

FOOD-GRADE CASING SOLUTIONS

Collagen Casing Product Catalogue

Professional. Reliable. Built for consistent production.

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Contact

Talk to the Cape Technologies team.

Technology with real commercial purpose

Practical casing solutions for modern meat production.

Cape Technologies

Cape Technologies connects South African food producers with high-quality collagen casing solutions designed for consistent processing, reliable performance and professional presentation. Our range supports sausage manufacturers, meat processors and food brands across pre-cooked, boiled, fried, dried and fresh applications.

INNOVATE • SUPPLY • EMPOWER

01

Quality

Food-grade products selected for dependable production performance.

02

Relevance

Casing ranges matched to specific cooking and processing methods.

03

Support

Responsive guidance to help customers select the right casing.

Five series. Five production needs.

Select the casing range that best matches the final product and cooking method.

RJCS

PRE-COOKED / SMOKED

BEST FOR

Hot dogs, frankfurters, bologna, mortadella and similar smoked sausages.

READY-TO-USE

RJBC

BOILED / HOTPOT

BEST FOR

Boiled sausages and hotpot applications requiring stable texture.

READY-TO-USE

RJFR

FRIED / DEEP-FRIED

BEST FOR

High-temperature frying with crisp bite and strong adhesion.

READY-TO-USE

RJDS

DRIED / CURED

BEST FOR

Salami, chorizo, lap cheong and other dried or cured products.

READY-TO-USE

RJFH

FRESH / GRILLED

BEST FOR

Fresh sausages for grilling, braaiing and pan-frying.

READY-TO-USE

RJCS

A

Applications

Hot dogs, frankfurters, bologna, mortadella, German-style wursts, andouille and kielbasa.

K

Key characteristics

Excellent permeability with minimal weight loss during smoking. High-temperature capable with a tender, pleasant bite.

U

Usage guidelines

Ready-to-use. Smoke at 65°C, then cook at 76–80°C.

CAPE TECHNOLOGIES



P IRC

CAPE TECHNOLOGIES



A

Applications

Boiled sausages and hotpot sausages.

K

Key characteristics

Excellent boiling and frying performance. Strong adhesion to the meat with stable texture and good mouthfeel.

U

Usage guidelines

Ready-to-use; no soaking. Steam or boil at 76–80°C for 30–40 minutes. Post-cooking: boil whole sausages for 8 minutes or hotpot portions for 2–3 minutes.

FRIED

CAPE TECHNOLOGIES



A

Applications

Designed for fried and deep-fried sausage applications.

K

Key characteristics

Formulated for high-temperature frying, with strong meat adhesion, intact structure and a satisfying crisp bite after cooking.

U

Usage guidelines

Ready-to-use; no soaking. Deep-fry at 130–150°C or pan-fry at 120–140°C for 2–3 minutes.

PIDS

CAPE TECHNOLOGIES



A

Applications

Lap cheong, salami, charcuterie and chorizo.

K

Key characteristics

Good moisture and air permeability, attractive finished appearance, controlled shrinkage after drying and manageable texture.

U

Usage guidelines

Ready-to-use; do not soak. Follow a two-step drying process at 55°C and then 65–68°C.

RJFH

A

Applications

Fresh sausages for braaiing, grilling and pan-frying, including bratwurst, grillwurst and Italian sausage styles.

