

## STATEMENT ON NATURAL SAUSAGE CASINGS

(taken from the ENSCA Community Guide to Good Practice for hygiene and the application of the HACCP principles in the production of natural sausage casings, Chapter 2 & Annex I, Version VII, April 2018)

### *Definition of natural (sausage) casings*

*"Casings means intestines and bladders, that after cleaning, have been processed by tissue scraping, defatting and washing, and have been treated with salt"*

*(as included in the OIE Terrestrial Animal Health Code - [Glossary](#))*

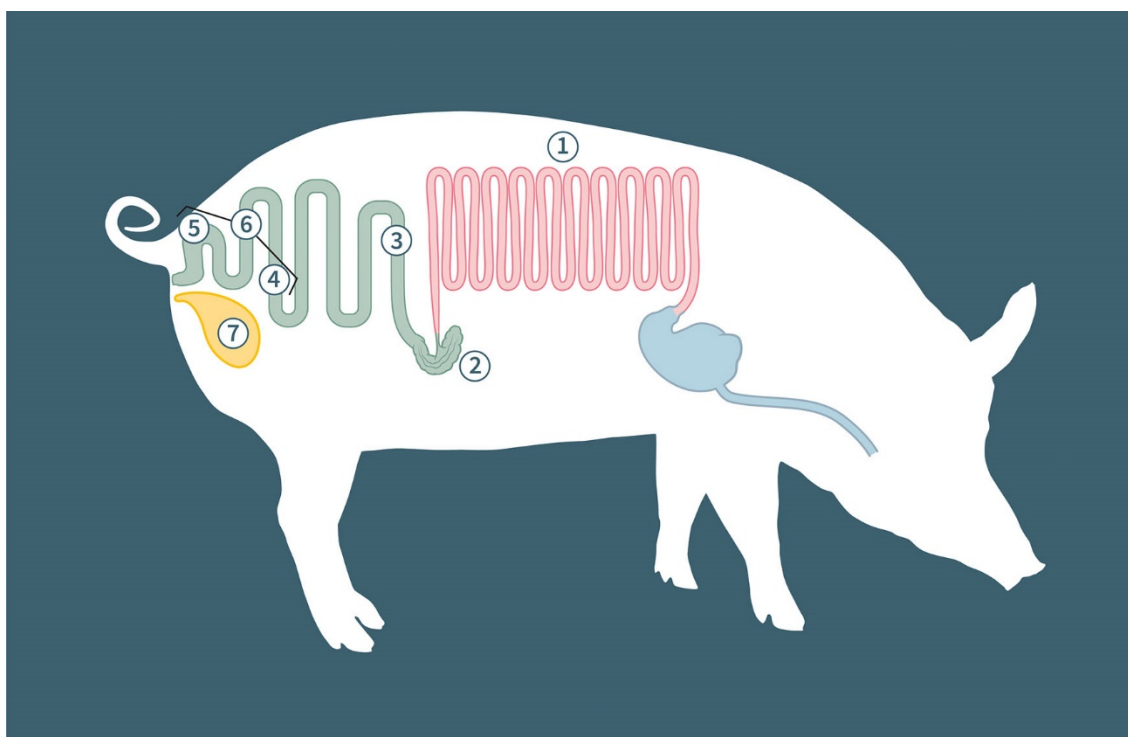
Additional comments to the definition:

1. The intestines and bladders are derived from farmed animals, which comprise of pigs (*Sus scrofa*), sheep (*Ovis aries*), goats (*Capra hircus*), cattle (*Bos taurus*, *Bos indicus*) and horses (*Equus caballus*);
2. If the **intended use** is as an **edible food envelope** (e.g. sausage) salting or drying after salting is applicable and the product is considered a **casing**;
3. Casings can be produced from the entire length of the intestinal tract, including both small and large intestines. Depending on animal of origin or geographical location, different sections of the intestinal tract are used and product names assigned (Tables 1-3, Figures 1-3);
4. In accordance with the legal requirement as a food business operator to have production procedures based on the HACCP principles and in line with the ENSCA Community Guide to Good Practice, casings are salted using NaCl for at least 30 days. Casings can either be dry-salted, with visible salt crystals present, or kept in a saturated salt brine ( $\geq 22$  °Baumé);
5. Frozen or dried intestines, if they are NOT produced using salted casings that were treated according to the requirements described under point 4, are NOT considered casings in accordance to the OIE definition;
6. In accordance with the OIE Code definition on casings, animal stomachs derived from the aforementioned farmed animals, are NOT considered casings.

