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HUKKI's are used in the production of dry sausage like smoked, airdried or salami with mould. The combination of textile tube and fine collagen film produces high strength and good elasticity. The permeable sausage casing cuts down the drying time. Watervapour and smoke permeate easily.



HUKKI

Diameter :
40 - 200

Customizing :
- bundles
- reels
- shirred

Customizing in cut pieces :
- one end sewn
- tied and looped
- sewn to shape



HUKKI NET

Diameter :
40 - 145

Customizing :
- bundles
- reels
- shirred

Customizing in cut pieces :
- one end sewn
- tied and looped
- sewn to shape



HUKKI HITCH & GITTERNET

Diameter :
45 - 175

Customizing :
- bundles
- shirred

Customizing in cut pieces :
- tied and looped



HUKKI HONEYCOMB

7, 8, 9 or 12 meshes

Diameter :
65 - 175

Customizing :
- bundles
- shirred

Customizing in cut pieces :
- tied and looped



HUKKI LARGE HONEYCOMB

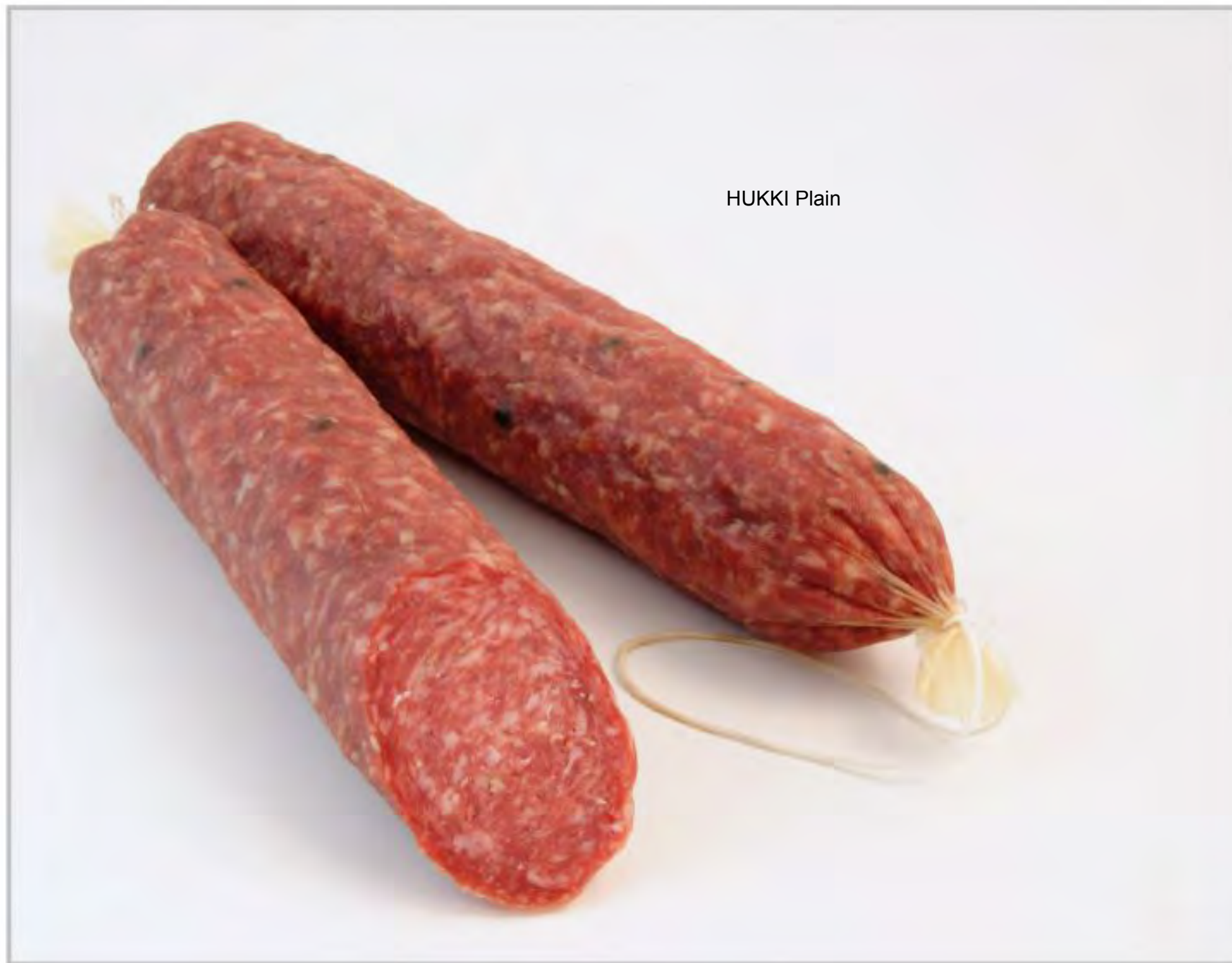
3, 4 or 6 meshes

Diameter :
80 - 175

Customizing :
- bundles
- shirred

Customizing in cut pieces :
- tied and looped





HUKKI Plain





HUKKI PLAIN



HUKKI PLAIN
sewn bag



HUKKI PLAIN



HUKKI NET



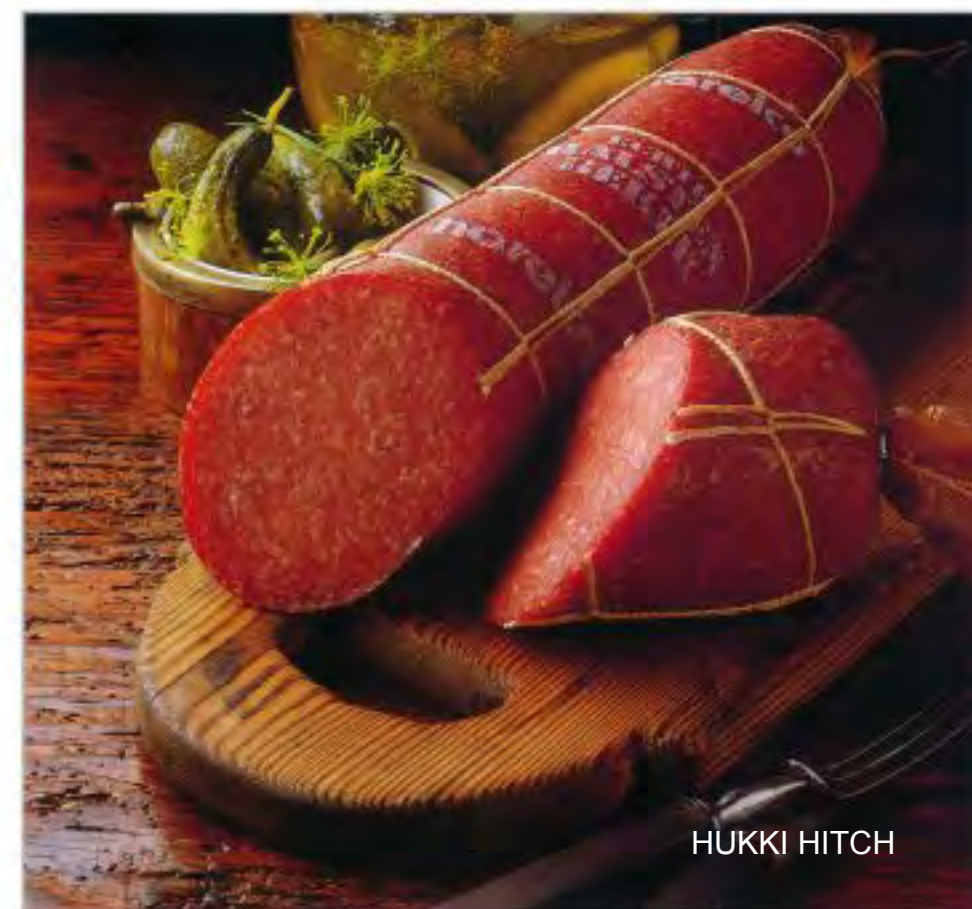
HUKKI NET



HUKKI GITTERNET



HUKKI PLAIN

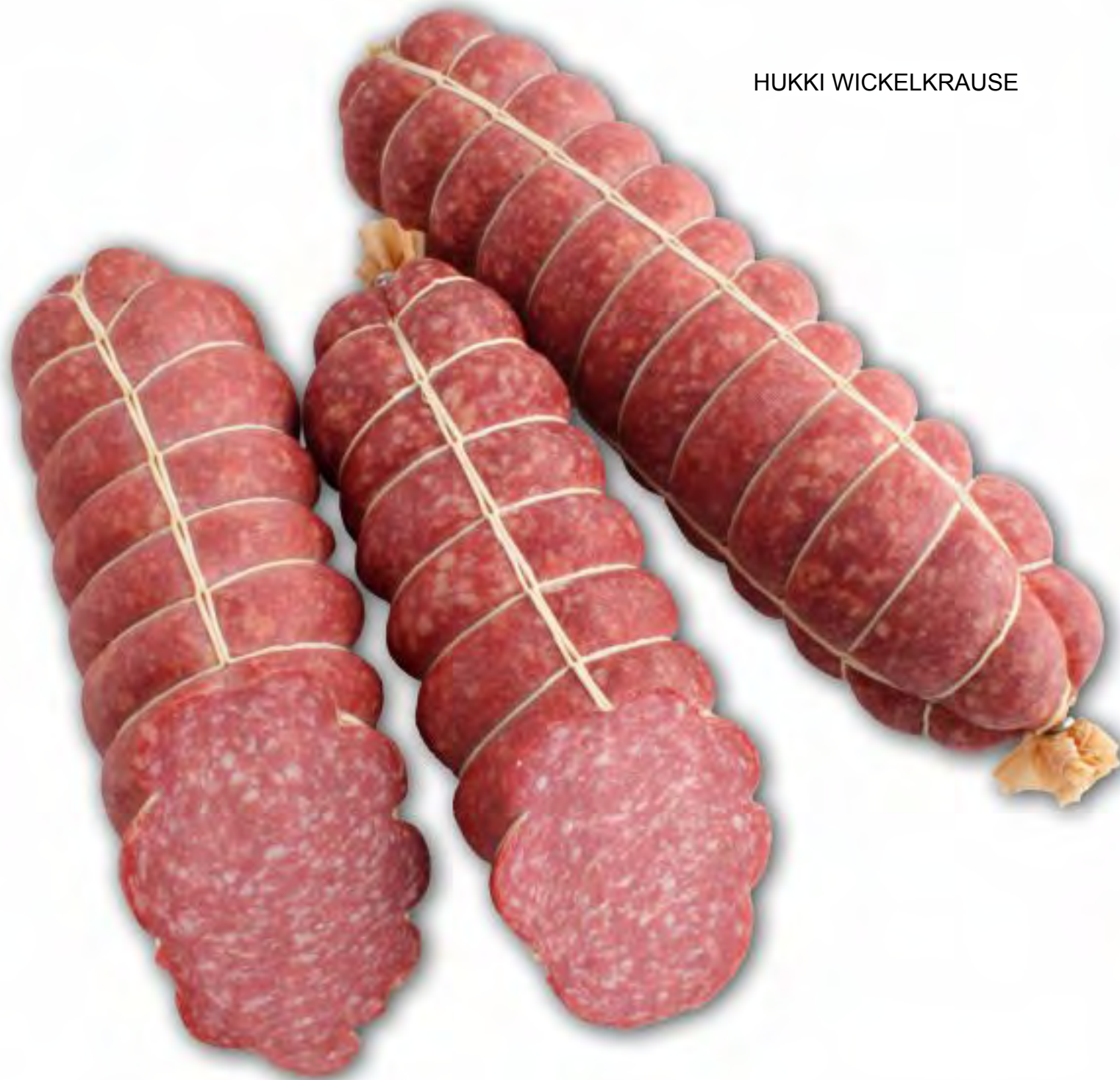


HUKKI HITCH



HUKKI WICKELKRAUSE

HUKKI WICKELKRAUSE

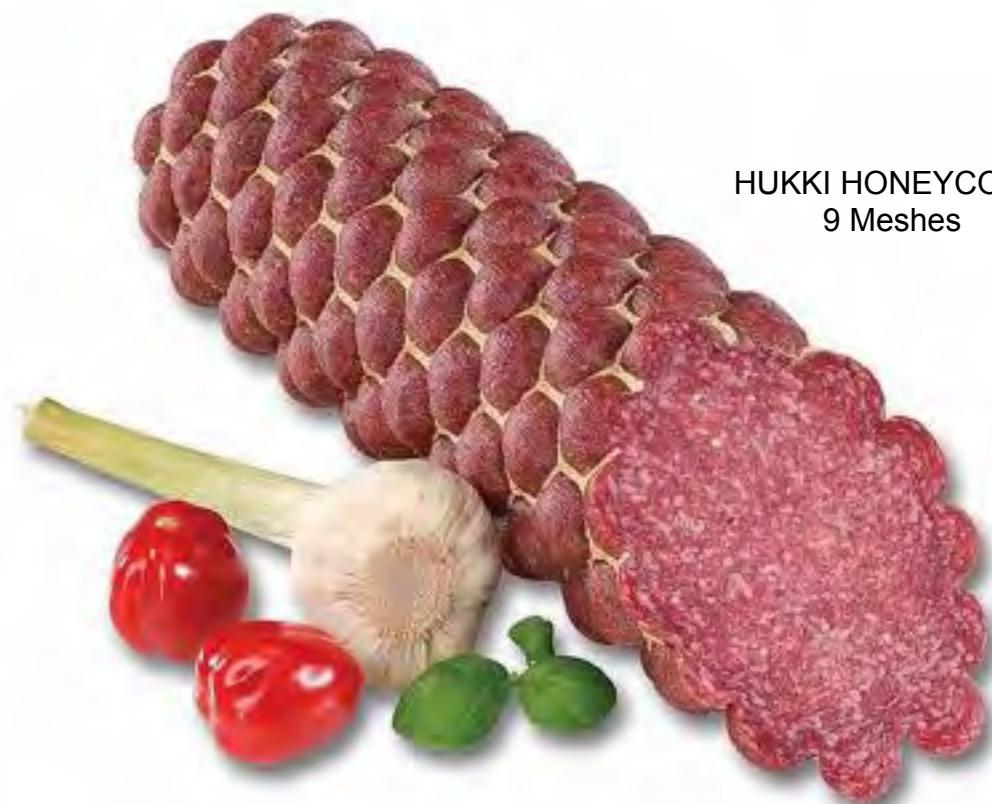




HUKKI GITTERNET



HUKKI BUNG FOR BENDING



HUKKI HONEYCOMB
9 Meshes



HUKKI HITCH



HUKKI LARGE HONEYCOMB
6 Meshes



HUKKI LARGE HONEYCOMB
