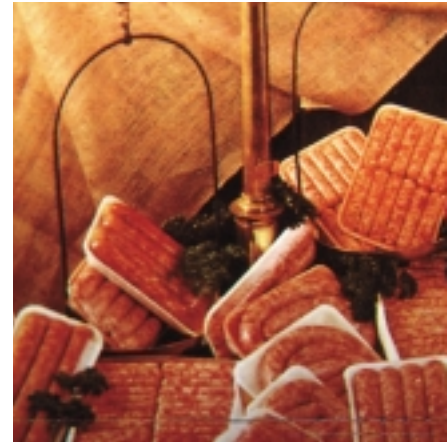


Shelflife, clarity and cooking — these are three of the keys to a successful retail product. On top of Nitta's known benefits, we can add these three attributes with either our retail clear casings or our tinted Bloom™ casings. Both are designed, in a wide range of sizes, to provide a tender bite, uniformity of size and superior cooking.



Nitta Casings was the first company to obtain U.S.D.A. approval for a tinted casing for fresh sausage. With Bloom™ casings, consumers get improved appearance and shelflife.

Whether clear or Bloom, Nitta's retail casings have built in stuffing control limits which minimize giveaway and maximize production yields. Tight size control ensures that sausage manufacturers comply with the strict net weight packaging requirements of the retail segment.

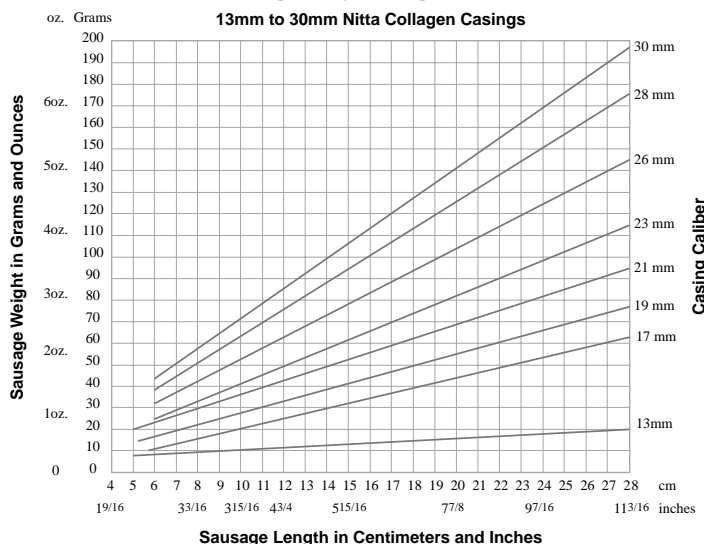
Retail links in Nitta casings cook well, performing best when pan fried, grilled or cooked in convection ovens.

Applications

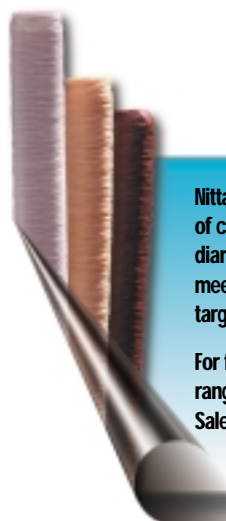
Fresh Breakfast Sausage
Fresh Dinner Sausage
Italian
Bratwurst
Country
Merguez



Fresh/Smoked/Processed Sausage: Length by Weight Chart



| 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. |
| 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 preshredded 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. |
| 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"> • Pan Frying - Cover bottom of pan with 1/16" of water; steam fry and then brown. Approx. cooking time: 20-25 min. • Baking - Place in drain tray and bake in slow oven at 150-165° C until brown. Bake for approximately 30-40 min. |



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.

| Fresh Retail Requirements | | | |
|-------------------------------------|----------------------------------|------------------------------------|---|
| Optimized Productivity | | Consumer Advantages | |
| Feature | Benefit | Feature | Benefit |
| • Accurate size control | • Uniform filling | • Clear or tinted casing | • Superior retail package appearance |
| • Range of clear and tinted casings | • Minimized giveaway | • Accuracy of net weight packaging | • Consistency from purchase to purchase |
| • Superior weight control | • Accurate count/unit | • Bloom appearance | • Cooking versatility matches domestic needs |
| • 17mm — 31mm range of sizes | • Superior net weight compliance | • Pan fry/grill/oven | • No pull-pack, non-gummy mouth feel, tender bite |
| | • Bloom appearance | • Cooking versatility | |
| | • Shelflife advantages | | |

United States

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