## PRODUCTS CONSIDERED CASINGS

*Table 1 and figure 1*

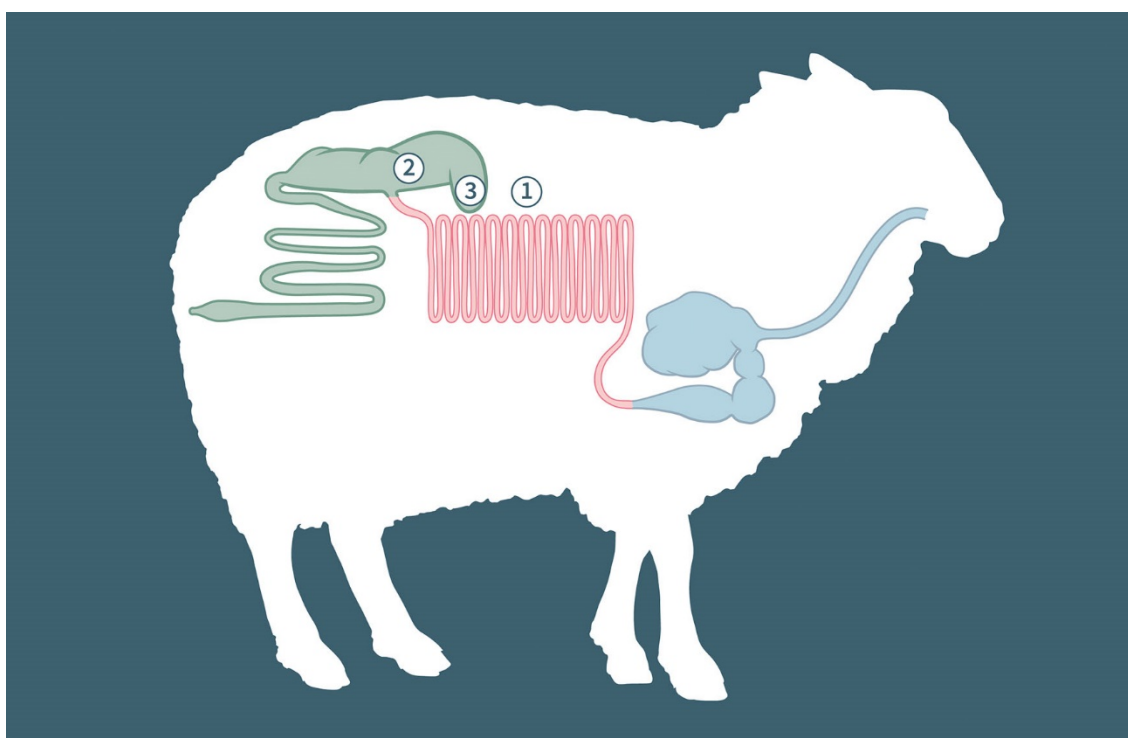
Product name	Anatomical reference	Reference number
<b>Porcine origin</b>		
Hog casing	Casings prepared from the duodenum, jejunum and ileum of pigs (hogs)	<b>1</b>
Hog cap or blind gut	Casings prepared from the blind gut (caecum) of pigs	<b>2</b>
Chitterling	Casings prepared from the proximal part of the large intestines of pigs (hogs), starting at the blind gut up to the bung or after end, striated in shape, approx. 3 m in length	<b>3</b>
After end	Casings prepared from the distal part of the large intestines of pigs (hogs), starting at the chitterling up to the fat end, straight in shape, approx. 1 m in length	<b>4</b>
Fat end	Casings prepared from the distal part of the large intestines of pigs (hogs), starting at the after end up to the rectum, conical in shape, approx. 1 m in length	<b>5</b>
Bung	Distal part of the large intestines of pigs (hogs) up to the rectum, comprising of after-end and fat end	<b>6</b>
Bladders	Casings prepared from the urinary bladder of pigs	<b>7</b>



