

Fibrous Sausage Casing Tips

Sausage Casing Splitting

- 1) Over Stuffing - Measure stuffed sausage casing diameter and make sure stuffed diameter matches recommended for sausage casing.
- 2) Too dry during entire cook cycle - Sausage casing should be dried until sweat is out - then smoke. If smoked, finish in higher humidity of at least 50%.
- 3) Insufficient soaking - Soak sausage casings in 90* - 100* water for 20 to 30 minutes. Make sure water gets inside of casing.
- 4) Burrs or nicks - Burrs or nicks can be on the stuffing horn, clipper, stuffing table, or racks in smoke house.
- 5) Poor quality meat - High bacteria meat will gas (air in emulsion) and explode the sausage casing during processing.

Sausage Casings Wrinkling

- 1) Under stuffing - Measure stuffed sausage casing diameter and make sure stuffed diameter matches that recommended for casing.
- 2) Not cooling correctly - Probably cooling too fast. After showering hold sausage at room temperature for 30 to 60 minutes then place in cooler.

Sausage Casing Separating From Meat

- 1) Sausage casings not being soaked properly - Soak in 80* to 90* water for 20 to 30 minutes. Make sure water gets inside of casing.
- 2) Very high humidity through first cycle - Very high humidity and no drying in first cycle can cause early casing release.
- 3) Under stuffing casing - Stuff sausage casing to recommended stuffing diameter.