

# Product Specification



Product Title	HAGGIS BUNGS 50x1M PIECES PER PAIL
Product Code	CA10034
Description	Salted Beef Bung

<b>Product Information</b>		
Veterinary Approval No.	UK ZM014 EC	
Country of origin	Brazil	
Calibre / Standard Deviation	95/115	
Length of Hank / Bundle	Unit 1 bung / approximate length .5 m/1m	
Composition	Hog Casings, Salt	
Manufacture and Process	All goods manufactured 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.	
Physical Requirements	Colour: from light cream to dark cream, Physical contamination - absent Smell: typical for salted animal casings, not sour or putrid	
Microbiological Criteria cfu/g	In compliance with EC Regulation 2073/2005 Microbiological Criteria for Foodstuffs	
	TVC	<1.0x10 <sup>6</sup>
	Enterobacteriaceae	<1.0x10 <sup>4</sup>
	Salmonella	Not Detected in 25g
	Staph aureus	<1x10 <sup>3</sup>
	Clostridium Perfringens	<1.0x10 <sup>3</sup>
	Bacillus Cereus	<1.0x10 <sup>5</sup>
Allergens	None	
GMO Status	GMO Free	
Packaging	Plastic crates and soft packaging, buckets and casks comply with current Materials and Articles in Contact with Food Regulations.	
Content of Packaging Unit	From 1 to 750 hanks	
Transport Conditions	Ambient	
Storage Recommendations	12°C (±3°C) In cool dry conditions, away from direct sunlight	
Shelf Life / Traceability	6 months from the date of dispatch (DD/MM/YYYY). Goods are traced using batch and production number	
Intended Consumer	Manufacture of sausage products (no specific target group)	

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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Instructions for Use	<ol style="list-style-type: none"><li>1. Rinse salt from casing with fresh water</li><li>2. Soften casings by soaking in cold water for approximately 12 hours</li><li>3. 30 minutes prior to stuffing, place casings in tepid water (30-32°C)</li><li>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.</li></ol>
Labelling	Regulation 1169/2011 Provision of Food information to Consumers.

Customer Approval of Specification	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> 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:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 01/12/2023 09:42:08

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