

IFFA 2007

BENEFITS OF COLLAGEN

Traceability/Safety

When using collagen casings, there is no need to worry about these issues. Collagen casings are made from safe materials and the collagen extraction methods used make the casings totally free from all health risks.

Superior Productivity

Edible collagen casings provide a superior yield based on ready-to-stuff materials, longer shirred lengths and high speed stuffing capabilities. Rework is minimised via consistent strand length and size control.

Ease of Use

Edible collagen casings are ready to use straight from the box and horn loading is quick and easy. Reliable, consistent supply and availability are realities.

Lower Production Costs

Edible collagen casings do not need to be stored in a “chilled” environment and they are easy to use with no possibility of product losses prior to stuffing. The processor can count on lower production costs with better productivity, production standardisation (at all levels), and less labour. The added benefit of longer shelf-life is also a key competitive advantage for sausages made in collagen casings.

Consistent Size Control

Customers can count on consistent diameter products and constant sausage length, making packaging quicker and easier, with reduced “give-away”.

General Acceptance

Collagen casings have a pleasant, neutral scent and are ready to use straight from the package. There is no messy preparation time (soaking and untangling of bundles) required. Pricing and supply are much more stable making costs predictable – in addition to there being no seasonal variations. Sausages manufactured in collagen casing allow for all round cooking coverage which delivers a superior cooked appearance when compared to sausages in natural casings.

Dr Michael H Cooke
CCTA Chairman