

# Product Specification



Product Title	COLLAGEN BUTCHER PACK 28 1 MINI-CADDY - 731 MTRS
Product Code	NDF28040

500069588 COLHL 23,0 TRA TA 75

## COLLAGEN EDIBLE CASINGS. ND PROCESSED



### PRODUCT DESCRIPTION

Processed casings are tubular artificial casings produced from collagen protein obtained from hides of bovine origin. ND processed casings are edible and include Colfan J, NBC as well as all the NDC\*, Natur\* and NDX\* types, namely NDC, NDC-D, NDC-W, NDC-M, Natur, Natur LC, Natur HC, NDX, NDX-LC, NDX-HC, NDX-KR, NDX-C, NDX-FP, NDC-C, NDC-M-K, NDC-M-H and EDICLIP

### PRODUCT APPLICATION

Processed casings are typically used for the production of cooked meat products, smoked or not, but they can also be used to produce dry-fermented products and other non-meat products like cheese, corn sausages, etc.

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## PRODUCT PRESENTATION

Available calibers are 12,5 mm to 52 mm. Stick length typically ranges from 35 feet to 105 feet.

Casings are typically sold shirred into sticks. Under petition, they could also be offered in reel format.

Sticks can be fitted with or without special ends, depending on stuffing/linking machinery.

Processed casings can be pigmented or colored with non-transferable colorants.

Available colors and color components:

\* Authorisation of the color components as well as all decisions concerning food labeling have to be checked by final user with their own regulatory, legal advisors and relevant authorities in each respective sales country.

\* Not all colors offered are available in all casing types. Please check with your CS team. Some edible collagen casings can be printed with one color edible pigments. Colors are limited. Please check for availability.

Color Code	Color	Color components
0	Transparent	--
4	Black	Iron oxide (E 172)
5	Yellow	Annatto norbixin (E 160b (ii)); Iron oxide (E172)
6	Brown	Ammonia caramel (E 150c); Iron oxide (E 172); Annatto bixin (E 160b (i)); Caramelized sugar
10	Salmon Red	Iron oxide (E 172)
22	Red-22	Carminic acid (E 120); Iron oxide (E 172)
32	Caramel	Caramelized sugar
117	Fresh Bloom	Iron oxide (E 172)
135	Red Brown	Ammonia caramel (E 150c); Carminic acid (E 120)
195	Red 11-nc	Erythrosine (E 127); Annatto norbixin (E 160b (ii)); Iron oxide (E 172)
197	Non Smoker-nc	Annatto norbixin-bixin (E 160b (i+ii)); Caramelized sugar
199	Red brown-nc	Ammonia caramel (E 150c); Erythrosine (E 127); Iron oxide (E 172)
248	Maple	Erythrosine (E 127); Ammonia caramel (E 150c); Annatto bixin (E 160b (i)); Iron oxide (E 172); Caramelized sugar
255	Dark Maple	Erythrosine (E 127); Ammonia caramel (E 150c); Annatto bixin (E 160b (i)); Iron oxide (E 172); Caramelized sugar
319	Coral red	Carminic acid (E 120); Iron oxide (E 172); Paprika extract (E 160c)
321	Amber	Annatto bixin (E 160b(i))
328	Nat brown	Barley malt extract, Paprika extract (E 160c)
336	Nat Chestnut	Apple, hibiscus, carrot concentrates; Paprika extract (E 160c)
337	Nat Apricot	Curcumin (E 100); Paprika extract (E160c)
338	Nat Raspberry	Annatto bixin (E 160b (i))
339	Nat Hazelnut	Apple, hibiscus concentrates
421	Yellow nio	Curcumin (E 100); Annatto bixin (E 160b (i))
422	Red 22 nio	Carminic acid (E 120); Annatto bixin (E 160b (i))

## STORAGE RECOMMENDATIONS

**Storage** In cold/dry places, between 5 °C and 25 °C, away from natural light and heat sources

Processed casings can be used directly without any preconditioning

**Processing** Avoid loss of humidity

Fill to recommended stuffing diameter

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## BASIC CHEMICAL COMPOSITION

Collagen	47 - 54 %
Water	19,5 - 24,5 %
Glycerine (food grade)	14 - 17 %
Cellulose (food grade)	3,5 - 5,5 %
Oil (food grade)	3 - 5 %
Color components	0 - 3 %

## USE RECOMMENDATIONS

Caliber	Stuffing Caliber (mm)	Stuffing Horn Recommended (mm)
12,5	12,5	8
13	13,5 +/- 0,5	8
13,5	13,8 +/- 0,5	8
14	14,0 +/- 0,5	8
15	15,0 +/- 0,5	9
15,5	15,5 +/- 0,5	9
16	16,0 +/- 0,5	9
16,5	16,5 +/- 0,5	9,5
17	17,0 +/- 0,5	9,5
17,5	17,5 +/- 0,5	9,5
18	18,0 +/- 0,5	10
19	19,0 +/- 0,5	11
19,5	19,5 +/- 0,5	11
20	20,0 +/- 0,5	11
21	21,0 +/- 0,5	12
21,5	21,5 +/- 0,5	12
22	22,0 +/- 0,5	12,5
22,5	22,5 +/- 0,5	12,5
23	23,0 +/- 0,5	13
23,5	23,5 +/- 0,5	13
24	24,0 +/- 0,5	14
24,5	24,5 +/- 0,5	14
25	25,0 +/- 0,5	15
26	26,0 +/- 0,5	16
27	27,0 +/- 0,5	16
27,5	27,5 +/- 0,5	16
28	28,0 +/- 0,5	16
29	29,0 +/- 0,5	16
30	30,0 +/- 0,5	17
31	31,0 +/- 0,5	17
32	32,0 +/- 0,5	17
33	33,0 +/- 0,5	19
34	34,0 +/- 0,5	21
35	35,0 +/- 0,5	22
36	36,0 +/- 0,5	22
38	38,0 +/- 0,5	22
40	40,0 +/- 0,5	22
42	42,0 +/- 0,5	22
44	44,0 +/- 0,5	24
46	46,0 +/- 0,5	24
48	48,0 +/- 0,5	24
50	50,0 +/- 0,5	28
52	52,0 +/- 0,5	28

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## BEST BEFORE DATE

Recommended period of use is 2 years from delivery date. This is not a shelf life; when stored properly, closed in original packaging, these casings can be safely used beyond the mentioned period.

## FOOD LEGISLATION

Recommendation labeling: Edible collagen casing. If colored, color components must also be mentioned, by name or with the E number after the class name (colors).

Processed casings are intended at being consumed together with the products they contain. They comply with European Regulation (EC) No. 853/2004 of the European Parliament as amended

## A) ALLERGENS

No allergen substances, in accordance with European Regulation (EU) 1169/2011 are used during manufacture of Viscofan casings.

## B) GMO

Original raw materials and process coadjutants used in Viscofan casings do not contain genetically modified organisms, and specific labeling is not required in accordance to European Regulations (EC) 1829/2003 and 1830/2003.

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 16/09/2022 12:49:04

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