

Product Specification



| General | |
|-----------------------|---------------------------------|
| Customer: | Scobie & Junor (Ireland) Ltd |
| Article No. customer: | SJU1029 |
| Call name customer: | Hog Casings Bags Medium CA10029 |

| 1. Product specifications | |
|---|-----------------|
| Product type: | Hog casings |
| Quality: | |
| Packing unit: | Bucket |
| Quantity per packing unit: | 15 Hank |
| Average length of unit of measurement (UOM): | 91.4 m |
| Caliber: | 3438 mm |
| Minimum length of strand per unit of measurement: | 3 m |
| Make-up: | Flush bag BAG 1 |

| 2. Ingredient declaration | |
|--|-------------------------------------|
| Natural casings in saturated brine of >22 Bé | Natural casing, brine (water, salt) |
| Labeling: | Natural hog casing |

| 3. Storage | |
|----------------------------------|--|
| Recommended storage temperature: | 8 - 12 °C --> transport and storage allowed at ambient temperatures |
| Usage within: | 180 days after processing by Van HesseN UK Casings Ltd. (in original packing) If unsalted: limited shelf life |

| 4. Advised handling instructions | |
|---|--|
| <ol style="list-style-type: none">1) Rinse the casings in fresh ambient water to remove brine and salt.2) Soak the casings in water of 37 °C (max. 40 °C) for a period of 30-45 minutes prior to filling.3) Strip the casings into handwarm water and shear the individual strands over the filling nozzle. | |

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| 5. Microbiological parameters (cfu/g) | |
|---------------------------------------|------------|
| Total aerobic count | <5.000.000 |
| Enterobacteriaceae | <10.000 |
| Staphylococcus aureus | <1.000 |
| Clostridium perfringens | <1.000 |
| Bacillus Cereus | <100.000 |

| 6. Allergen information |
|--|
| All natural casings comply with regulation (EC) No 1169/2011. Allergens to be declared: none. |

| 7. Genetically modified organism (GMO) |
|---|
| All natural casings are in compliance with Regulation (EC) Nr 1829/2003 en 1830/2003 GMO to be declared: None. |

| 8. Nutritional value | |
|--------------------------|------|
| Energy (kJ 100g) | 370 |
| Energy (kcal 100g) | 88 |
| Total Carbohydrates (%) | 2,0 |
| Total Fat (%) | 1,0 |
| Of which Saturated (%) | <0,5 |
| Protein (%) | 18.8 |
| Dietry Fibre (g/ 100g) | 0,0 |
| Salt as sodium (g/ 100g) | 0,2 |

| 9. Approval | | Signature: |
|-----------------|------------------|-----------------|
| Date | Manager QA: | Sales Manager: |
| 21 January 2026 | Mr. M.A. Knetsch | Mr. L. Hamilton |



The information stated in this product specification is to the best of our knowledge. The General Terms of Sale, Delivery and Payment are applicable for this product specification. Information provided in this product specification is confidential and only to be used in communication between Van HesseN UK Casings Ltd. and the addressee. The natural casings described in this product specification are processed at establishments that process natural casings of multiple species.