

*N*itta's processed casings are designed with extra strength for secondary processing but still allow you to produce a premium product on a wide variety of filling machines. If you are using sheep or cellulose casings, Nitta invites you to take a look at our processed casings; they are easy to run and give consistent results.



Processors using Nitta's casings on high-speed equipment benefit from consistent drying and length control to meet the needs of net-weight packaging. On secondary processing, the added strength results in good water, steam and smoke cooking with less shrinkage, without pull-back and with no splits. Processing is fast, consistent and gives you the finished characteristics you need.

Nitta offers a wide range of sizes and lengths to optimize your production and smokestick usage.

Applications

Frankfurters/Hot Dogs
Knockwurst
Bratwurst
Ethnic Sausage
Chorizo
Cabanossi
Landjaeger

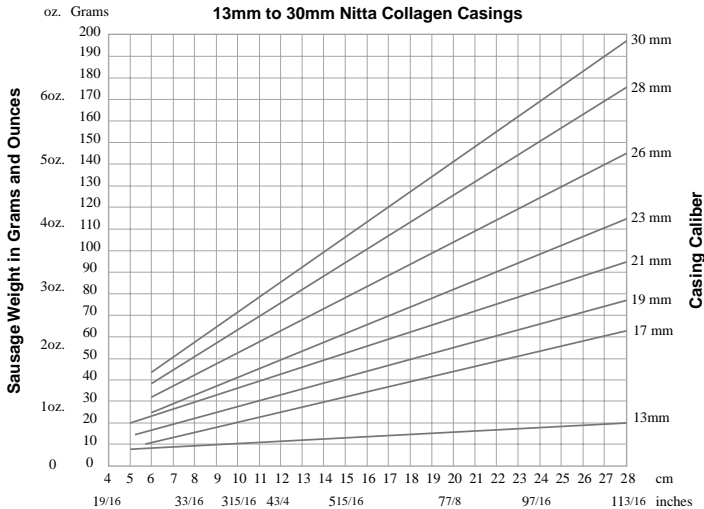


Nitta offers a variety of casing lengths and diameter choices to meet your target weight.

For full details on size ranges contact your Sales Representative.

Processed Casing Requirements			
Optimized Productivity		Cooking Versatility	
Feature	Benefit	Feature	Benefit
• Accurate diameter and size control	• Uniform filling	• Extra processing strength	• Consistent smoke or steam cooking
• Slug rigidity	• Consistent yields	• Faster cooking	• Fewer splits
• Clear, clean bore	• Consistent link size	• Even color uptake	• No peeling, less waste
• Even shirring	• Consistent count/unit	• Good yields	• Uniform finished product
• 17mm — 34mm range of sizes	• Large range of lengths	• Ease of processing	• Retains juices and flavors
	• Reliable count/unit for vendors	• Reduced cycle time	• Good appearance, old world "Knack"
	• Smokestick optimization		• Tender bite

Fresh/Smoked/Processed Sausage: Length by Weight Chart



Here's the best way to prepare sausages in Nitta 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 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. Closed end casings are available for auto loading.						
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.						
Smoking Recommendations	Stage	Time Minutes	Temp °C Dry Bulb	Temp °C Wet Bulb	Smoke	Damper	Internal Temp °C
	Drying	40	54	Off	Off	Close	43
	Smoking	30	65	58	On	Close	---
	Cooking	10	74	56	Off	Close	60
	Steam Cooking	20	Off	Steam @ 79	Off	Close	71
Cold shower to lower internal temperature							27
* Information is only a guide and is dependent on individual product requirements.							
Cooking Recommendations	• Simmering - Bring water to a boil, drop in sausage, cover and remove from heat. Allow sausage to heat for 5 to 8 minutes.						
	• Barbecuing - Place on grill over moderate heat, and turn frequently to avoid excessive charring. However, some charring and splitting is expected and desired by consumers.						

*** Smoking Stages:** (see above)

Drying

- For adhesion of casing and meat @43°C.
- For color development/Nitrite Cure
- Preparation for smoke absorption

Smoking

- For color development/Nitrite cure
- For smoke flavor profile
- No steam-stops color development and helps smoke adhere to product

Cooking

- For casing tenderness @ 50/60% RH

Steam Cooking

- To reach the internal temperature or final cure temperature required by local regulations

Shower

- To prevent wrinkling of finished product

United States

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