



Food Solutions

TECHNICAL DATA SHEET (PRODUCT SPECIFICATION)

Rev. 4

Date: 01/03/2021

PRODUCT DENOMINATION	EDIBLE WRAP				
DEFINITION AND CATEGORY	Edible wrap composed of natural polysaccharides of vegetable origin, water and glycerin.				
APPLICATIONS	For the elaboration of fresh, cooked, smoked, dried and cured products.				
TARGET POPULATION	Use in the pork industry for fresh, cooked, smoked, dried and cured sausages.				
RAW MATERIAL	Natural polysaccharides of vegetable origin.				
ORIGIN OF RAW MATERIAL	All components comply with the requirements of the Food Chemical Codex and are considered GRAS. All ingredients are Kosher certified.				
FINAL PRODUCT	Edible wrap				
PRESENTATION	Diameter (mm)	Amount in the stick (m)	Amount of stick by small box	No. of small boxes inside a large box	No. of large boxes in european pallet
	17	12	66	6	16
	20	12	50	6	16
	23	12	50	6	16
	26	12	32	6	16
	32	12	21	6	16
MICROBIOLOGICAL CHARACTERISTICS	<u>Parameters</u> Total plate count: Coliforms: Yeasts and mold: Salmonella: E.coli			<u>Acceptance limits</u> <3000 <20 <200 ABSENCE <20	
ALLERGENS	Doesn't contain				
GMO	Product free of GMO				
PCB	Doesn't contain				
LABELLED	The package label contains the following information: - Product denomination - Ingredients - Lot - Net content - Instructions for conservation - Date of Expiry - Caliber - Origin				
TRACEABILITY	Total traceability guaranteed from the lot number.				
TRANSPORT AND DISTRIBUTION	<ul style="list-style-type: none"> Room temperature. Store in a cool, dry and ventilated place. Preserve from direct contact with the ground. 				
PRODUCT ADVANTAGES	<ul style="list-style-type: none"> Resistance Bacterial purity Product diameter stability 				

ELABORATED BY: DEPT. OF QUALITY AND FOOD SAFETY

APPROVED BY: CEO OF UNITED CARO, S.L.U.



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	<ul style="list-style-type: none"> • Ideal for use in vegetarian products • Very manageable • Improves fill permanence • No artificial colors • All components of the wrap are vegetable based and don't contain products of animal origin • The wrap is processed on an exclusive production line to ensure that no cross contamination occurs. • The wrap is microbiologically inert.
INTENDED USE	<ul style="list-style-type: none"> • For cooking grill or oven or skillet.
CONSERVATION AND HANDLING INSTRUCTIONS	<ul style="list-style-type: none"> • Store in a cool, dry place. • Once the box is opened, store the wrapper in its original container and vacuum seal it to preserve its properties. • Avoid direct sun exposure. • Consume preferably before 18 months from the date of production. <p>TO CONSIDER:</p> <ul style="list-style-type: none"> • Do not soak / hydrate prior to use. • We must take into account the type of proteins used to make the dough that will contain the edible wrapping of vegetable origin since, if they are proteins with enough yield, the dough expands during cooking and can cause breakage in the wrapper. . • The edible wrapping of vegetable origin cannot be handled on wet surfaces or be in contact with water. Work surfaces, equipment and machinery must be completely dry before using the wrap. • Do not apply a lot of pressure when stuffing, but during the process we must make sure that there is not much excess wrap and that it does not have any type of wrinkle. • The caliber of the casing should not be exceeded in the stuffing process. • The cooking process of the product must be carried out using very little oil and ensuring at all times that the product is simmered for at least 20 minutes (requirement to be taken into account for raw doughs). • The cooking process of the product cannot be carried out in steam ovens, only classic ovens or combi ovens may be used since excess moisture causes the casing to break