Hog casings

*Table 2 and figure 2*

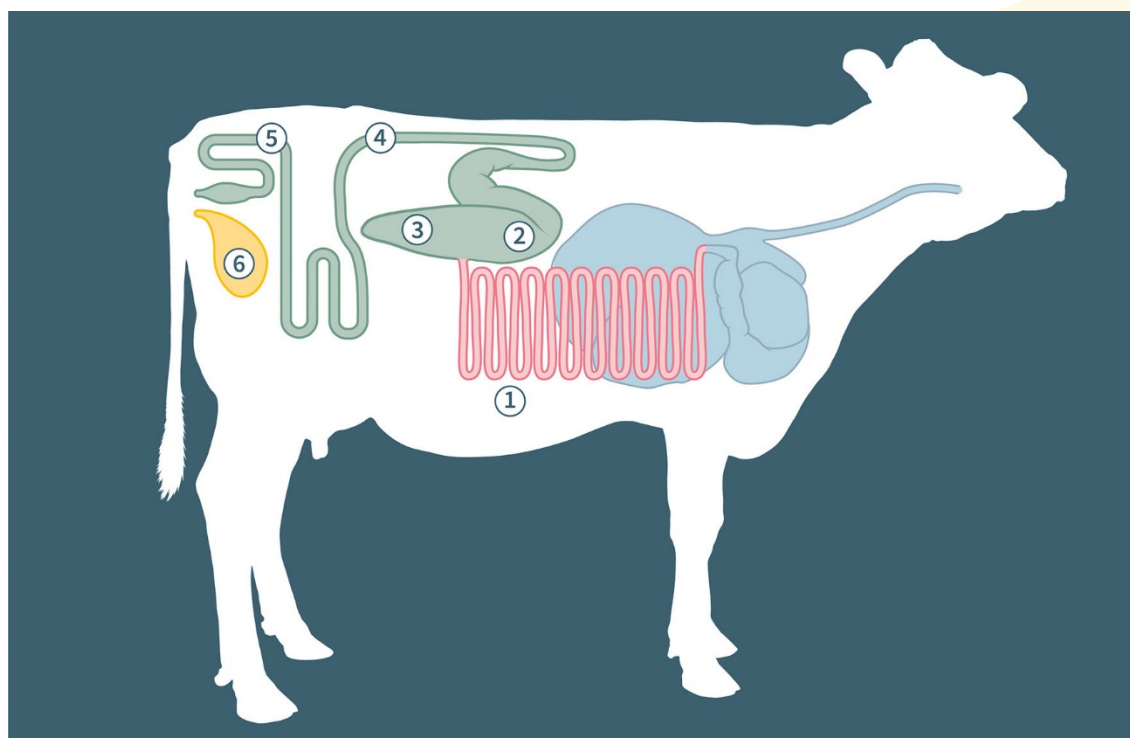
Product name	Anatomical reference	Reference number
<b>Ovine / caprine origin</b>		
Sheep / goat casing	Casings prepared from the duodenum, jejunum and ileum of sheep or goats	<b>1</b>
Bung end	Casings prepared from the proximal part of the blind gut (caecum) of sheep, connected to the large intestines	<b>2</b>
Bung cap	Casings prepared from the most distal part of the blind gut (caecum) of sheep	<b>3</b>



Sheep casings

*Table 3 and figure 3*

Product name	Anatomical reference	Reference number
<b>Bovine origin</b>		
Beef rounds	Casings prepared from the duodenum and jejunum of cattle	<b>1</b>
Bung end	Casings prepared from the proximal part of the blind gut (caecum) of cattle, connected to the large intestines	<b>2</b>
Bung cap	Casings prepared from the most distal part of the blind gut (caecum) of cattle	<b>3</b>
Beef middles	Casings prepared from the proximal part of the large intestines of cattle, starting at the blind gut	<b>4</b>
Beef fat end	Casings prepared from the distal part of the large intestines of cattle	<b>5</b>
Bladders	Casings prepared from the urinary bladder of cattle	<b>6</b>



Beef casings