

#### **Product Information**

Product Brand: LESNIE'S

**Product Name:** CAS SHEEP 22/24 AA TUBE N2 PAIL

Product Code: VHS2224AATPAIL Lowest Unit Of Sales Measure (Wt /Vol): 3 HANKS

Supplier Info

Company Name: BUNZL AUSTRALIA & NEW ZEALAND

**Business Abn:** 99 007 286 133

Postal Address: 1/52 Fox Drive, Dandenong South, VIC, 3175

**Contact Details** 

Position: CATEGORY MANAGER

Phone: 03 8766 4481

E-Mail: BANZ\_Category\_Team@bunzl.com.au

#### 1.0 General Requirements:

Product Complies With The Food Standards Code Australia New Zealand. Bunzl Operates Under Haccp Food Safety And Quality Standards To Ensure Safe And High-Quality Finished Product.

#### 2.0 Product Description:

Casing for sausage

#### 3.0 Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing

### 4.0 Specifications

### 4.1 Organoleptic Specifications:

Criteria	Specification	
Appearance:		
Colour:	Clear	
Flavour:	Neutral	
Odour:	Neutral/Brine	

# 4.2 Physical Specifications (If Applicable):

Criteria	Specification	Test Method Reference:	
Calibre	3.00%	Hand measurement	
Metal Detection:			
Metal Detection:			

# 4.3 Microbiological Specifications:

Criteria	Specification	Test Method Reference	
Total aerobic count	<5,000,000 cfu/g	ISO 4833	
Enetrobacteriaceae	<10,000 cfu/g	ISO 21528-2	
Staphylococcus Aureus	<1,000 cfu/g	ISO 6888-1	
Clostridium Perfringens	<1,000 cfu/g	ISO 7937	
Bacillus Cereus	<10,000 cfu/g	ISO 7932	

# 4.4 Chemical Specifications (If Applicable):

Criteria	Specification	Test Method Reference	
Moisture (%):	-		
Salt (%):	Visible crystals	Visual	
Baumé	>22 °Bé	Salometer	

#### 5.0 Ingredient Declaration:

Contains: Natural Sheep Casing, Salt



# 6.0 Allergen Statement:

No known allergens

Allergen Declaration - Mandatory	
Present (Yes) Or Absent (No):	Y/N
Cereals Containing Gluten and their Products	NO
Crustacea and their products	NO
Egg and Egg products	NO
Fish and Fish products	NO
Mollusc and their products	NO
Milk and Milk products	NO
Tree nuts and their products	NO
Sesame Seeds and their products	NO
Peanuts and their products	NO
Soybeans and their products	NO
Added Sulphite (in concentration >10mg/kg)	NO
Lupin	NO
Bee pollen	NO
Propolis	NO
Honey	NO
Royal Jelly	NO
Evaporated Milks, dried Milks and equivalent products made from soy or rice, where these foods contain no more than 2.5% m/m fat as reconstituted to directions for direct consumption	NO
Aspartame (Phenylalanine)	NO
Quinine	NO
Guarana or Extracts of Guarana	NO
Phytosterol Esters	NO
Tall Oil Phytosterol	NO
Caffeine	NO
Milk and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	NO
Unpasteurised egg products	NO
Unpasteurised Milk and unpasteurised Milk products	NO

Declaration Of Any Other Sensitive Ingredients:		
Present (Y) Or Absent (N):	Y/N	
Added Sugar	NO	
Added Salt	YES	
Added MSG	NO	
Artificial Colour	NO	
Artificial Flavour	NO	
Artificial Sweetener	NO	
Preservatives	NO	
Antioxidant	NO	
Hydrolysed Vegetable Protein	NO	
Yeast and derivatives	NO	
Herb & Spice Extracts	NO	
Allium Genus (eg Onion, spring onion, leek, garlic)	NO	
Allium Derivatives	NO	
Legumes (eg Beans, peas, lentils, beans sprouts)	NO	
Animal products and derivates	NO	
Chilli	NO	
Celery	NO	
Palm Oil	NO	

#### 7.0 Advisory Statements & Declarations:

Consumer Sensitive Groups (If Applicable):

Nil

# 8.0 Gmo Declaration - Select True Or False:

Product Does Not Contain Genetically Modified Organisms: Product Contains Genetically Modified Organisms:



### 9.0 Country Of Origin:

Percentage Australian Ingredients:

Country Of Origin Statement: USA

### 10.0 Nutritional Information:

		Average quantity per	Average quantity per 100g
Energy	kJ		370
Protein	g		18.0
Fat - Total	g		1.0
Fat - Saturated	g		
Carbohydrate - Total	g		2.0
Carbohydrate - Sugar	g		
Dietary Fibre	g		
Sodium	mg		200

Nutrition information provided above are theoretical averages only and have been calculated from information obtained from Suppliers Specifications for ingoing raw materials.

#### 11.0 Shelf Life:

Best Before 180 days from the date of manufacture when stored correctly

#### 12.0 Best Before Date Print Location:

In open code on the label or packaging

### 13.0 Product Handling Requirements:

Storage: Safe for storage/transport at ambient temperatures but recommend 8-12°C for

optimum quality

Handling & Transport Requirements: Safe for storage/transport at ambient temperatures but recommend 8-12°C for

optimum quality

# 14.0 Suitability To Make Certain Claims:

Claim:	How Has This been Validated?	Certified (yes/no)	
Halal	-	-	
Kosher	-	-	
Organic	-	-	
Vegan	-	-	

# 15.0 "FREE" Claims:

Claim:	SUITABLE (YES/NO)
Gluten Free:	-
Allergen Free:	-
Preservative Free:	-
Nafnac (No Artificial Flavours, No Artificial Colours):	-



#### 16.0 Packaging Dimentions & Specs:

#### Primary/Inner/Base

Type (Bottle/Bag/Pack/Box/Pail/Bucket): Vacumm bag Dimensions ( mm ): 350\*300 Weight (in kg):

Barcode:

#### Secondary/Outer/Shipper

Type (Carton/Bag): BOX

Dimensions ( mm ): 2100\*3100\*5000

Weight (in kg): 27.7

Barcode:

### 17.0 Pallet Configuration & Dimentions:

Cartons per Layer: Cartons per Pallet: Cartons

Pallet Dimentions:

Pallet Height (in mm): 1200
Pallet Weight (in kg): 1000

### 18.0 Usage Instructions/Recommended Directions For Use:

- 1) Rinse the required number of casings in fresh ambient water to remove brine and salt.
- 2) Place the nets in ambient/cold water and soak the casings in a cooled storage (6-12 hours before production).
- 3) Soak the casings in warm water 37°C for a period of 30-45 minutes prior to filling.
- 4) Make sure that casings are in warm water period of no longer than 2 hours.
- 5) Casings that have been soaked up, but are not used on the same day should be kept in brine until next production day

#### 19.0 Image:

Inner Outer