

ANALYSING CERTIFICATE

Object: Fibrous casing - XL, Regular, Meat Cling and Easy Peel (only Hanko), Brilliant

Composition: The average composition of different sizes of artificial sausage casings is as follows:

	Coloured or clear	White pigmented
- regenerated cellulose	50%	40%
- long fibred paper	25%	20%
- plasticizer	20%	20%
- water	5%	5%
- casing colour pigments	< 1%	15%
- Meat cling or Easy peel treatment	< 1%	<1%

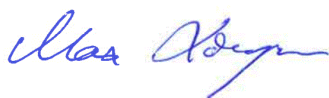
All pigments are approved for packaging materials in contact with food and thus containing no heavy metals or other components hazardous for the health. The Easy peel solution is based on a fatty acid derivative and the Meat cling-solution on an artificial resin. Genetic modified raw materials are not involved in the production.

The casings are regularly tested in outside laboratory for food regulatory status. The conformity of the casing with article 3 of EU Framework Regulation (EC) No 1935/2004 and with US requirements for food contact materials (according to 21 CFR) has been investigated. The following results are obtained:

Pb	<0.5 mg/kg
Cd	<0.1 mg/kg
Hg	<0.1 mg/kg
Cr	<1 mg/kg
S	<0.15 %
Ash	<0.5 % (not White pigmented)

Overall migration and migration of colours were analyzed and showed no migration into the test solutions or substances. With regard to its chemical composition and hygienic condition the casing meets the requirements for packaging materials in the sausage industry as stated in the Regulation (EC) 1935/2004. (Source: Fraunhofer Institut Verfahrenstechnik und Verpackung, 14.7.2016).

ViskoTeepak



Max Lönngren
Quality Manager