



## LOGOTEX casing

### TECHNOLOGICAL RECOMMENDATIONS

#### Preparing the casing

The casing is ready for use without prior preparation. Soaking the casing is not required.

#### Filling and clipping

The filling can be carried out by any type of sausage stuffer. During filling, the seams of the casing should be on the sides. It is very important to fill the casing tightly, as this provides a symmetrical shape. The casing is suitable for both manual binding and all manual and semi-automatic clippers that use U-shaped clips.

#### Heat Treatment

It is suitable for any heat treatment, including the stage of frying, drying and smoking. Boiling is carried out in food-cooking boilers or thermal chambers at temperature of 75-80°C. The cooking process should be finished when the temperature in the center of the product reaches 72°C.

#### Cooling and removal of the fabric base

It should be rapidly cooled by water after temperature inside the product has reached 20°C. After cooling, the products should be dried, and the fabric base removed during 12-24 hours, and packed.

#### Storage of the casing

6 months from the manufacture date (humidity not higher than 60%, optimal - 40%), in a darkened place; storage temperature - 4-25°C.