

# Product Specification Sheet

## Product Information

**Product Brand:** LESNIE'S  
**Product Name:** CAS SHEEP 26/28 AA TUBE N2 PAIL  
**Product Code:** VHS2628AATPAIL  
**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](mailto: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              |
| Enterobacteriaceae      | <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

# Product Specification Sheet

## 6.0 Allergen Statement:

No known allergens

| <b>Allergen Declaration - Mandatory</b>  |            |
|--|------------|
| <b>Present (Yes) Or Absent (No):</b>   | <b>Y/N</b> |
| 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         |

| <b>Declaration Of Any Other Sensitive Ingredients:</b> |            |
|--|------------|
| <b>Present (Y) Or Absent (N):</b>                      | <b>Y/N</b> |
| 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 derivatives                        | 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:

# Product Specification Sheet

## 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): | -                 |

# Product Specification Sheet

## 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:     | 6    |
| Layers per Pallet:     | 6    |
| 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