DE STEFANO INSUMOS

Fibrø® fibrous casing · Calibre chart

Regenerated cellulose reinforced with long-fibre paper. Shirred into sticks in our plant with RTU (ready-to-use) treatment: stuffed straight from the box, no soaking.

Fibrø® fibrous casing calibres by product

Product	Calibre (mm)
Straight salami and longaniza	Ø45, 50, 55 and 58
Milano salami	Ø80, 95 and 107
Bresaola and cooked loin	Ø107
Coppa, pork belly and cured loin	Ø107 to Ø165
Ham and mortadella	Ø165 to Ø195

- Inner treatment: meat cling (pieces sold in the casing) or easy peel.
- Shirred sticks compatible with automatic stuffing and clipping equipment.
- If you prefer to soak: warm water, take it out immediately.
- Quoted per metre. On request, impregnated with aromas and flavours.

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