6 Meshes



HUKKI HITCH
green / white



HUKKI LARGE HONEYCOMB
6 Meshes



HUKKI LARGE HONEYCOMB
6 Meshes

HUKKI GITTERNET



HUKKI LARGE HONEYCOMB
6 Meshes



HUKKI LARGE HONEYCOMB
3 Meshes



HUKKI HITCH



HUKKI LARGE HONEYCOMB
6 Meshes





HUKKI HITCH

Die leichte Putensalami mit dem guten Geschmack.



HUKKI HITCH



HUKKI PLAIN
round bottom
sewn to shape



HUKKI GITTERNET





HUKKI GITTERNET



HUKKI Ring 55



HUKKI FATEND
35cm



HUKKI
BUNG
FOR
BENDING



HUKKI FATEND
35cm



HUKKI BUNG for Bending





HUKKI PLAIN
BRESAOLA





Converting: sewn cap



HUKKI
BUNG NET



HUKKI BUNG NET



HUKKI PLAIN



HUKKI Bung for Bending



HUKKI BUNG NET



HUKKI™ offers a new casing, featuring a fine collagen film and a very strong textile tube, designed for slice applications. The casing with highest strength enables the operator to stuff casings to higher density, exceptional caliber control allows for better slicing yields. The new HUKKI - VFX is designed for holding a consistent diameter for portion control and minimum waste. With all advantages of collagen casings comes high efficiency and cost reduction for peeling and slicing.





LA GRANATA



Salame dalla forma unica ed innovativa, la Granata viene prodotta con ingredienti di altissima qualità: nel suo impasto vengono impiegate carni pregiate, tra cui la coppa, ed il tutto è profumato con vino da tavola.

SALAME LA GRANATA

Cod.: 6130

Peso: circa 500 g

Imballo: Cartoni da 9 pezzi



HUKKI Fat End

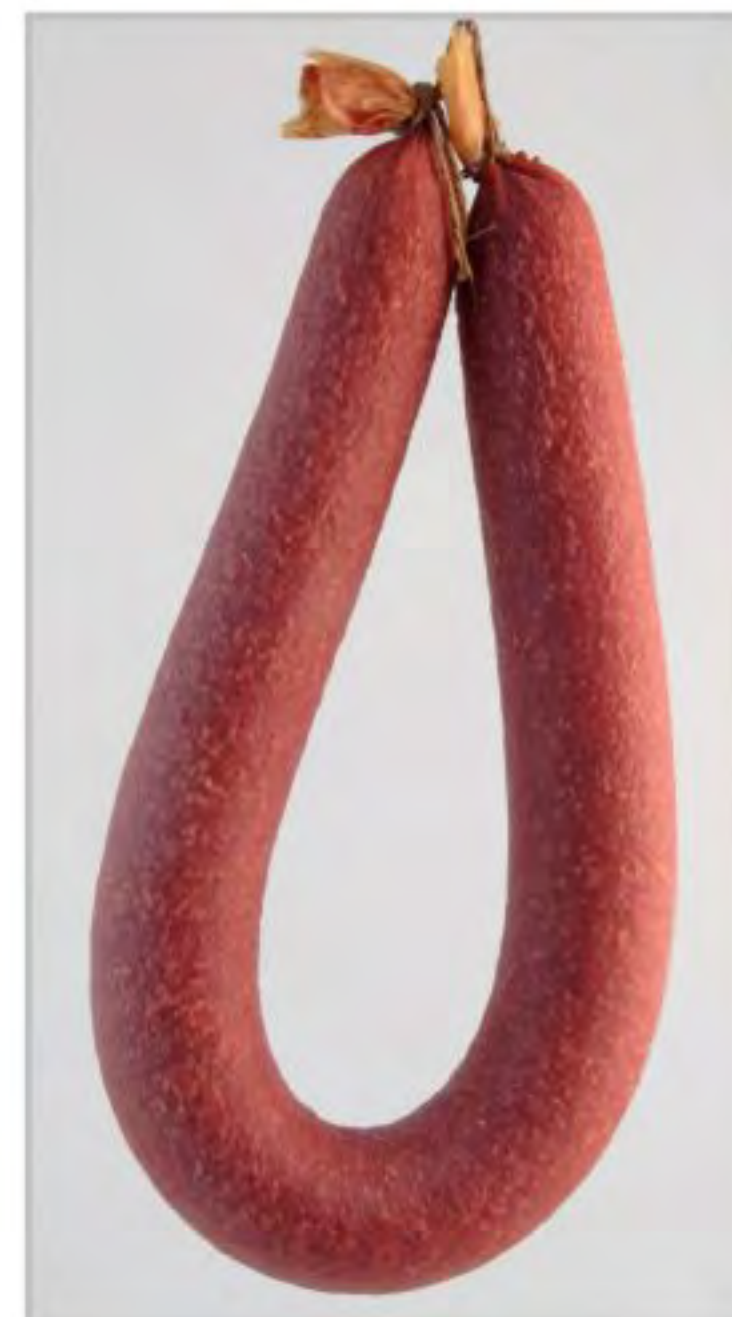
Caliber 75 top — 65 bottom
Length ca. 70 cm

