

Product Description – Salted Hog Casings

PARKERS FOOD MACHINERY PLUS

Packaging & Ingredients

1.	Customer Name	Parkers Food Machinery Plus	
2.	Customer Product Code	NA	
3.	Veterinary Approval No.	UK ZM014 EC	
4.	Name of Product	Salted Hog Casings	
5.	Product Description	Selected Hog Casings	
6.	Country of origin	UK/EC recognized institutions	
7.	Calibre / Standard Deviation	35/38	
8.	Quality	AA	
9.	Length of Hank / Bundle	80 meters (deviation \pm 3%)	
10.	Composition	Sheep casings, salt	
11.	Manufacture and Process	All goods manufactured by 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 legislation and subsequent amendments.	
12.	Physical Requirements	Colour: from light cream to dark cream Smell: typical for salted animal casings, not sour or putrid Physical contamination - absent	
14.	Microbiological Criteria cfu / g	In compliance with EC Regulation 2073/2005 Microbiological Criteria for Foodstuffs	
		TVC Enterobacteriaceae Salmonella Staph aureus Clostridium perfringens	<1.0x10 ⁵ <1.0x10 ⁵ Not Detected in 25g <1x10 ³ <1.0x10 ³
15.	Allergens	None	
16.	GMO Status	Free of GMO	
17.	Packaging	Plastic crates and soft packaging, buckets and casks comply with The plastic Materials and Articles in Contact with Food Regulations (N.I.) 2007, The Plastic Material and Articles in Contact with Food (Amendment) Regulations (N.I.) 2008, and all other applicable legislation and subsequent amendments.	
18.	Content of Packaging Unit	From 1 to 750 hanks	
19.	Transport Conditions	Ambient	
20.	Storage Recommendations	12°C (\pm 0.5°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	<ol style="list-style-type: none"> 1. Rinse salt from casing with fresh water. 2. Soften casings by soaking in cold water for approximately 12 hours. 3. 30 minutes prior to stuffing, place casings in tepid water (30-32°C). 4. When casings are submerged in water, gently hand massage them to separate the strands and prevent dry spots, which may adversely affect the stuffing process. 	
24.	Food Safety / HACCP	Processed on BRC v6 Approved Site (4349333)	
25.	Labelling Instructions	The Food labelling regulations 1996, The Food Labelling (Declaration of Allergens) Regulations (N.I.) 2007, The Food Labelling (Declaration of Allergens) Regulations (N.I.) 2008.	
Signed on Behalf of:		Signed on Behalf of Customer:	
Name:		Name:	
Position:.....		Position:.....	
Signed:.....		Signed:.....	
Date:.....		Date:.....	