



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!

<p>Applications:</p> <ul style="list-style-type: none"> ● Dry sausage (salami) ● Semi-dry sausage ● Air dried ham 	<p>Availability:</p> <ul style="list-style-type: none"> ● 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
<p>Use/process:</p> <ul style="list-style-type: none"> ● No soaking ● Stuff dry to nominal diameter ● Can be clipped with a semi-automatic clipper ● Shower after stuffing ● Mature as usual 	<p>Advantages:</p> <ul style="list-style-type: none"> ● 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"®