

WORLD'S FINEST SHEEP CASINGS



IT'S THE SKIN THAT MAKES THE SAUSAGE

As an experienced and globally trusted specialist in natural sausage casings and meat by-products, CTH can meet your every need regarding sausage casings. We offer a complete range of sheep casings of the finest quality. Available in a full range of calibers – from 16/18 to 26/28 – our sheep casings come in different quality grades for every kind of sausages; From fine emulsion productions, such as Frankfurters, to course grades, such as Chipolatas, Merguez or breakfast sausages.

Improving your solutions. Naturally.

cth

DARLING
INGREDIENTS

SAUSAGES WITH A PERFECT BITE, TASTE & LOOK

Our range of sheep casings does not just offer you maximum versatility. The unique properties of our casings – the result of careful material selection and the best traditional processing methods – will give your sausages that perfect look, bite and flavor customers will keep coming back for.

THE STRICTEST QUALITY GUIDELINES

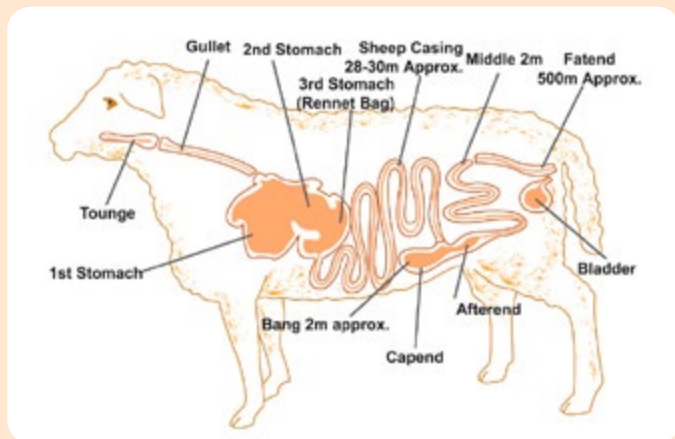
Sheep casings are produced from the sheep's small intestine. At CTH, we source our raw materials on a global scale and under very strict procurement procedures. Our casings are derived from healthy animals, inspected and approved for human consumption. We select our casings at our production site in China, where our skilled workers carefully inspect and calibrate them according to our strict quality guidelines and under HACCP, ISO, BRC and IFS quality standards.

CLEAN, FRESH, FREE OF ADDITIVES

Our casings are clean and fresh with a natural color and odor. They are free of chemicals, foreign elements, mucosa and other parts of the intestinal tract. The only additive is the salt or brine we use to preserve the casings.

PACKAGED THE WAY YOU WANT

We can supply our sheep casings packed according to the requirements of our clients. This can be standard big barrels,



Your global, turn-key supplier CTH specializes in sourcing, processing and selling natural sausage casings from hog, sheep, beef and horse and meat by-products from hog, beef, sheep and poultry. With over 50 years of experience, we are a global turnkey supplier for customers in the meat processing and food industries, as well as in the pharmaceutical and pet food industries. CTH is a part of Darling Ingredients. For more information, please contact our sales team or visit our website.

The Netherlands

Bolderweg 38 1332 AW Almere
+31 (0)36 53 22552
sales@cth.biz

Germany

Fallenriede 4 D-49451 Holdorf
+49 (0)5494 98 0200
salesgermany@cth.biz

cth.biz

but also smaller units are possible such as buckets or E2-crates (or similar deposit packaging). Goods can be supplied dry-salted or in brine (in sealed vacuum bags).

CALIBER AVAILABILITY

16/18 mm	22/24 mm
18/20 mm	24/26 mm
20/22 mm	26/28 mm

Quality	General product application
A	Fine emulsion (Frankfurter)
AB	Ground course emulsion (chipolata)
BC	Ground course emulsion (dry sausage)

POSSIBLE CONVERSIONS

Specification per bundle (hank)	Bundled	Tubed one end per tube	Tubed overlapped
2m+, max 16 ends, 91m	yes	no	yes
3m+, max 14 ends, 91m	yes	no	no
7m+, max 11 ends, 91m	no	yes	yes
10m+, max 11 ends, 91m	no	yes	no

POSSIBLE PACKAGING UNITS

Packaging units	Content per unit
vacuum bag	1 hank of 91m
pots	1 hank of 91m
buckets 5 liter	15 hanks of 91m
buckets 10 liter	30 hanks of 91m
buckets 25 liter	75 hanks of 91m
barrels 210 liter	525 hanks of 91m

