

ANNEX XXVI

RISK MITIGATING TREATMENTS FOR MEAT PRODUCTS

2. RISK MITIGATING TREATMENTS FOR CASINGS

Casing 1 = Salting with sodium chloride (NaCl), either dry or as saturated brine ($a_w < 0,80$), for a continuous period of 30 days or longer, at a temperature of 20 °C or above.

Casing 2 = Salting with phosphate supplemented salt containing 86,5 % NaCl, 10,7 % Na_2HPO_4 and 2,8 % Na_3PO_4 (weight/weight/weight), either dry or as saturated brine ($a_w < 0,80$), for a continuous period of 30 days or longer, at a temperature of 20 °C or above.

Casing 3 = Salting with NaCl for 30 days

Casing 4 = Bleaching

Casing 5 = Drying after scraping