Caliber 75 top — 65 bottom
Length ca. 65 cm

Caliber 65 top — 55 bottom
Length ca. 45 cm

Caliber 65 top — 55 bottom
Length ca. 35 cm



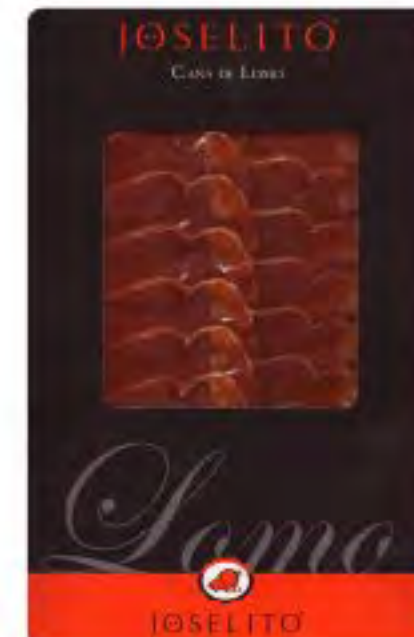




HUKKI
HONEYCOMB
3 Meshes
MORCON



HUKKI PLAIN
LOMO





HUKKI GITTERNET



HUKKI PLAIN



HUKKI HITCH



HUKKI Bung for Bending



HUKKI HONEYCOMB



HUKKI GITTERNET



HUKKI LARGE HONEYCOMB



HUKKI WICKELKRAUSE



HUKKI HONEYCOMB



HUKKI NET



HUKKI GITTERNET



HUKKI LARGE HONEYCOMB



HUKKI LARGE HONEYCOMB



HUKKI HONEYCOMB



HUKKI HONEYCOMB



HUKKI HITCH



HUKKI HITCH



HUKKI GITTERNET



HUKKI HONEYCOMB



HUKKI HONEYCOMB



HUKKI WICKELKRAUSE



HUKKI HITCH





HUKKI HONEYCOMB



HUKKI HITCH



HUKKI PLAIN



HUKKI HONEYCOMB



HUKKI HONEYCOMB

Metten.
Lufttrockene Sauerländer.
Ungeräuchert.



HUKKI LARGE HONEYCOMB



HUKKI HONEYCOMB

Art.Nr. 321

Truthahn-Salami

Hergestellt rein aus
Truthahnbrustfleisch mit geringem
Schweinespeckanteil
Fettgehaltsstufe 15%
± 5% nach
Abschluß der
Herstellung



Sti
ca.
Ve
2 S
od
Da
HU
MI

HUKKI GITTERNET



TOKKA-LÄMMINSÄVUPORONPAISTIT
Korona- ja lämminsäviporontäpät (1)
Korona- ja lämminsäviporontäpät (2)
Korona- ja lämminsäviporontäpät (3)
Korona- ja lämminsäviporontäpät (4)
Korona- ja lämminsäviporontäpät (5)
Korona- ja lämminsäviporontäpät (6)
Korona- ja lämminsäviporontäpät (7)
Korona- ja lämminsäviporontäpät (8)
Korona- ja lämminsäviporontäpät (9)
Korona- ja lämminsäviporontäpät (10)

