

21D02 Specification & Product Description Sheet

Introduction

NITTA CASINGS® Edible Collagen Casings are uniform sanitary tubular casings made of reconstituted bovine collagen and other food-grade ingredients.

NITTA CASINGS® Edible Collagen Casings are manufactured by Nitta Casings Inc., 141 Southside Avenue, Bridgewater, New Jersey, U.S.A. and are accepted by the USDA for use in federally inspected establishments.

The ingredients used are subject to regulations by the Food and Drug Administration (FDA) where collagen is received from the U.S., U.K. and New Zealand sources.

NITTA CASINGS® are hereby guaranteed to have been produced from the hides of bovine origin from countries of negligible and controlled risk for BSE.

Content of the package and strand dimensions

Strands		Box		Case	
Feet	50	Strands	40	Boxes	12
Shirred length [in]	9	Feet	2,000	Strands	480
Meters	15.24	Meters	609.6	-11-	
Fill Caliber (± .5mm)	21 mm		,		
Max Recommended Horn Size	11.7 mm				
End Closure	Opened				

Composition

A product contains the following ingredients which are listed in the order of their predominance in the product:

Collagen

Cellulose

Water

Glycerin

Oil (Vegetable)

Sodium Carboxymethylcellulose

Microbiological Standards

Pathogen Standards

Aerobic Plate Count/g:

<300 CFU < 3/G

Listeria:

negative in 25 g

Coliforms: Yeast & Mold Count/g:

< 20 CFU

Salmonella:

negative in 25 g

Storage conditions and shelf life

NITTA CASINGS[®] Edible Collagen Casings should be stored in a cool, dry location at 40-70°F. The box over-wrap should not be unsealed until the casing is ready to be used. Likewise, any casing that is leftover to be used at a later time should be resealed to retain proper moisture levels. If the box is properly sealed and maintained in optimal conditions, the shelf-life of the product is two (2) years.

GMO Statement

To the best of our knowledge and provided documentation by our vendors, collagen material, glycerin, cellulose, CMC (Cellulose gum) and oil used in our casing manufacturing do not contain genetically modified organisms (GMOs).

Processing Information

DFF Instructions: Deep fry in clean cooking oil at 350°F (176°C).

Grilling Instructions: Grill on clean surface no greater than 350°F (176°C).

Ekua Frimpong Quality Associate June 1, 2018