

CULTURES TASTE TECHNOLOGY
MADE IN GERMANY

Meat[®]
Components for good meat
Cracks
Technologie GmbH

Out of love for sausages



THE INNOVATION FOR NATURAL CASINGS

Meat Cracks Technologie GmbH succeeded
in developing two innovative products
for improved handling of natural casings:

M-TEC[®] Natural Casing No. 1
optimises storage.

M-TEC[®] Natural Casing No. 2
simplifies filling.

M-TEC[®]

M-TEC® NATURAL CASING NO. 1 FOR STORAGE

M-TEC® Natural Casing No. 1 is a powdery preparation, which, when dissolved in water, improves the quality of the casings and simultaneously permits unsalted stockage of the natural casings.

Simple and secure handling



After storage of the natural casings in salt or salt brine, they are rinsed with water and therefore desalted for further processing. Subsequently the natural casings are stored in the storage solution. To produce the storage solution, M-TEC® Natural Casing No. 1 is simply dissolved in water.



The desalted natural casings can be stored under refrigeration for 2–3 weeks in this solution.



The dosage of M-TEC® Natural Casing No. 1 is 2 percent.

Your benefits at a glance:

Product name:	M-TEC® Natural Casing No. 1
Product number:	10.00101
Application area:	Treatment of natural casings
Dosage:	2 percent in water
Benefits:	+ unsalted stockage + improved quality of casings
Suitable for Halal:	Yes

Offer your customers additional value by improving your natural casings with M-TEC® Natural Casing No. 1.



M-TEC[®] NATURAL CASING NO. 2

FOR FILLING

M-TEC[®] Natural Casing No. 2 is a powdery preparation, which, when dissolved in water, allows the casings to swell. The casings become smoother; knots are untied easier and different degrees of hardness level off which simplifies the filling process.

Simple and secure handling



Before filling, the natural casings are put into the pre-treatment solution. To produce the solution, M-TEC[®] Natural Casing No. 2 is simply dissolved in water.

The natural casings should be stored in the solution for at least 12 hours prior to filling.

The dosage of M-TEC[®] Natural Casing No. 2 is 1.5–2 percent.



Your benefits at a glance:

Product name:	M-TEC [®] Natural Casing No. 2
Product number:	10.00102
Application area:	Treatment of natural casings
Dosage:	1.5–2 percent in water
Benefits:	<ul style="list-style-type: none"> + Improved quality of casings through swelling + Smoother casings + Less knots + Degrees of hardness level off + Significantly reduced casing tear off + Time- & cost optimised filling process
Suitable for Halal:	Yes

The natural casings become smoother during storage in the pre-treatment solution, which significantly simplifies the filling process. The casings do not tear off easily which saves material and working time.

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INNOVATIVE PRODUCTS FOR IMPROVED SAFETY AND SUCCESS

The Meat Cracks Technologie GmbH develops, produces and sells functional additives, spice blends and technical additives for the food industry and, in particular, to the meat- and sausage products industry. With its experienced experts and innovative special solutions, the Meat Cracks Technologie GmbH provides for its customers the required worldwide technological lead since the company was founded in 2001.

The decision for Meat Cracks is a decision for innovative technologies, lasting consultation, professional competence and assured quality.

Your personal Meat Cracks expert will be glad to provide further information about the natural casing treatment agents without any obligation.

Please feel free to contact us!



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