Lapin Mainio Maku
TUOTEJALOSTE OY



HUKKI LARGE HONEYCOMB



HUKKI HITCH



HUKKI HONEYCOMB

Nyt Poutun
herkulliset UUTUDET
meiltä TARJOUSHINTA

KANNUSLEIKE

Poutun
SALAMI



HUKKI HONEYCOMB & HUKKI NET



HUKKI LARGE HONEYCOMB



DAISY SLICE FIBROUS
LARGE HONEYCOMB
6 Meshes



HUKKI HITCH



HUKKI GITTERNET



HUKKI HITCH



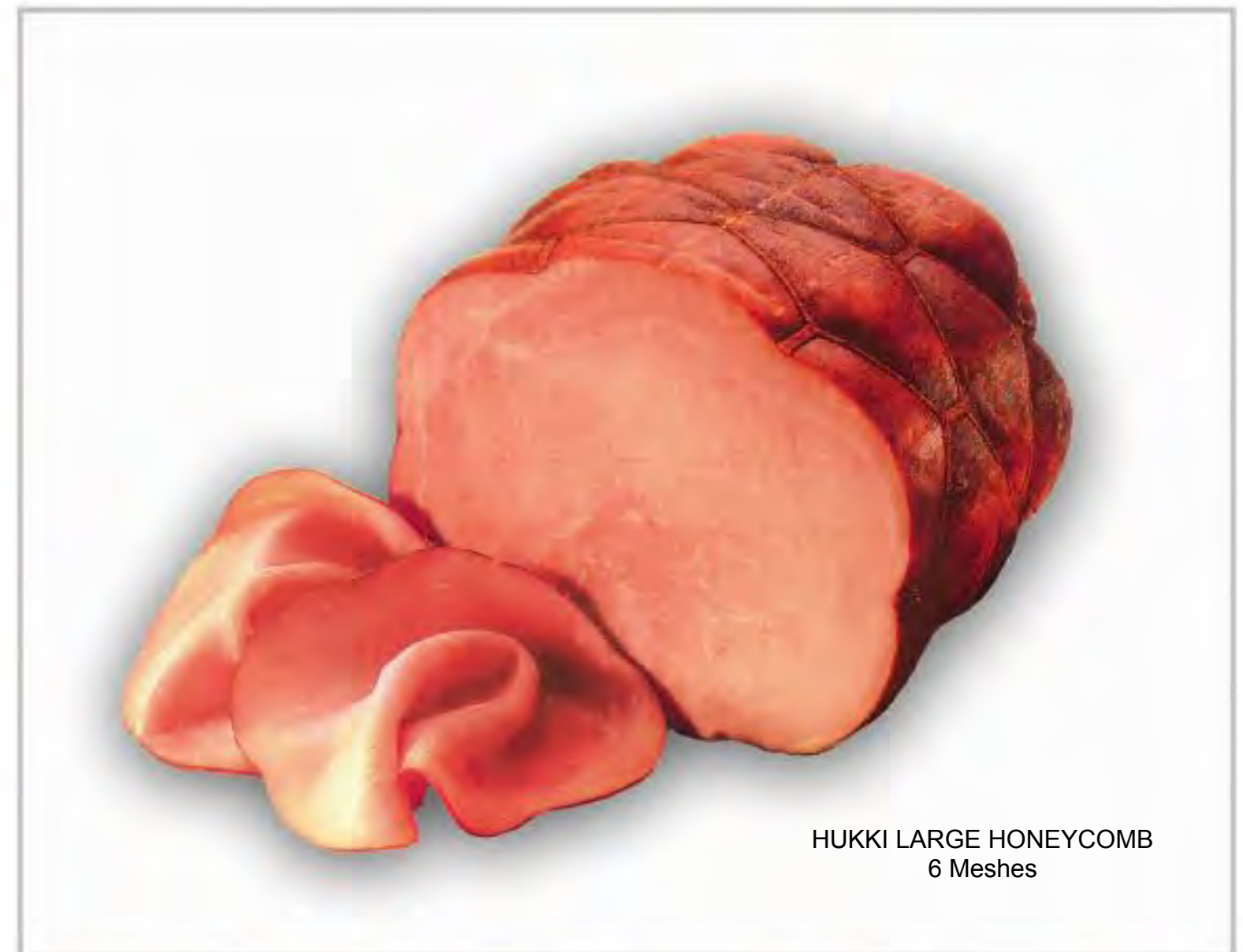
HUKKI HITCH



HUKKI NET



HUKKI HITCH



HUKKI LARGE HONEYCOMB
6 Meshes



12 Meshes

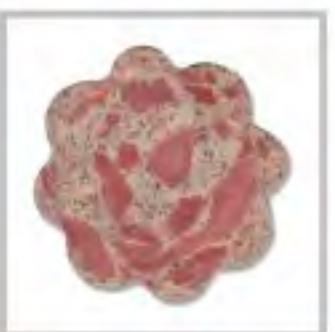


6 Meshes

HUKKI HONEYCOMB



HUKKI HONEYCOMB
12 Meshes





Doppelte Frische!

