

SAUSAGE CASINGS

Technology :

Manufacture of sausage casings from animal guts.

Application and Use :

Sausage enclosure, surgical ligature, sports–good gutting, strings of musical instruments.

Salient Features of Technology :

Guts of meat animals such as sheep, goat and pig constitute the small intestine of animals which are free of ingests and adherent fat. These are utilized to make natural sausage casings. The process consists of removal of slime, grading and salt curing. The processed casings are packed in plastic / metal containers.

Equipment and Machinery : Intestine crusher, jet washing system, and soaking / washing tanks.

Raw Materials : Guts of sheep, goat, pig available as by products from slaughter.



Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 1000 sheep intestines/day
