



THE COLLAGEN CASINGS TRADE ASSOCIATION

Formed in 2006 by the Global manufacturers of collagen casings, the CCTA exists to support and promote their use.

Our mission is:

To advance the common interests of members by representing the industry effectively in legislative and administrative matters.

To provide a forum for members to review legislative developments and actively promote the use of collagen casings.

Membership includes the key global manufacturers of collagen casings:

Devro, Fabios, Fibran, Nippi, Nitta, Viscofan

Our customers are manufacturers of sausages world-wide who use collagen casings to produce consumer preferred sausages and appreciate their key properties:

Reassurance about product traceability

Productivity and ease of use

Low manufacturing costs

We're on the case for collagen



THE BENEFITS OF COLLAGEN CASINGS

Traceability/Safety

When using collagen casings, there is no need to worry about these issues. Collagen casings are made from safe materials, have a low bio-burden, and the collagen extraction methods used make the casings safe for food use. Traceability information is always available.

Superior Productivity

Edible collagen casings provide a superior yield based on ready-to-stuff materials, longer shirred lengths and high speed stuffing capabilities. Rework is minimised via consistent strand length and size control.

Ease of Use

Edible collagen casings are ready to use straight from the box and horn loading is quick and easy. There is no preparation time (soaking and untangling of bundles) required. Reliable, consistent supply and availability are realities.

Lower Production Costs

Edible collagen casings do not need to be stored in a "chilled" environment and they are easy to use with no product losses prior to stuffing. Pricing is relatively stable making costs predictable - in addition to there being no seasonal variations. The processor can count on lower production costs with better productivity, production standardisation (at all levels), and less labour.

Consistent Size Control

Customers can count on consistent diameter products and constant sausage length, making packaging quicker and easier, with reduced "give-away".

Consumer Preference

Sausages manufactured in collagen casing are healthy, tender and have a superior cooked appearance.

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