



NET CASING LITE

TECHNOLOGICAL RECOMMENDATIONS

Preparation

Before stuffing, the casing in segments should be soaked in warm water (temperature 25-35°C) for 30-40 minutes.

Stuffing

Stuffing the NETCASING casing can be performed on all types of automatic and semi-automatic equipment.

The NETCASING casing overstuffing is 3-5% from nominal diameter of the casing.

Heat Treatment

Heat treatment of sausages in the NETCASING fibrous casing is carried out under the following conditions:

FRYING: for the first 20 minutes, the temperature should not exceed 70°C, the maximum temperature for frying is 90°C.

SMOKING: the temperature is 60-65°C, the humidity - 75-80%. It should be borne in mind that the higher temperature and humidity, the worse the quality of smoking, the casing does not absorb the smoke well.

BOILING: for the first 20 minutes, the temperature should not exceed 70°C, the maximum temperature for boiling is 78°C.

Cooling

Rapid cooling by cold water for 10-15 minutes, break for 5-7 minutes, then continue cooling for 10 minutes, until the temperature inside the sausage reaches 40-42°C.

If you need to get the wrinkled surface of the sausage product, you should not rapidly cool it by cold water.

Storage

The guaranteed shelf life of the NETCASING casing is 1 year at temperature of 15-20°C, and relative humidity of 60-70%.