

## NITTA CASINGS® Co-Extrusion Gel

### Product Description – GE1509

#### Introduction

NITTA CASINGS® Collagen Co-Extrusion Gel is made of reconstituted bovine collagen and other food-grade ingredients. The raw material for GE1509 is produced from processing plants inspected by the United States Department of Agriculture (U.S.D.A.) located in the United States of America (U.S.A.) and are also used by food manufacturers throughout the world. They are used to manufacture edible sausage and sausage products utilizing modern high-speed equipment.

#### Composition

A typical GE1509 NITTA CASINGS® Collagen Co-Extrusion Gel product contains the following ingredients which are listed in the order of their predominance in the product:

Water  
Collagen  
Cellulose  
HCl  
Sodium Benzoate, FCC

#### Regulatory

NITTA CASINGS® Collagen Co-Extrusion Gel are accepted by the U.S.D.A. for use in federally inspected establishments. The ingredients used are subject to regulations by the Food and Drug Administration (F.D.A.). Nitta Casings Inc. operates a plant in Bridgewater, New Jersey, which is inspected by the F.D.A. and the New Jersey State Department of Health. For shipments of NITTA CASINGS® Collagen Co-Extrusion Gel outside the U.S.A. by a party other than Nitta Casings Inc., the responsibility to ensure regulatory compliance in the import country is that party's sole responsibility.

#### Microbiological Standards

Aerobic Plate Count/g	< 1000 CFU
Coliforms	< 3/G
Yeast & Mold Count/g	< 100 CFU

#### Pathogen Standards

Listeria	negative in 25 g
Salmonella	negative in 25 g

#### Storage Conditions

NITTA CASINGS® Collagen Co-Extrusion Gel should be stored in a cool, dry location at 2°-5°C. The box over-wrap should not be unsealed until the Collagen Co-Extrusion Gel is ready to be used. Likewise, any Collagen Co-Extrusion Gel that is leftover to be used at a later time should be resealed.

GE1509 has a shelf life of 18 months from the date of manufacture when properly stored.