Product Specification



Product Title

NATURAL CHOICE HOG CASING 3234 20 HANKS/TUB S/TUBE

Product Code

ANC32345ZT

3.	Veterinary Approval No.	UK (NI) ZM014 EC		
4.	Name of Product	Hog Casing Spooled		
5.	Product Description	Selected Hog Casing		
6.	Country of origin	China		
7.	Calibre / Standard Deviation	32/34		
<u> </u>				
8.	Quality	AB		
9.	Length of Hank / Bundle	80M		
10.	Composition	Hog casings, salt		
11.	Manufacture and Process	All goods manufactured by CCS are in compliance with EC regulations		
		852/2004 Hygiene of Foodstuffs, 853/2004 Hygiene Rules for Foods of		
		Animal Origin Intended for Human Consumption and all other applicable		
4.2	Physical Paradara and	legislation and subsequent amendments.		
12.	Physical Requirements	Colour: from light cream to dark cream, Physical contamination - absent		
	Missohislasias Critaria afrila	Smell: typical for salted animal casings, not sour or putrid		
14.	Microbiological Criteria cfu/ g	In compliance with EC Regulation 2073/2005 Microbiological Criteria for		
		Foodstuffs	10.10	
		TVC	<1.0x10 ⁶	
		Enterobacteriacea	<1.0x10 ⁴	
		Salmonella	Not Detected in 25g <1x10 ³	
		Staph aureus	<1.0x10 ³	
		Clostridium Perfringens Bacillus Cereus	<1.0x10 ⁻ <1.0x10 ⁵	
45	Aller		<1.0x10*	
15.	Allergens	None		
16.	GMO Status	GMO Free		
17.	Packaging	Plastic crates and soft packaging, buckets and casks comply with current		
10	Contract of Declaring Light	Materials and Articles in Contact with Food Regulations.		
18.	Content of Packaging Unit	From 1 to 750 hanks		
19.	Transport Conditions	Ambient		
20.	Storage Recommendations	$12^{\circ}C(\pm 3^{\circ}C)$ In cool dry conditions, away from direct sunlight		
21.	Shelf Life / Traceability	6 months from the date of dispatch (DD/MM/YYYY).		
		Goods are traced using batch and production number		
22.	Intended Consumer	Manufacture of sausage products (no specific target group)		
23.	Instructions for Use	1. Rinse salt from casing with fresh water		
Soften casings by soaking in cold water for				
		 30 minutes prior to stuffing, pl/ace casings in tepid water (30-32 When casings are submerged in water, gently hand massage the 		
			prevent dry spots, which may	
		adversely affect the stuffing		
25.	Labelling	Regulation 1169/2011 Provision of Food information to Consumers.		

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Customer Appro	oval of Specification		
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.			
Signature:			
Print name:			
Position:			
Date:			

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