

To whom it may concern

## **FOOD-CONTACT COMPLIANCE STATEMENT: CELLULOSE CASINGS**

Cellulose casings are typically used for the production of cooked meat products, smoked or not, but they are also used to produce dry-fermented products and other non-meat products like, vegetable sausages, cheese, corn, etc.

Additionally, cellulose casings can be used in other non-food applications.

<b>Components</b>	<b>Percentage</b>
Pure regenerated cellulose	60 - 75%
Glycerine/PG (food grade)	9 - 22%
Water	13 - 23%
Oil (shirring adjuvant-food grade)	0 - 5%

The products listed in this document comply to the following food legislation:

- Regenerated cellulose casings are not intended at being consumed together with the products they contain. They comply with European Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials intended to come into contact with food. They also comply with USA Title 21 CFR, Section 176.170. Components of paper and paperboard in contact with aqueous and fatty foods.

<b>PRODUCT CODE</b>	<b>PRODUCT DESCRIPTION</b>
CASGC24EPO	CELLULOSE CASING EZ ORANGE TFR 24mmx28M
CASGC26EPB	CELLULOSE CASING EZ BLUE 26mm X 25.6M
CASGC26EPBKS	CELLULOSE CASING EZ BLACK STR 26mmX25.6M
CASGC26EPBS	CELLULOSE CASING EZ BLUE STR 26mmX25.6M
CASGC26EPR	CELLULOSE CASING EZ RED TFR 26mm X 21M
CASGC29EPB	CELLULOSE CASING EZ BLUE 29mm X 25M
CASGC32EPR	CELLULOSE CASING EZ RED TFR 30mm X 21M

For full product data including storage and usage recommendations, product specification is available.

The above-mentioned information is provided to the best of our knowledge and is based on our suppliers guarantee of compliance to the products supplied to Dunninghams.

Kind regards

Quality Department  
D.M. Dunningham Limited