



Ref / Title: Ref / Title:	Specification - Sheep				 CCS
Issue Date:	13/06/18	Issue No:	1	Authorised by: <i>Karen Hegarty</i>	

Product Description – Salted Sheep Casings

1.	Customer Name	Scobie & Junor Ltd	
2.	Customer Product Code	CA10016	
3.	Veterinary Approval No.	UK (NI) ZM014 EC	
4.	Name of Product	Salted Sheep Casings	
5.	Product Description	Selected Sheep Casings	
6.	Country of origin	UK / Ireland / Australia / New Zealand	
7.	Calibre / Standard Deviation	24/26 3m+	
8.	Quality	AB	
9.	Length of Hank / Bundle	90 meters (deviation 3%)	
10.	Composition	Sheep casings, salt	
11.	Manufacture and Process	All goods manufactured by CCS comply 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, Physical contamination - absent 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	
		TVC	<1.0x10 ⁶
		Enterobacteriaceae	<1.0x10 ⁴
		Salmonella	Not Detected in 25g
		Staph aureus	<1x10 ³
		Clostridium Perfringens	<1.0x10 ³
		Bacillus Cereus	<1.0x10 ⁵
15.	Allergens	None	
16.	GMO Status	GMO Free	
17.	Packaging	Plastic crates and soft packaging, buckets and casks comply with current Materials and Articles in Contact with Food Regulations.	
18.	Content of Packaging Unit	40 hanks per pail	
19.	Transport Conditions	Ambient	
20.	Storage Recommendations	20°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 	
25.	Labelling	Regulation 1169/2011 Provision of Food information to Consumers.	
Signed on Behalf of CCS:			Signed on Behalf of Customer:

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Name: ...K Heggarty..... Position:Director..... Signed: <i>Karen Heggarty</i> Date:13.03.2023.....	Name: Position: Signed: Date:
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Note: If signed copy not returned within 2 weeks of receipt and the customer has not been in contact agreement is assumed.