Edible Collagen Casings

HONSEN® tubular bovine collagen casings for sausage production. Choose the fresh, smoked, drying or frying series, then specify caliber and rolled or shirred format.

HONSEN® series and models

Process series	Brand model	Format
Fresh	HONSEN® F-R	Rolled
Fresh	HONSEN® F-SH	Shirred
Smoked	HONSEN® S-R	Rolled
Smoked	HONSEN® S-SH	Shirred
Drying	HONSEN® D-R	Rolled
Drying	HONSEN® D-SH	Shirred
Frying	HONSEN® FRY-R	Rolled
Frying	HONSEN® FRY-SH	Shirred

Physicochemical and microbiological reference profile

Parameter	Reference value
Shape	Seamless tube; no holes or adhesion
Color	Clear
Odor	Weak smoked or characteristic odor
Protein (N × 5.55), dry basis	≥48 g/100 g
Ash	≤3%
Moisture	17-25%
Fat	2-10%
Humectants	13-16.5%
Mold count	≤50 CFU/g
Salmonella	Absent
Escherichia coli	≤30 CFU/g

Reference profile for the casing range. Final limits and dimensions are agreed for the selected model and caliber; the batch COA governs the lot supplied.

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Calibers and ordering

Use this sizing guide to match casing caliber, filling diameter and stuffing horn. Caliber is ordered separately and is not part of the brand model code.

Caliber (mm)	Filling diameter (mm)	Stuffing horn (mm)
10	10.5	8
11	11.5	8
12	12.5	9
13	13.5	8
14	14.5	9
15	15.5	9
16	16.5	9
17	17.5	9
18	18.5	10
19	19.5	10
20	20.5	10 (11)
21	21.5	12
22	22.5	12
23	23.5	14
24	24.5	15
26	26.5	15
28	28.5	16
30	30.5	16
32	32.5	18

Formats and packing

Rolled: 10-15 mm; 500 m/roll. Shirred: 16-32 mm; 14-15 m/stick. Confirm caddy configuration, color and shirring density for the selected order.

Storage and handling

Keep in closed packaging at 10-25°C and 50-70% relative humidity. Follow the selected model specification and package label for shelf life and preparation before stuffing.

Selection information

Specify process series, R or SH format, nominal caliber, filling and horn diameters, length and packing. Confirm the selected casing with a trial on the intended stuffing and cooking line.