



Bunzl Australasia  
Limited

Head Office  
34-48 Cosgrove Road  
Enfield NSW 2136  
Locked Bag 3011  
Burwood NSW 2134  
Australia  
Tel: +61 2 9737 2100

New Zealand  
Unit D, 373 Neilson  
Street, ONEHUNGA,  
AUCKLAND NZ  
Tel: 0011 64 9 634 9013  
www.bunzl.com.au

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## **SPECIFICATION SHEET**

**1. Product Code:** VHSBNO1PAIL  
**Product Description:** CAS SHEEP BUNGS NO1 10 PCE BDL PAIL

<b>2. Product specifications</b>	
Product type:	Natural Sheep Bungs
Manufactured in:	NZD
Quality:	A
Packing unit:	Pail
Quantity per packing unit:	100 Pieces
Length Specification:	18+ Inches
Make-up:	Salted Bundle
Put-up:	10 Pieces per Bundle
<b>3. Ingredient declaration</b>	
Natural casings on saturated brine of >22 Bé or salted	Natural casing, brine (water, salt)
Labelling:	Natural sheep bungs
<b>4. Storage</b>	
Recommended storage temperature:	Safe for storage at ambient temperatures but recommend 8-12°C for optimum quality
Usage within:	6 months if stored correctly
<b>5. Microbiological parameters (cfu/g)</b>	
Total aerobic count	< 5.000.000
Enterobacteriaceae	< 10.000
Staphylococcus aureus	< 1.000
Clostridium perfringens	< 1.000
Bacillus Cereus	< 100.000
<b>6. Compliance</b>	
1) Product shall be free of filth, infestation and foreign matter and confirm to the ANZFA Food Standards Code including identity and purity of the individual components as food grade additives and ingredients (eg Salt) and shall comply with the Australian Food regulations when used according to instructions. 2) The product is cleaned and processed under good manufacturing conditions in our export registered establishments. 3) The product is either dry salted or cured in salt or saturated brine for a minimum of 30 days.	
<b>7. Advised handling instructions</b>	
1) Rinse the required amount 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 (max 40°C) for a period of 30-45 minutes prior to filling; 4) Make sure that casings are in warm water for a 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.	

Julie Butcher

Quality Assurance Manager

**Disclaimer:**

The information provided is based on the product's manufacturer and a copy of manufacturer's declaration is held on file. We have every reason to believe that the information provided is accurate and will be valid until revoked.

