



KRA-R2L

Product type:

Curved and seamless casing with a smaller ring form, made from high-quality collagen.

Application:

KRA-R2L is used for

- ✎ all dry sausages (eg. Sucuk or Pur Pork)

Advantages:

- ✎ clipable
- ✎ good uptake of colour and flavour during the smoking process
- ✎ enhances the consistent growth of the correct mould
- ✎ follows the contraction of the emulsion and does not separate from it during maturation
- ✎ impermeable to fat
- ✎ easy to peel

Product presentation and packaging:

📄 Packaging table and product parameter

Assortment:

Converting:
shirred

Processing:

Soaking: The shirred strands should be soaked in a brine solution (18 %) for approx. 1 minute.

Stuffing: Fill air-free.

Clipping: Check correct machine adjustment and clip size. Further recommendations for clipping are available at Naturin.

Maturation: All usual methods of maturing can be used. A continual reduction of temperature and relative humidity from approx. 22°C/95% RH to 18°C/85% RH over a period of 7 - 10 days at a low air flow rate (0,2 - 0,5 m/s) is recommended. For post-maturation or storage, conditions of 16°C/75 - 80% RH are recommended.

Storage: The product can be stored in unopened caddies at room temperature for at least 12 months.

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Technical Assistance

Revision Date: 2005/8/8