



Iran Casing, an exporter of casing in Iran

25-year experience

Endorced by the Iran Veterinary Organization, Rosselkhoznadzor, and the Federation of Veterinarians of Europe



> About Us

Iran casing, with 25 years of working experience, produces and supplies premium sheep and beef casings. The company exports its productions to more than 15 countries including Germany, Spain, Italy, Poland, Romania, Russia, Azerbaijan, Armenia, Uzbekistan, and other countries of Central Asia. Casings that are produced in Iran recognize globally. Varna Casing is the trade name of this renowned company in countries such as Russia and countries enlisted in both Eurasian Customs Union and European Union. The contribution of Iran Casing with many international agents has led to tremendous accomplishments for the company in connection with producing and supplying casing. Offering competitive prices, packing productions hygienically, and supplying superior productions are amongst the distinguishable features of this reputable company. The creditability of Iran Casing has been approved by the Iran Veterinary Organization, Veterinary Organization of Eurasian Customs Union, Rosselkhoznadzor of Russia, and Veterinary Organization of the European Union. It is worth noting that Iran Casing contributes with some logistic corporations to transfer productions well. The experienced team of the company, which is responsible for offering services, stays in touch with customers regularly to gain a better understanding of their expectations. The team makes attempts to meet the needs of customers. . Iran Casing is administered by Ali Zarei in Tehran. He is one of the most experienced and well-known figures in the field.



Ali Zarei

> Why casing of Iran is one of the most desirable Casings in the world?

Casing processing in Iran dates back to thousands of years ago. The processed casing of Iran has always been one of the high-demand products worldwide. All the procedures of cleaning and casing processing have been done by hands so far throughout these long-lasting years. Experienced technicians precisely and delicately complete these procedures. It justifies why a large number of customers around the world have shown tendency to supply their casings from Iran.

As one of the most reputable companies producing casing in Iran, Iran Casing, with more than 25 years of industry experience, has had the honor to produce and supply natural beef and sheep casings. Our company has gained such remarkable success in the marketplace among both European and The Central Asian countries. Natural casing that is produced by Iran Casing has premium quality for manufacturing sausage. Natural casing of Iran Casing Company is characterized by the following features:



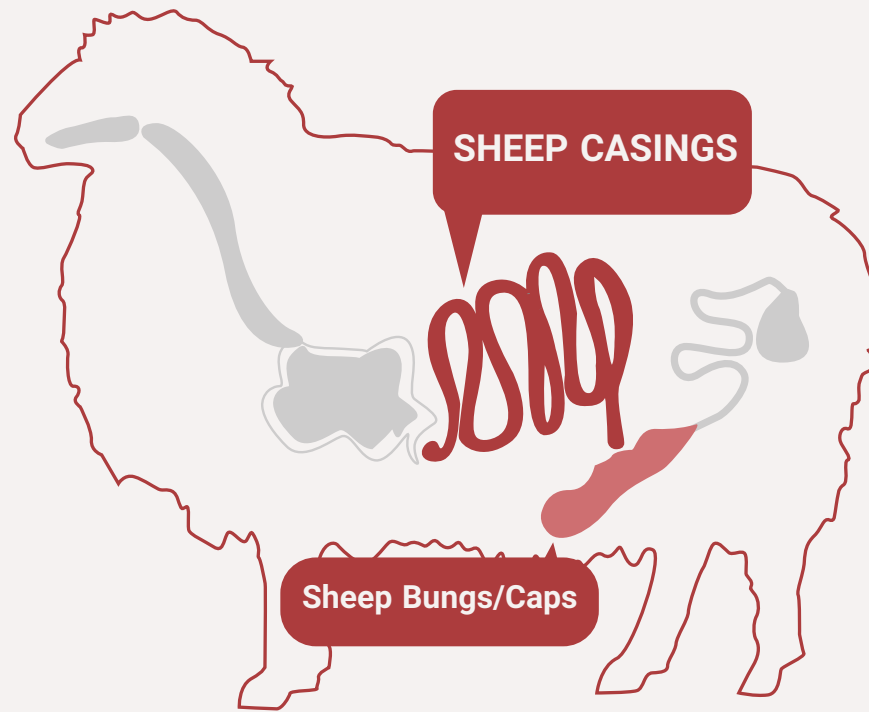
- Having Natural color
- Absorbing steam while cooking
- Having elasticity while being stuffed
- Showing high resistance against pressure and tear
- Maintaining the taste of sausage without conveying its flavor to it
- Being fresh and tender while cooking