teilbare
Packung



Redlefsen Art. Nr.	Artikelbezeichnung	Gewicht in Gramm	Kartoninhalt
80336 01	Cervelatwurst 2x60g	120g	10
80335 01	Salami 1A 2x60g	120g	10
80337 01	Pfeffersalami 2x60g	120g	10
82253 01	Mortadella 2x60g	120g	10
82254 01	Jagdwurst 2x60g	120g	10
82255 01	Bierschinken 2x60g	120g	10
83175 01	Kochschinken 2x60g	120g	10
82252 01	Bierwurst 2x60g	120g	10

Die neue Reißverschluss
DOPPELPAKUNG von
Redlefsen:
Getrennt zu öffnende
Packungen garantieren
mehr Frische.

Metzger-Qualität
im frischen Streifen-Design.









DAISY SLICE FIBROUS

Daisy Slice Fibrous casings are suitable for smoked or dried products. Fibrous permits perfect smoke penetration and moisture evaporation for fast consistent production. Meat cling can be tailored to any emulsion requirements to maximize yield and minimize purge.



Daisy Slice Fibrous casings were developed for the production of all types of dry sausage, cooked or scalded sausage, semi-dry sausage, smoked sausage, and for pressure-stuffed uncooked or cooked cured meat products. Graduated levels of impregnation provide the individual product lines with controlled meat cling properties.

- **Storage**

Please store HUKK Daisy Fibrous casings in a cool and dry place at room temperature (ideally below 30°C and <65% r.h.). Detrimental effects of light and dust can best be avoided by storing the casings in their original shipping carton.

- **Soaking**

Allow the casings to soak in lukewarm running water for about 10 minutes – shirred casings should soak for 30 minutes. They will then be sufficiently flexible for optimum performance in every phase of processing.

- **Stuffing**

Fill the casing tightly without any air pockets, observing the recommended stuffed diameter. This will prevent any bursting during normal expansion. Close the casing by tying or clipping.



BUNG FOR BENDING



To get a curved appearance stuff the straight casing, close the open end with a clip and bend casing strongly by hand. An additional string to get always the same curved appearance is available on request.





There is a casing just right for your application.

With meat cling

sliceable dry sausage, dry sausage coated with spices etc., smoked cooked sausage, cured smoked meat, dry sausage

With reduced meat cling

sliceable dry sausage (peeled, sliced, stacked and packed for retailing) other sliceable dry sausage specialties (pizza topping salami etc.)

With low meat cling

spreadable dry sausage, pressure-stuffed uncooked cured meat (rolled ham, sectioned-and-formed meat)

With no meat cling - easy peel coating

cooked sausage varieties with high sausage mix adhesion, pressure-stuffed cooked cured meat products (cooked hams, sectioned-and-formed meat)

HUKKI Daisy Slice Fibrous

casings are available in all commercial conversions: cut lengths, tied and looped with safety closure, pre-stuck and/or punched, shirred or in bundles.

HUKKI Daisy Slice Fibrous casings offer many different options for enhancing the sausage's visual appeal. The casings are available in many different colours and designs.



Choose among coloured casing and net colours. (i.e. mahogany + green net)

Nominal Diameter (mm)

50 55 60 65 75 80 90

95 105 108 110 120 140 170

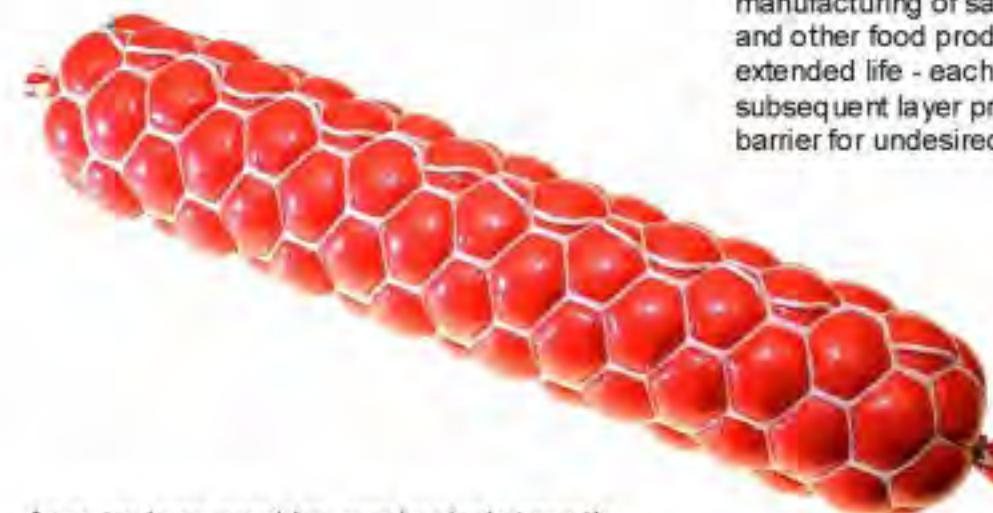
Please note that the stuffing diameter varies from nominal diameter.



