Product Description – Salted Beef Bung

1.	Customer Name	Scobie & Junor Scotland
2.	CA10033/CA4	CA10033/CA10033-2
3.	Veterinary Approval No.	UK ZM014 EC
4.	Name of Product	Salted OX Runners
5.	Product Description	Selected OX Runners
6.	Country of origin	Brasil
7.	Calibre / Standard Deviation	40/43
8.	Quality	A
9.	Length of Hank / Bundle	Unit 1 runner 18M
10.	Composition	Beef Casing, 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 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	$<1.0 \times 10^6$
		Enterobacteriacea	$<1.0 \times 10^4$
		Salmonella	Not Detected in 25g
		Staph aureus	$<1 \times 10^3$
		Clostridium Perfringens	$<1.0 \times 10^3$
		Bacillus Cereus	$<1.0 \times 10^5$

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	From 1 to 750 hanks
19.	Transport Conditions	Ambient
20.	Storage Recommendations	12^oC ($\pm 3^0 C$) 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 2. Soften casings by soaking in cold water for approximately 12 hours 3. 30 minutes prior to stuffing, pl/ace 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:
Name: ……Karen heggarty……………………………………………	**Name**: …………………………………………………….
Position:………Director………………………………	**Position**:……………………………………………
Signed:………… *Karen Heggarty* ………………………………………	**Signed**:…………………………………………………
	Date:……………………………………………

Ref / Title:	**Specification - Beef**					
Issue Date:	13/06/18	Issue No:	1	Authorised by:	*Karen Heggarty*	CCS

Date:…………………18.06.2021…………………………………………

Note: If signed copy not returned within 2 weeks of receipt and the customer has not been in contact agreement is assumed.