

*N*itta Casings is the world's leader in meat snack casing technology and brings the meat snack manufacturer superior processing benefits as well as consumer advantages. The casings come in a wide range of sizes in clear or mahogany color.



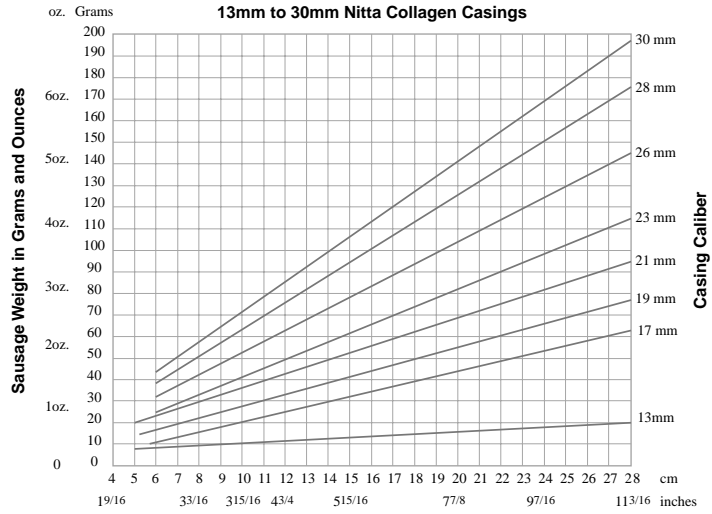
Exclusive technology in extrusion and process control is used to produce a casing which fills to a controlled weight. This will ensure minimized giveaway and maximized yields. Its red mahogany pigment is "locked in" for colorfast products, and protection from fading. This ensures optimum appearance throughout the product's shelflife. Nitta Casings for meat snacks are both strong and porous for faster processing. Superior strength allows for high-speed reeling and linking. Greater porosity provides faster moisture loss and faster cycle times. Both add up to significant savings.

Applications

**Meat Snacks
Pepperoni
Salami
Lap Cheong
Cabanossi
Landjaeger**

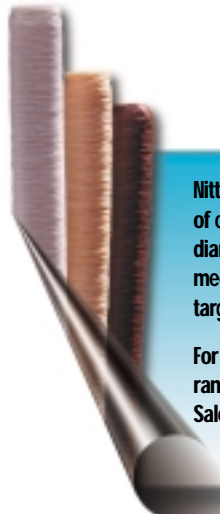


Fresh/Smoked/Processed Sausage: Length by Weight Chart



* This chart should only be used as a guide

Here's the best way to prepare meat snacks 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.					
Meat Stick Packaging	After processing, meat sticks are ready for immediate packaging. Nitta casings are specially designed to meet net weight requirements-uniform weight from stick to stick - package to package.					
Cooking Recommendations	<i>Fermentation</i> <i>Smoking</i> <i>Drying</i> <i>Dry Room</i>	Time	Temperature	Humidity	Steam	Air Circ
		9 hours	35-40° C	87-95%	Off	Slow
		3 hours	45° C	85%	On	Fast
		9 hours	50-65° C	50-75%	Off	Fast
		3-5 days	20-40° C			
* Information is only a guide and vary with desired finished product characteristics.						



Meat Snack Casing Requirements

Optimized Productivity		Consumer Advantages	
Feature	Benefit	Feature	Benefit
• Accurate diameter and size control	• Uniform filling	• Preferred bite	• "Snap" bite
• Smallest diameter casings	• Giveaway reduction	• Consistent color	• Appearance and shelflife
• Processing strength	• Packing accuracy	• Deeper furrows/wrinkles	• Pleasing eye appeal
• Mahogany color	• Processing on all types of machinery	• Net weight packaging	• Sold in units or singles
• Slug rigidity	• Color stability and retention for shelflife		
• 13mm — 23mm range of sizes	• Ease of processing		

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.

United States

Nitta Casings Inc. • P.O. Box 858 • Southside Avenue • Somerville, NJ 08876 • Tel: 1-800-526-3970 or 908-218-4400 • Fax: 908-725-2835

Canada

Nitta Casings (Canada) Inc. • 57 Steelcase Road West • Markham, Ontario L3R 2M4 • Tel: 905-475-6441 • Fax: 905-475-5614