DAISY SLICE MULTILAYER

HUKKI Daisy Slice Plastic for cooked products, not to be smoked or dried. The high barrier to moisture and oxygen maximizes yields and protects flavour. Rigid caliber stability guarantees consistent slice size for tight spec, fixed-weight packaging.

A multilayer structure allows manufacturing of sausages and other food products of extended life - each subsequent layer provides a barrier for undesired agents.



An outer layer provides mechanical strength, flexibility (especially after soaking) and ensure an excellent oxygen barrier (prevents oxidation of fats, vitamins, dyes and growth of aerobic bacteria).

Middle layers prevent escape of steam from a finished product to maintain its weight and extend its shelf life.

An inner layer ensures casing-to meat adhesion, preventing the creation of jelly deposits. Additionally, the multilayer structure also ensures an effective aroma protection, what is of key importance for packaging strong-aroma products (prevents loss of sensory properties of a packaged product and aroma penetration to other products on a shelf).

HUKKI Daisy Slice Plastic casings ensure an excellent casing-to-meat adhesion after cooking, and peel off easily at the same time.

HUKKI Daisy Slice Plastic feature precise width control and optimal thermo shrink ability, what gives a possibility to predict a shape of the finished product (ensures uniformity of sizes and shapes).

HUKKI Daisy Slice Plastic features an excellent oxygen/steam barrier, as well as UV protection.



- **Soaking**
Soaking before use, soak in water at the temperature of up to 25°C for approximately 10-15 minutes (approximately 30 minutes for shirred casings) when soaking, the whole casing should be immersed in water
- **Stuffing**
any type of filling machines (manual or automatic)
- **Heat processing**
products in casings may be heat-processed, i.e. steam-simmered or cooked in temperatures of up to 100°C, steam-simmering in the temperature of 80-85°C is recommended.
- **Cooling**
after heat processing, cool cased products using air or cold showers
- **Storage**
Storage and use original packaging for storage and transportation store in clean, dry and airy storage room (15-25°C) when frozen, keep casings in original packaging at room temperature for 24 hours before use.

HUKKI Daisy Slice Plastic is available in a rainbow of colours.



The combination of casing and net in any colour is possible in order to meet your requirements. (i.e. gold and red ...)

Nominal Diameter (mm)

50	55	60	65	73	80	85	90	100
110	120	127	140	147	153	166	178	191

Please note that the stuffing diameter varies from nominal diameter.



DAISY SLICE COLLAGEN



HUKKI Daisy Collagen for smoked, scalded and smoked or dried products like pepperoni or traditional dried, Italian style, salamis made best in collagen.

HUKKI Daisy Slice Collagen is available in different colours and combinations with different sizes of net and net colours. (i.e. mahogany coloured casing with green or blue net)



- **Soaking**
Soaking before use, soak in water at the temperature of up to 25°C for approximately 2-3 minutes (app. 15 minutes for shirred casings) when soaking cut pieces with clip and loop, keep the open end dry
- **Stuffing**
any type of filling machines (manual or automatic)
- **Heat processing**
products in casings may be heat-processed, steam-simmering in the temperature of 80-85°C is recommended.
- **Storage**
Storage and use original packaging for storage and transportation store in clean, dry and airy storage room (15-25°C)



Nominal Diameter (mm)

50	55	60	65	70	75	80	90	100	120
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Please note that the stuffing diameter varies from nominal diameter.

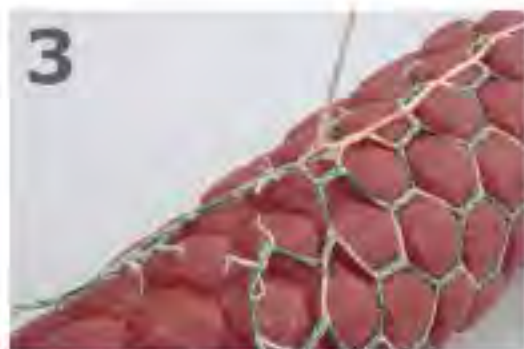


Rip Cord

Rip Cord on Daisy Slice casings allows for fast and easy net and casing removal.

It increases the efficiency of slicing operations and simplifies casing removal at the service deli.

The unique design of the Rip Cord runs under the netting through the entire length of the casing.



To remove the net, simply cut the sausage at one end below the Rip Cord (1). Take the end as a handle of the Rip Cord (2) and tare the netting open with the Rip Cord (3).

It cuts the netting as it is ripped away from the casing.



Now the open net is easy to remove as well as the casing.