



Product Description – Salted Hog Casings

Product Specification - Hog

Revision D: 06/02/2025

Approved by: Karen Heggarty

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Salted Hog Casings			
1	Customer Name	S&J NI	
2	Customer Product Code	CA10043	
3	Veterinary Approval No.	UK (NI) ZM014 EU	
4	Name of Product	Salted Hog Casings	
5	Product Description	Selected Hog Casings	
6	Country of Origin	UK / China	
7	Calibre / Standard Deviation	32/34	
8	Quality	AA	
9	Length of Hank / Bundle	90m	
10	Composition	Taped Hog casings, salt taped	
11	Manufacture and Process	All goods manufactured by CCS are in compliance with EC regulations 852/2004 Hygiene of Foodstuffs, 853/2004 Hygiene Rules for Foods of Animal Origin Intended for Human Consumption and all other applicable legislation and subsequent amendments.	
12	Physical Requirements	Colour: Natural to cream / Physical Contamination: absent. Smell: typical for salted animal casings, not sour or putrid.	
13	Microbiological Criteria cfu/ g	Microbiological Criteria is determined in compliance with EC Regulation 2073/2005, as a guide, in addition to customer and supplier requirements.	
		TVC	<1.0x10 ⁶
	Enterobacteriaceae	<1.0x10 ⁴	
	Salmonella	Not Detected in 25g	
	Staph aureus	<1x10 ³	
	Clostridium Perfringens	<1.0x10 ³	
	Bacillus Cereus	<1.0x10 ⁵	
14	Allergens	None	
15	GMO Status	GMO Free	
16	Packaging	Plastic crates and soft packaging, buckets and casks comply with current Materials and Articles in Contact with Food Regulations.	
17	Content of Packaging Unit	From 1 to 750 hanks	
18	Transport Conditions	Ambient	
19	Storage Recommendations	Ambient temperatures. Recommended 12°C (±3°C) In cool dry conditions, away from direct sunlight.	
20	BBE / Traceability	6 months from the date of dispatch (DD/MM/YYYY). Goods are traced using batch and production number.	
21	Intended Consumer	Manufacture of sausage products (no specific target group).	
22	Instructions for Use	<ol style="list-style-type: none"> 1. Rinse salt from casing with fresh water. 2. Soften casings by soaking in cold water for approximately 12 hours. 3. 30 minutes prior to stuffing, place casings in tepid water (30-32°C). 4. When casings are submerged in water, gently hand massage them to separate the strands and prevent dry spots, which may adversely affect the stuffing process. 	
23	Labelling	Regulation 1169/2011 Provision of Food information to Consumers.	
		Signed on Behalf of CCS	
Name	Karen Heggarty	Signed on Behalf of Customer	
Position	Director	Name	
Signed	<i>Karen Heggarty</i>	Position	
Date	22.01.2026	Signed	
		Date	

Note: If signed copy not returned within 2 weeks of receipt and the customer has not been in contact agreement is assumed.