

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	Plaisir de Roy 60% Brie 2x1Kg
Product Code	FC986
Product Description	Soft ripened cheese made from pasteurised cows milkHealthmark: FR 88 115 001 CE
Country of Origin	France
Health Mark	FR88115001
Product Weight (kg)	Gross Weight: 1.009 Net Weight: 1 Net Drained Weight (if applicable): 0 Is the product packed to an average or minimum weight?: Catch Weight E-mark: No

CHEESE DETAILS

Milk Type	Cow
Heat Treatment	Pasteurised
Type of Cheese	Soft/Semi-Soft
Type of Rennet	Microbial Rennet
Type of Rind	Bloomy Rind

ORGANOLEPTIC PROFILE

Appearance	White rind and ivory paste with an open texture
Aroma	Typical of such cheese, reminding of mushroom
Texture	Supple to slightly firm
Flavour	Lactic taste, with slight acidic notes
Aftertaste	Lactic taste, with slight acidic notes
Shape	Flat cylinder

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	Packing + 60 Days
Minimum Life into Depot	15 Days
Shelf Life Once Opened	1 Day
Storage Temperature (Unopened)	Chilled (0°C to 5°C)
Storage Temperature (Opened)	Chilled (0°C to 5°C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin and Supplier Name
Plaisir de Roy 60% Brie Milk, Cows, Pasteurised (98.5%), Salt (1.4%), Lactic Ferments (0.1%), Rennet, Microbial (100%), Calcium chloride (100%)	100.00	France

NUTRITIONAL INFORMATION

Please enter Serving Size (g)	
Nutrition Information	Quantity per 100g/100ml
Energy kJ	1436
Energy kcal	347
Fat (g)	31.00
of which Saturates (g)	22.00
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	0.00
of which Sugars (g)	0.00
Protein (g)	17.00
Sodium (mg)	560.00
Equivalent as Salt (g)	1.40
Fibre (g)	0.00
Moisture (g)	48.00

ANALYTICAL STANDARDS

Test	Target	Reject
pH	5.25 at packing	+/- 0.1
Total Moisture	49%	+/- 1.5%
Aw		
Total Fat	31% At Packing	
Fat in Dry Matter	Min 60%	
Pesticide Residues		
Total Meat Content		
Nitrite (Cured Meat Products)		
Histamine		
Aflatoxin (Cereals, Nuts and Dried Fruits)		

Ochratoxin (Cereals, Nuts and Dried Fruits)		

MICRO STANDARDS

Test	Target	Reject	Method
TVC			
Ecoli	< 10	> 100 EoL	
Staphylococcus Aureus	< 500/ml		
Bacillus Cereus			
Listeria spp in 25g			
Salmonella spp in 25g	Absent per 25g	Present in 25g	
Yeast and Moulds			
Staphylococcal enterotoxins	Absent per 25g	Present in 25g	
Listeria Monocytogenes	Absent per 25g	Present in 25g	
Laboratory Used	In line with EU directive 2073/2005		
Accreditation	UKAS Accredited External Laboratory for Pathogens		

FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes / No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		
Milk and Milk Derivatives	Yes	Milk is main ingredient	
Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		
Maize and Maize Derivatives	No		

Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	No		
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		
Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	No		
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No		
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	No		
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	No		
Antioxidants	No		
MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

SUITABILITY

Suitable For	Yes / No
Ovo-lacto Vegetarians	Yes

Coeliacs	Yes
Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

CERTIFICATION

Certification	Yes / No
Kosher Certified	No
Halal Certified	No
Organic Certified	No

PACKAGING

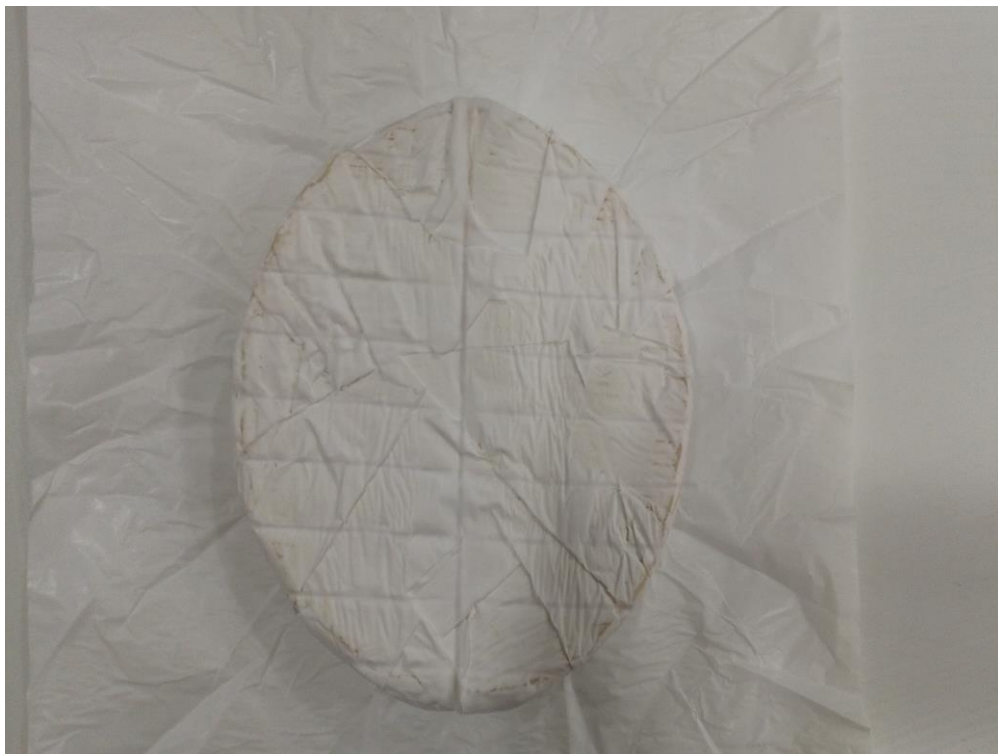
Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	Wrap	PP // Waxed paper	10
Secondary	Cardboard	Outercase	182

Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	10
Total Weight of Secondary Packaging (g)	182
Total Weight of Tertiary Packaging (g)	0
Number of Units per Case	2
Number of Layers per Pallet	28
Number of Cases per Pallet	280
Pallet Dimensions (L x W x H) (mm)	1200 x 1000 x 1000
Pallet Type (e.g. GKN, CHEP)	EURO

Primary Barcode Details	3070050400102
Secondary Barcode Details	03228025030445

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Veena Godbole

13/11/2019 10:11:26