

SUN FLAVOR GOURMET

IT'S MORE THAN A CASING!



SUN FLAVOR GOURMET is the first spice coated casing, which is available in shirred strands for highest production efficiency. This new application is available as high barrier casings as well as permeable casings to meet the specific request and conditions of our customers and their products.



Applications:

- Bologna
- Ham, poultry and roast beef
- Dry and semi-dry sausage
- Processed cheese
- Vegetarian products

Availability:

- Shirred casings
- FW 90 mm up to FW 210 mm
- SUN FLAVOR GOURMET CAS = high barrier
- SUN FLAVOR GOURMET M = high barrier
- SUN FLAVOR GOURMET F = permeable

Use /process:

- Ready to stuff
- Stuff dry, no soaking

Advantages:

- Shirred casings with a fine spice transfer layer
- Automated stuffing and clipping
- Production flexibility
- Uniform spice rind



"WE DON'T IMITATE...

