



INSTRUCTIONS

For Using Our

COLLAGEN CASINGS



1. CASING PREP: Remove casings from packaging and refrigerate overnight to allow some natural moisture to be picked up by the casings. This will help make them more pliable for stuffing. **DO NOT SOAK CASINGS IN WATER.** It will cause them to fall apart!



2. STUFFING: Slide casing on stuffing horn. Small diameter casings (16mm to 21mm) require a straight stuffing horn with the correct outside diameter to avoid casing breakage. A tapered horn may work for 32mm or 38mm casings.

3. While stuffing, only a small amount of resistance on the casing and stuffing horn is necessary to fill casings. If making links, slightly under stuff casing to allow for twisting. The casing will wet out as it sets with meat inside, which helps linking the product.

4. USE: Collagen casings can be used to make fresh (not pre-cooked) sausage or for pre-cooked and smoked sausage. Casings are edible and not meant to be peeled from the sausage prior to consuming.

5. For best results, store unused casings in refrigerator in this resealable bag.

