

# Product Specification Sheet

## Product Information

**Product Brand:** LESNIE'S  
**Product Name:** CAS SHEEP BUNGS NO3 10 PCE BDL PAIL  
**Product Code:** VHSBN03PAIL  
**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
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

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## 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:

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## 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):	-

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## 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