

natural casings

Since the company was established in 1923 Reichherzer & Co was dealing with natural casings. From that time on, contacts have been made on all continents to supply our customers with the highest quality of natural casings.

beef casings

caliber: 30/32 - 50+

hog casings

caliber: 26/28 - 44+

sheep casings

caliber: 16/18 - 26/28

Time did not stand still and innovations have been found to make production of natural casings easier and faster. Instead of selling salted Hanks, you as our customer are able to choose shirred casings in different variations, to get the best performance out of the latest machinery.

- STO (softtubes without overlapping)
- HTO (hardtubes without overlapping)
- HTOD (hardtubes with divider)
- HTM (hardtubes with overlapping)

To avoid hours of soaking before you can work the casings, ask for preflushed casings! Just take the preflushed casing out of the bag and stuff it.

Even if it is preflushed it will stay fresh for weeks!



artificial casings

Every casing has its own area of application. Therefore it is very important for us to offer you a wide range of different articles for different products. As official dealer of well known producers we offer first class products for every range.

PLASTIC CASINGS

For every shape and in every color. Stable calibers, flexible casings, straight or ringed, smokable or not! Choose from different possibilities!

FIBROUS CASINGS

Perfect to use for dried and smoked salami or cooked sausege. Take a look and find the right product for you!

COLLAGEN CASINGS

Does not matter if the casings needs to be edible, non edible, ringed or straight, printed or not, for cooked or fresh sausage. We got it all!

SPECIAL CASINGS

You got a new product in your mind or looking for a special casing for a high quality product! Have a look, here they are!

From the beginning, the production of foodstuff was always superior and high quality work. As our requests in food is always growing, it is necessary to realize the importance of FOOD in our LIFE!

We should try to keep FOOD on a HIGH QUALITY level.

Through our worldwide contacts it is easy to keep up with developments so that those innovations will help you to satisfy you and your customers to enjoy!