



CARL VON MICHALKOWSKI
NATURDÄRME | NATURAL CASINGS

CvM Quickstart - Soft Tube (on strips with or without overlap)

1. Preparation:

Remove the natural casings on softtubes from the packaging and soak them in a container with sufficient cold water (15-20°C) for at least 1-2 hours.

For an even better stuffing result, we recommend splitting the contents of one E2 box into another E2 box.

If the hanks are left in a water bath for longer than 1-2 hours, we recommend storing the pickled goods in the cold store at 4-6°C, but never longer than 36 hours until processing (please note point 4).



2. Preparation before stuffing:

Before stuffing, let the already soaked product drip off briefly and place again for at least 30 minutes in a warm water bath (30°C) and soak it.



3. Stuffing:

Remove the ready to stuff hanks from the water bath.

Please hold the softtube at the loop provided and then pull the softtube with the loop onto the stuffing horn first.

Pull the softtube away from the machine as evenly as possible and hold the casing in place.



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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