K

Key characteristics

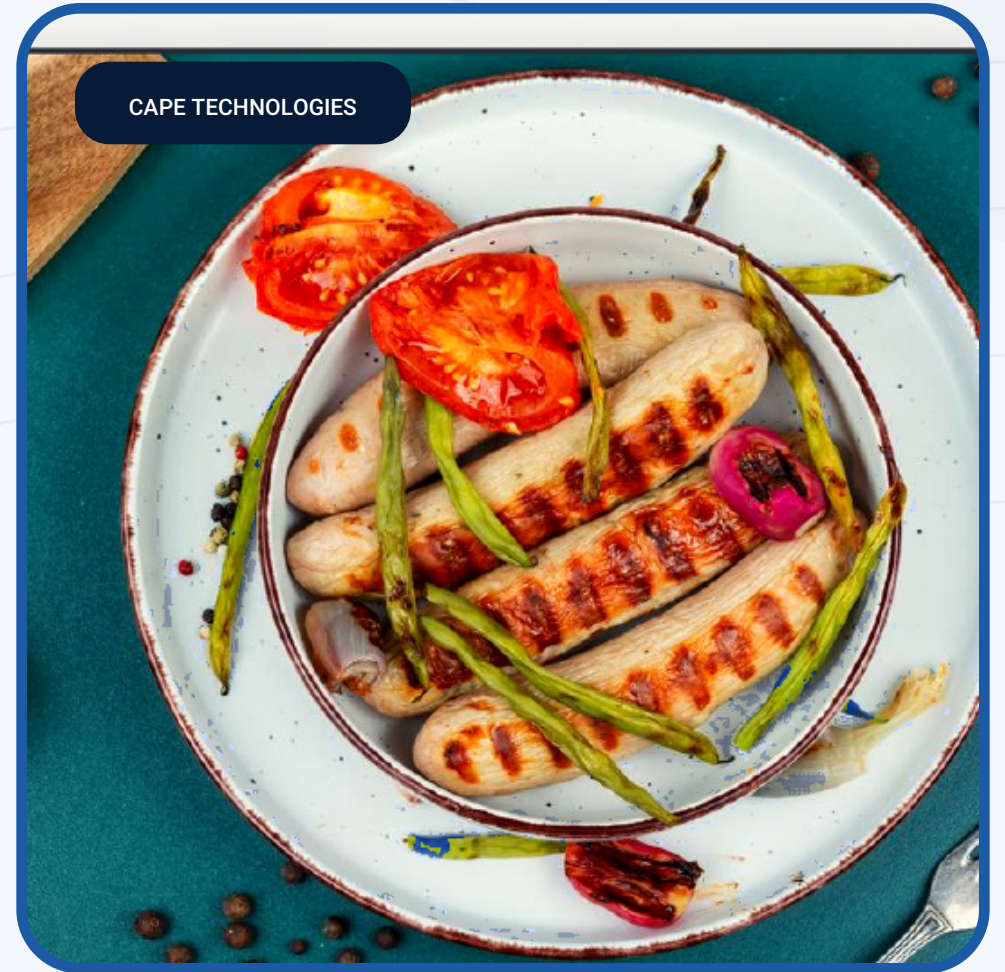
High heat resistance for pan-frying and braaiing, excellent bite, superior texture and strong shelf differentiation.

U

Usage guidelines

Ready-to-use; no soaking. For optimal results, pan-fry by heating gradually to 220°C.

CAPE TECHNOLOGIES



Processing summary

Key operating parameters for quick reference.

RJCS

PRE-COOKED / SMOKED

Stuffing speed

≤ Ø20: 500 pcs/min
≥ Ø21: 400 pcs/min

Drying

65°C, 25–35 min

Cooking

≤ Ø20: 76–78°C, 30 min
≥ Ø21: 78–80°C, 40 min

Suggestion

High-temperature roast or microwave

RJBC

BOILED / HOTPOT

Stuffing speed

≤ Ø20: 500 pcs/min
≥ Ø21: 400 pcs/min

Drying

65°C, 25–35 min

Cooking

≤ Ø20: 76–78°C, 30 min
≥ Ø21: 78–80°C, 40 min

Suggestion

Boil 8 min; hotpot 2–3 min

RJFR

FRIED / DEEP-FRIED

Stuffing speed

≤ Ø20: 500 pcs/min
≥ Ø21: 400 pcs/min

Drying

65°C, 25–35 min

Cooking

≤ Ø20: 76–78°C, 30 min
≥ Ø21: 78–80°C, 40 min

Suggestion

Fry at 130–150°C for 2–3 min

RJDS

DRIED / CURED

Stuffing speed

400 pcs/min (fixed)

Drying

Step 1: 55°C, 12–15 h
Step 2: 65–68°C, 4–6 h

Cooking

Not applicable

Suggestion

Slice and serve

RJFH

FRESH / GRILLED

Stuffing speed

Not specified

Drying

Not applicable

Cooking

Not applicable

Suggestion

Pan-fry by heating slowly to 220°C

05 / OPERATING GUIDELINES

Better handling. More consistent output.

Simple practices that protect casing integrity and production performance.

01

Ready-to-use

All products are ready-to-use and do not require soaking.

02

Sealed storage

Reseal opened packages to prevent the casings from drying out.

03

Hygienic workspace

Keep all contact surfaces clean and dry to maintain product integrity.

04

Horn size calibration

Use a stuffing horn approximately 2 mm smaller than the casing inner diameter.

05

Twist standard

A twist of 2.3–2.5 circles per link is recommended for a secure seal.

06

Avoid overstuffing

Do not exceed the nominal calibre by more than 1 mm.



LET'S TALK

Move your production forward with confidence.

Tell us what you manufacture, your cooking method and preferred calibre. We will help you identify the most suitable collagen casing series for your application.

TECHNOLOGY THAT MOVES INDUSTRY

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