



SUN SPICE RS

IT'S MORE THAN A CASING!



SUN SPICE RS casings are a safe and easy way to produce salami and semi-dry sausages with a spice rind. Forget about additional spice coating. Production without gelatin is no longer a problem. The spice rind is even and doesn't fall off during handling and slicing.



THE ORIGINAL!

Applications:

- Dry sausage (salami)
- Semi-dry sausage
- Air dried ham

Availability:

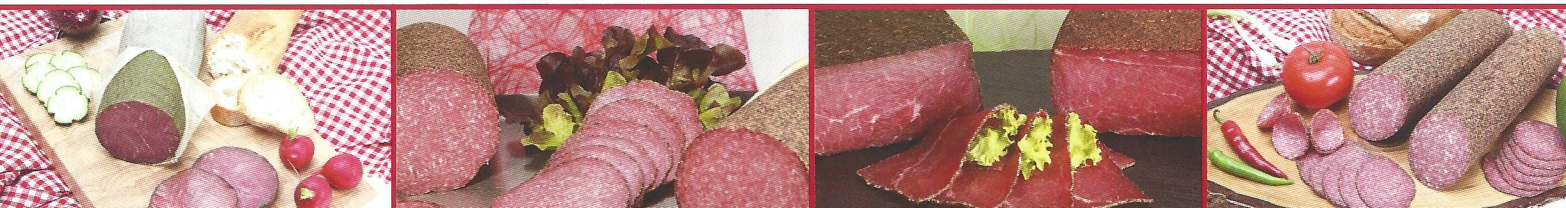
- Sewn casings from FW 75 mm up to FW 315 mm
- Coating length up to 1600 mm possible
- Form sewn
- More than 100 spice-varieties
- Customized spice mixtures possible

Use/process:

- No soaking
- Stuff dry to nominal diameter
- Can be clipped with a semi-automatic clipper
- Shower after stuffing
- Mature as usual

Advantages:

- Can be stuffed semi-automatically
- Excellent slicing behavior
- Microbiological advantages in comparison to soaked products
- Product is spicy, but not hot
- Spice doesn't fall off in sales packages



"WE DON'T IMITATE...

...WE INNOVATE"®