> Quality

In Iran Casing, natural casing are washed and cleaned by hands. Traditionally, Natural casing is disinfected by salt. The company ensures you that casings have both natural color and flavor. Chemical parts and mucous membrane are removed carefully. After passing through various stages, the quality of natural casing is classified in three categories by diligent employees. Casing with the A quality signifies that casing is resistant against pressure and there is no gap or hole in it. Casing with the B quality represent that casing is persistent enough for keeping large sausages. Although casing with C quality has lower quality than the type B, it is still used for producing sausage and bologna sausage.



> **Production**



SHEEP

► Sheep Casing

Sheep casing is the smallest type of casing which is externally semitransparent. It's diameter is between 12-28 mm. Sheep casings are divided into 91-meter hanks. Sheep casing is used for producing the following products:

- Cocktail sausage
- Vina
- Breakfast sausage
- Frankfurt
- Tender and spicy sausage



Natural Sheep Casing		
Diameter	Quality	Average Approx. Stuffing Capacity Per 91-Meter Set
16 – 18 mm	AA- AB – B - BC	15 - 16 kg
18 – 20 mm	AA- AB – B - BC	17 - 18 kg
20 – 22 mm	AA- AB – B - BC	21 - 23 kg
22 – 24 mm	AA- AB – B - BC	25 - 27 kg
24 – 26 mm	AA- AB – B - BC	27 - 29 kg
26 – 28 mm	AA- AB – B - BC	29 - 31 kg
28 – 30 mm	AA- AB – B - BC	31 - 34 kg

