Part 1: Product Details and Contact Details						
Part 1.1 Product Description and Contact						
Product Name:	Fine-A 28 GMK 18.00M KN					
Product Type:	Edible Collagen Casing					
Species:	Bovine (derived from cattle hides)					
Manufacturer Address:	Devro Pty Ltd 139 Sydney Road Kelso NSW 2795	Tel No:	02 6330 8200			
		e-mail:	Au.QualityAssurance@devro.com			
		Website:	www.devro.com			
Country of Manufacture:	Australia	Site Approval Number:	9004			
Product Code:	**28ACI503**	Strand Length per Box:	378.00m			
Calibre/Diameter:	28mm	Strand Length:	18.00m	Strands per Box:	21	
Part 1.2 Quality and Certification						
FSSC 22000	X	ISO 9001	X	ISO 14001	X	

Part 1.3 Composition				
Component	Approximate Proportion	INS, E- Number	% Australian Origin	Material Source
Collagen	45%	-	60	Bovine
Water	18%	-	100	N/A
Glycerol	18%	E 422	0	Vegetable oil
Cellulose	15%	E 460 ii	0	Plant
Colour	<1%	E160b *Annatto* E100 *Turmeric* E155 *Chocolate Brown HT*	0	Plant Plant Mineral
Shirring Oil	4%	-	0	Mineral
	Total minimum % Australian ingredients in this product			*45%*
Note: This is a naturally derived product the colour of which may vary. This colour variation does not affect the quality or performance of the casing.				

Part 1.4 Storage and Packaging		
	Composition	Food Contact Approved
Packaging:	Products packed in hermetically sealed boxes under controlled atmosphere. Boxes – Corrugated Paperboard Liners – High Density Polyethylene Spacers – Paperboard Outer-wrap – Metallised Polyester	Has been determined to be safe and pose no food safety risk.
Storage conditions:	Store closed (unopened) in dry odourless warehouse; avoid direct sunlight and extreme temperatures. Once individual pack has been opened product must be used immediately.	
Minimum Durability:	24 months from date of manufacture.	

Part 1.5 Product Use			
Product Use:	Thermally processed meat products (drying, smoking and steam cooking)		
Equipment:	Suitable for all types of machines.		
Processing Conditions:	Temperature of meat stuffing: minimum 0°C Maximum Cabinet Temperature: 78°C It is recommended that cooking cycles use a drying step prior to steam cooking.		
Stuffing Calibre:	28mm ±0.3mm	Recommended Stuffing tube	15mm

Part 2: Additional Product Information

Part 2.1 Nutrition Information

	Average content in casings **[100g]**
Energy [kJ/kcal]	1330
Fat [g] Total	6.5
of which **Saturates, [g]**	5.6
Protein [g]	50.5
Carbohydrate [g] of which — **sugars [g/]**	8 <1
Dietary Fibre	11.5
Sodium [mg]	150
Moisture [g]	23.3
Total Ash [g]	0.2

The Nutritional contribution of the casing is negligible due to the low inclusion levels in final product - sausage. (Less than 1% weight of final product)

Part 2.2 Chemical and Microbiological Analysis

Parameter	Limit
Arsenic	1 ppm
Lead	5 ppm
Cadmium	0,5 ppm
Mercury	0,15 ppm
Chromium	10 ppm
Copper	30 ppm
Zinc	50 ppm
SO2	10 ppm
Salmonella	Negative / 25 g

Part 2.3 Allergens and Intolerance – None of the below are used in the production of this product unless identified as such			
Potential allergen	Present	Potential allergen	Present
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	Tree nuts, i.e. almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*), and products thereof	No
Crustaceans and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof (including oil)	No	Sesame seeds and products thereof	No
Peanuts and products thereof (including oil)	No	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	No
Soybeans and products thereof (including oil)	No	Lupin and products thereof	No
Milk and products thereof (including lactose)	No	Molluscs and products thereof (including oil)	No
Aliums (onions, garlic, chives, leeks, etc..)	No	Herbs	No
Legumes (beans, peas, etc..)	No	Maize and products thereof	No
Spices	No	Edible Fungi (Mushrooms etc.)	No
Umbelliferae family (celery, celeriac, carrot, parsnip,	No	Cruciferous	No
Yeast and yeast products	No	Fruit	No

Part 3: Additional Consumer Information			
Additives	Present	**Animal products**	Present
Anti-oxidants	No	Bovine	**Yes**
Flavour Enhancers	No	Porcine	No
Flavours	No	Ovine	No
Preservatives	No	Poultry	No
Intense Sweeteners	No	Equine	No
Colours	Yes	Insect (including bees)	No
Sunset yellow (FD&C Yellow No.6; E110), Quinoline yellow (D&C Yellow 10; E104), Carmoisine (Food Red 3, E122), Allura Red (FD&C Red No. 40; E129), tartrazine (FD&C Yellow No.5; E102), Ponceau 4R (E 124)	No	Others	No
Others			
Alcohol	No		
Hydrogenated vegetable oils	No	Caffeine	No
Hydrolysed vegetable proteins	No	Added salt	No
Genetically modified Organisms	No	Added Sugar	No
Palm Oil If yes Status; Sustainable? If yes is it RSPO certified? Certificate number If Sustainable (IP, Segregated or mass balance?	No		