Part 1: Product Details and Contact Details

Part 1.1 Product description and contact

Product Name:	Edicol MX, MXP, MXR & MXRP (CLR)		
Product Type:	Edicol Collagen Film Reels and Sheets		
Species :	Bovine (derived from bovine hides)		
Manufacturer: Address	Devro s.r.o. Víchovská 830, 514 19 Jilemnice Czech Republic	Tel No:	+420 481 563 210
		e-mail:	InfoCZ@Devro.com
		Website:	www.devro.com
Country of Manufacture:	Czech Republic	Site Approval Number	CZ 310

Part 1.2 Quality and Certification:

ISO 9001	X	FSSC 22000	X	ISO 14001	X				

Note: Specifications can change - this specification is valid for 6 months. Please contact us for update version at least annually

Part 1.3 Composition:

Component	Approximate Proportion	INS, E- Number	Function / Note	Origin / Material
Collagen	45-75%	-	Content depends on humidity	Bovine
Glycerol	16-28%	E422	Humectant	Plant
Water	8-14%	-	-	-
Sorbitol	4-7%	E420 (i).	Humectant	Plant
Aluminium Sulphate *Expressed as aluminium*	<0.25%	E520	Processing aid, It is required for film formation from the collagen gel	Synthetic

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.

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.	

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: min. 10 mm. This is dependent on netting and material used or Customer application.
Equipment:	Automatic film filling devices, semi-automatic filling devices, flat film applicator, manual filling
Processing Conditions:	Temperature of meat stuffing: minimum 2° - 10°C Maximal temperature during thermal processing after drying: 78°C

Product Heat Treatment, recommended under the following conditions. Customers must validate own cooking conditions.			
Description	***Time (mins)***	***Temp [°C]***	***%Relative Humidity (set)***
Drying	30 min.	55 °C	-
Precooking	15 min.	60 °C	99%
Drying	50 min.	60 °C	10%
Smoking	10 min.	65 °C	-
Smoking	10 min.	68 °C	-
Ventilation	3 min.	68 °C	-
Cooking	*	78 °C	99%
Cooking	10 min.	72 °C	-
Ventilation	3 min.	-	-
Cooling (shower)	20 min.	-	-

*Till the requested core temperature

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	
Salt (g)	<0.075	

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_2O_2 (European Pharmacopoeia, latest edition)	10 ppm	
Salmonella	Negative / 25 g	Regulation 2073/2005/EC as amended

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 (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*), 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 SO2	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	Yams	No
"matsutake" Mushrooms	No	Herbs	No
Aliums (onions, garlic, chives, leeks, etc.)	No	Edible Fungi (Mushrooms etc..)	No
Legumes (beans, peas, etc..)	No	Cruciferous	No
Spices	No	Fruit	No
Umbelliferae family (celery, celeriac, carrot, parsnip,	No		
Yeast and yeast products	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		