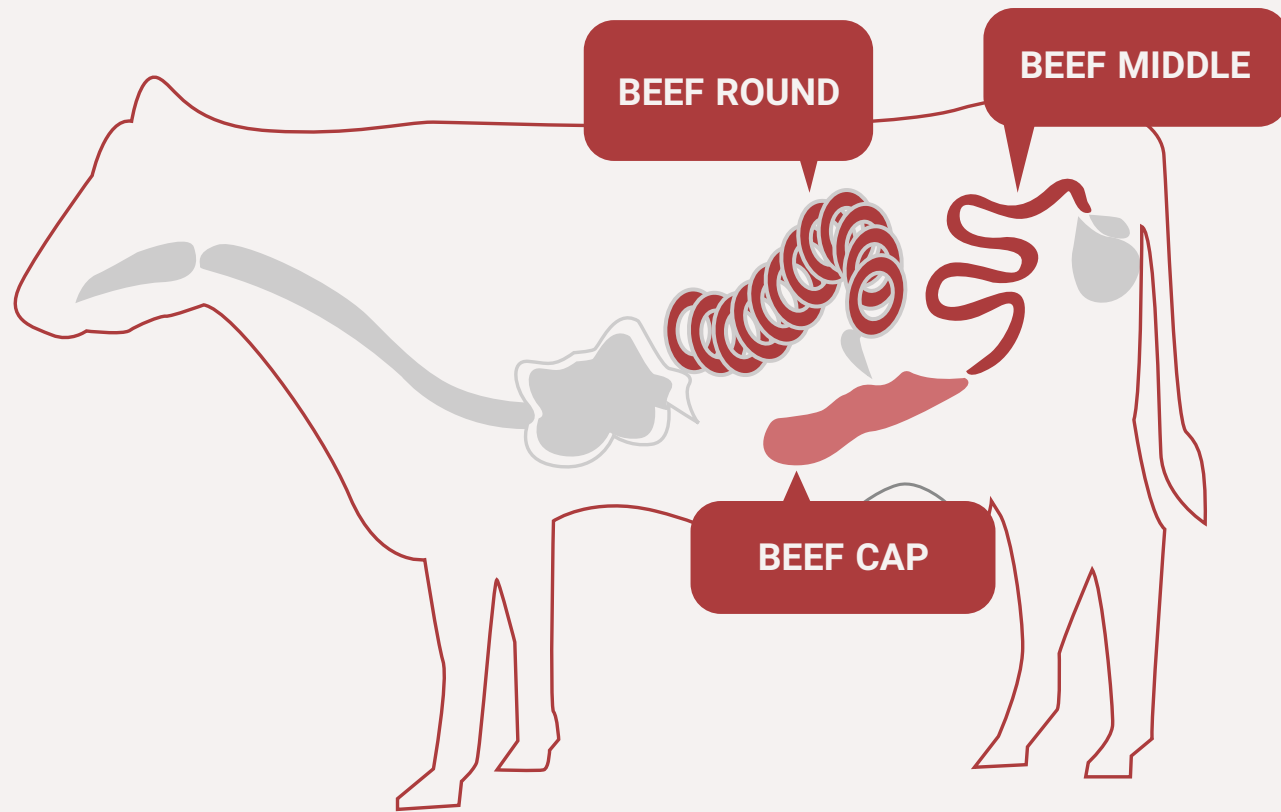
► Sheep Bungs/Caps

Sheep bung caps is the cleaned end part of an intestine. Its diameter and length varies reaching between 50-90 mm and 250-800 mm respectively. Sheep bung is often used for producing salami and Scottish Hough.



Sheep Bung/Caps

Diameter	Quality	Approx. Stuffing Capacity
-60 mm	A	1 Kg
60 - 70 mm	A	1 Kg – 1.5 Kg
70 mm - Up	A	1.5 Kg - Up



COW

► Beef Casing

Compared to sheep casing, beef casing enjoys having larger caliber. They are often used for producing high quality sausages or raw and cooked sausages such as Butifarra. Three main parts of beef casing include:



1. Beef Rounds

This type of intestine is circular and has 40 m long. It is often used to fill sausages such as Lioner, Jaggery, Bologna, Polish, and Holsteiner.

Beef Rounds		
Diameter	Quality	Average Approx. Stuffing Capacity Per 30-Meter Set
30 – 32 mm	A– AB	25 - 27 Kg
32 – 35 mm	A– AB	27 - 29 Kg
35 – 37 mm	A– AB	29 - 32 Kg
37 – 40 mm	A– AB	32 - 35 Kg
40 – 43 mm	A– AB	35 - 37 Kg
43 – 46 mm	A– AB	35 - 37 Kg
46 – 50 mm	A– AB	37 - 40 Kg
50 - Up	A– AB	40 Kg - up

2. Beef Middles

It is the longest part of intestine that has a thicker wall. It consists of some fat as well. This part of intestine is ideally used for filling both dried and semi-dried sausages including Salami, Bologna, and Liverwurst.



Beef Middles		
Diameter	Quality	Average Approx. Stuffing Capacity Per 18-Meter Set
40 – 45 mm	A– AB	26 – 29 Kg
45 – 50 mm	A– AB	29 – 32 Kg
50 – 55 mm	A– AB	32 – 36 Kg
55 – 60 mm	A– AB	36 – 41 Kg
60 – 65 mm	A– AB	41 – 45 Kg
65 mm - Up	A– AB	45 Kg - Up

2. Beef Bungs/Caps

Beef bungs is the cleaned end part of a beef intestine. Its wall is usually textural. It also has some fat. Beef bung is often used to produce salami, capocollo, bologna, and mortadella.



Beef Bungs/Caps		
Diameter	Quality	Approx. Stuffing Capacity Before cooking
- 95 mm	A	2.5 – 3 Kg
95 - 115 mm	A	3 – 3.5 Kg
115 - 125 mm	A	3.5 – 4 Kg
125 mm - up	A	4 Kg - Up



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