

Part 1: Product Details and Contact Details
Part 1.1 Product description and contact

Product Name:	Edicol MX, MXP, MXR & MXRP (Clear)		
Product Type:	Edicol Collagen Film Reels and Sheets		
Species :	Bovine (derived from bovine hides)		
Manufacturer: Address	Belgrave Street, Motherwell Food Park, Bellshill, Scotland, ML4 3LD	Tel No:	+44 (0) 1236 872261
		e-mail:	Technical.Support@devro.com
		Website:	www.devro.com
Country of Manufacture:	Scotland	Site Approval Number	Site 1: UKMD040 Site 2: UKMD039

Part 1.2 Quality and Certification:

ISO 9001	X	FSSC 22000	X	ISO 14001	X	BRC Food Safety	X
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Note: Specifications can change. Please contact us for updated version at least annually.

Part 1.3 Composition:

Component:	Approximate Proportion	INS, E- Number	Function / Note	Origin
Collagen (Bovine)	45-75%	-	Functional - Collagen is the Base Material	UK, Eire, Germany, France, The Netherlands, Denmark, Austria, Czech Republic, Luxembourg, & Belgium
Vegetable Glycerol (Rapeseed)	16-28%	E422	Additive - Functional – Glycerol allows the film to be humidified during manufacture. Not Functional in final Foodstuff	Germany, France, Hungary, Luxembourg, Czech Republic, Poland, the Baltics (Estonia, Latvia & Lithuania) and Australia
Water	8-14%	-	Functional - Water provides moisture to the film to keep them supple during manufacture Not Functional in final Foodstuff	UK
Sorbitol	4-7%	E420 (i).	Processing Aid - Sorbitol further supports the humidification of the film during manufacture Not Functional in final Foodstuff	Germany
Aluminium Sulphate	<0.1%	E520	Processing Aid - Aluminium Sulphate is required for film formation from the collagen gel Not Functional in final Foodstuff	UK

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 film.

Ingredient Declaration: Bovine Collagen, Glycerol, Water, Sorbitol

Part 1.4 Storage and Packaging:

	Composition	Food Contact Approved
Packaging:	Sheets packed in cardboard trays prior to packing. Film Outer Box – Corrugated Virgin Board Film Inner Box / Layer Pads – Corrugated Virgin Board Reels wrapped in heat sealed packaging. Narrow Reels packed in shipping case with food grade liner. Bleached Kraft Cores Polystyrene or Cardboard Film Core End Caps. Shipping Cartons – Corrugated Board	Regulations as amended: 1935/2004/EC 10/2011/EU 2023/2006/EC
Storage conditions:	Store closed (unopened) in dry odourless warehouses; 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. See pack for Best Before Date.	

Part 1.5 Product Use	
Product Use:	Recommended usage for Edicol Collagen Film: Processed, non processed, dry processed and fermented non-processed dry products. Film overlap: 10 – 80 mm. This is dependant on netting and material used or Customer application.
Equipment:	Automatic stuffing machines. Suitable for manual and automatic filling
Processing Conditions:	Temperature of meat stuffing: minimum 2° - 10°C Maximal temperature during thermal processing after drying: 78°C

Part 1.5 Product Use			
Product Heat Treatment, tested under the following conditions. Customers must validate own cooking methods			
Description	Time (mins)	Temp [°C]	%Relative Humidity (set)
Cooking	20	50	100
Drying	30	55	15
Smoking	To achieve correct colour	60	64
Drying	20	60	15
Smoking	To achieve correct colour	65	64
Drying	20	65	15
Smoking	To achieve correct colour	68	65
Cooking	10	88	100
Cooking	10	88	100
Cooling (Spraying)	20		

Part 2: Additional product Information		
Part 2.1: Nutritional Information		
	Typical content in film per 100g	Note: The Nutritional contribution of the film is negligible due to the low inclusion levels in final product. (Less than 1% weight of final product) Nutritional Content is based on calculations and verification testing
Energy [kJ/kcal]	<400Kcal, <1600KJ	
Fat [g] Total	<5	
of which Saturates, [g]	<1	
Protein [g]	<80	
Carbohydrate [g] of which — sugars [g/]	<20 <0.2	
Dietary Fibre	<2	
Sodium [mg]	<30	
Salt (g)	<0.075	
Moisture [g]	<14	
Total Ash [g]	<2	

Part 2.2: Chemical and microbiological analysis.		
Parameter	Limit	Legislation
Arsenic	1 ppm	Regulation 853/2004/EC, Annex III, Section XV as amended
Lead	5 ppm	
Cadmium	0.5 ppm	
Mercury	0.15 ppm	
Chromium	10 ppm	
Copper	30 ppm	
Zinc	50 ppm	
SO ₂ (European Pharmacopoeia, latest edition)	50 ppm	
H ₂ O ₂ (European Pharmacopoeia, latest edition)	10 ppm	
Salmonella	Negative / 25 g	Regulation 2073/2005/EC as amended
Analytical frequency:	All our products are made from the same base ingredients and therefore we do not test every code to a specified frequency. The testing is completed quarterly and products selected are based on production at the time of testing. Over the year a variety of the different brands are tested to meet the Legislative Chemical and Micro specification that is stated on this specification.	

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 (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis (Wangenh.) K. Koch</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), 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 SO ₂	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
Buckwheat	No	Gelatine	No
“matsutake” Mushrooms	No	Yams	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	No	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
Carmine (Natural Red 4, E120)	No		
Annatto (E160b), bixin, norbixin	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		

The information above is based on our present technical knowledge and experience. On receipt of this specification please confirm acceptance to Technical.Support@devro.com. If there is no formal email response within 30 days it is assumed that you have accepted this Product Specification. Any substantial changes to this specification will be advised to you