



CARL VON MICHALKOWSKI  
NATURDÄRME | NATURAL CASINGS

## CvM Salted products

### 1. Preparation:

Remove the salted hanks from the packaging and soak them in a cold water bath (15-20°C) for 12-24 hours.

If the hanks are left in a water bath for longer than 12-24 hours, we recommend storing the pickled goods in a cold store at 4-6°C, but never longer than 36 hours before processing (please note point 4).



### 2. Preparation before stuffing:

Before stuffing, allow the soaked product to drip off briefly and then open the soaked hanks, pull through once and soak for 30 minutes in warm water (30°C).



### 3. Stuffing:

Remove the ready to stuff hanks from the water.

Then spread out the individual ends so that they can be easily grasped and pulled onto the stuffing horn.

Now the natural casing can be stuffed.



### 4. Storage:

If parts of the soaked casings have not been processed after stuffing, please ensure that the product has sufficient time to drip off. Afterwards the natural casing should be preserved again with sufficient brine (25%) or salt. Please store the goods in a cool place to avoid contamination with microorganisms.



We would like to thank you for the trust you have placed in our products!

With us you as our customer are the centre of attention:  
We try to tailor each product precisely to your individual requirements and processes -  
just ask for more information!

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