



ABSOLUTE CUSTOMER SATISFACTION

BY SUPPLYING SUPERIOR HYGIENIC PRODUCTS

NATURAL SHEEP CASINGS



Natural Casings



PRODUCT CATALOGUE





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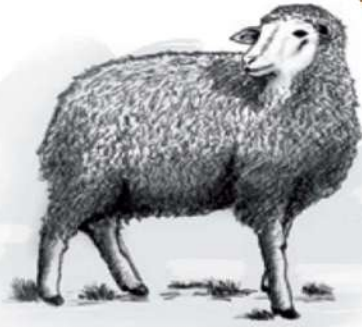
Years of experience

Since 1947, our family has been dedicated to this business. With four generations of experience, we've built a legacy of trust and quality. We are proud to have a network of highly satisfied buyers spanning the globe, a testament to our enduring commitment to excellence.



Our main facilities and major logistic center is located in Pakistan and we have plants in Morocco, Argentina, Brazil and China where our professional teams process the best quality raw materials collected all over the world.





Natural Sheep Casings

"Natural sheep casings are ideal for both fresh and cured sausages, as well as products with a small diameter such as frankfurters, fresh sausages, Longaniza, and Chistorra. The origin of the casing can vary, which may influence the final characteristics of the sausage and the preparation method."

Natural Sheep Casings in Nets



ADDITIONAL INFORMATION

PRESENTATION:

Net x 1 hanks

Barrel of 200 hanks

CONSERVATION: Salted/In brine

QUALITIES: AA Quality, A Quality, AB Quality AB, B Quality

Available calibers:

**18/20, 19/21, 20/22, 21/23
22/24, 24/26, 26/28, 28/30**

RECOMMENDATIONS FOR USE

Salted hanks:

- Place the hanks into a container with warm drinking water for 30 minutes
- Recommended water temperature should be between 30-35°
- Let drain

☺ Hanks in brine:

- Place the hanks into a container with warm drinking water for 20 minutes
- Recommended water temperature should be between 30-35°
- Let drain



Our Commitment to Quality & Food Safety

At Five Stars Casing, we are dedicated to achieving customer satisfaction by supplying on-time, superior, and hygienic products at a competitive price. We achieve this through the continuous implementation and improvement of our quality management system and the proper training of our employees.

We adhere strictly to current Good Manufacturing Practices, statutory laws, and customer requirements, ensuring that all our products meet the highest standards of food safety and hygiene.



— *Natural Sheep* —
Casings in a Bag

ADDITIONAL INFORMATION

PRESENTATION:

Bag x 2 hanks

Cubes of 20 or 60 hanks

CONSERVATION: *In brine*

QUALITIES: *AA Quality, A Quality, AB Quality AB, B Quality*

Available calibers:

18/20, 19/21, 20/22, 21/23 22/24, 24/26, 26/28, 28/30
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Natural sheep casings are perfect for fresh and cured sausages as well as for the sausages with small diameters such as frankfurter, fresh sausages, longaniza, chistorra, etc. Its origin may vary depending on the characteristics of the sausage and the means to use it.



ADDITIONAL INFORMATION

PRESENTATION:

SOFT TUBE:

Tube of 50 cm

Cubes of 30 hanks. Net x 2.

Barrels of 200 hanks. Net x 2.

SEMI-RIGID TUBE:

Tube of 33 cm

Boxes of 5 or 10 hanks.

CONSERVATION: In brine

QUALITIES: AA Quality, A Quality, AB Quality AB, B Quality

Available calibers:

**18/20, 19/21, 20/22, 21/23
22/24, 24/26, 26/28, 28/30**

RECOMMENDATIONS FOR USE

- Place the hanks into a container with warm drinking water for 60 minutes

- Recommended water temperature should be between 30-35°.

- By complying with the guidelines we achieve that the casing is perfectly extracted from the tube, we enhance its elasticity and increase its resistance.

QUALITY IMPROVEMENT
is Our First Choice



Natural Sheep
Casings in a Pot



Available In UAE Stock Only



ADDITIONAL INFORMATION

PRESENTATION:

Pot x 2 hanks

Boxes of 6 pots

CONSERVATION: *In brine*

QUALITIES: AA Quality, A Quality, AB Quality AB, B Quality

Available calibers:

**18/20, 19/21, 20/22, 21/23
22/24, 24/26, 26/28, 28/30**



Available In UAE Stock Only.

RECOMMENDATIONS FOR USE

Hanks in brine:

- Place the hanks into a container with warm drinking water for 20 minutes
- Recommended water temperature should be between 30-35°
- Let drain



Natural Beef Casings

The natural beef casings are characterized by having wider caliber and are suitable for use in sausages of high quality, raw, cooked or cured such as blood sausage or butifarra.



PRESENTATION:

Net x 1 Hank

Hank

Cubes of 50 hanks

Barrels from 140 to 220 hanks

CONSERVATION: Salted/ in Brine

QUALITIES: Quality: A, AB and Domestic

— NATURAL —
Beef Rounds

ADDITIONAL INFORMATION

RECOMMENDATIONS FOR USE

Salted hanks or hanks in brine:

- Place the hanks into a container with cold drinking water between 2 and 4 hours
- Let drain
- Place the hanks into a container with warm drinking water between 10 and 20 minutes
- Recommended temperature of warm drinking water should be between 30-35°
- Let drain

Available calibers:

**34/36, 36/38, 38/40,
40/43, 43/46, 46/48, 48+, 52+**



NATURAL
Beef Middles



ADDITIONAL INFORMATION

PRESENTATION:
Hank
Cubes of 25 to 30 hanks
Barrels of 150 to 200 hanks
Pieces
Hank x 100 pieces
Cubes of 500 pieces
Barrel of 5000 pieces

CA: Cut and tied without loop
CAB: Cut and tied with loop
CABM: Cut and tied with machine-made loop
CONSERVATION: Salted/In brine
QUALITIES: Quality: A and AB

Available calibers:

**40/45, 45/50, 50/55
55/60, 60/65, 65+**

NATURAL
Beef Caps



Available calibers:

**95/-, 95/115,
115/130, 130+**

ADDITIONAL INFORMATION

PRESENTATION:
Tied x 10 pieces
Cubes of 100 pieces
Barrels from 700 to 1,000 pieces
CONSERVATION: Salted/In brine
QUALITIES: Quality A and AB

- **RECOMMENDATIONS FOR USE**
Salted hanks or hanks in brine:
 - Place the hanks into a container with cold drinking water between 2 and 4 hours
 - Let drain
 - Place the hanks into a container with warm drinking water between 10 and 20 minutes
 - Recommended temperature of warm drinking water should be between 30-35°
 - Let drain



**QUALITY
IMPROVEMENT** 

is Our First Choice

 **Natural**


*Our natural casings are one of the best at the market
thanks to high quality controls in selection and processing
because we care about our raw materials*

Chief Executive



EXPERIENCE
More than 70 years

Export Manager



RECOGNITION
Innovation and Development

Production Manager



Contact & Business Information



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Ministry of National
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Government of Pakistan



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