

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	CHEDDAR MATURE CROXTON MANOR BLOCK 5KG
Product Code	EN069
Product Description	White mature cheddar cheese
Country of Origin	United Kingdom
Health Mark	UK AX 009
Product Weight (kg)	Gross Weight: 5.18 Net Weight: 5 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	Hard/Semi-Hard
Type of Rennet	Vegetarian Rennet
Type of Rind	No Rind

ORGANOLEPTIC PROFILE

Appearance	Smooth yellowish uniform colour
Aroma	Free from undesirable aromas
Texture	Smooth with a fairly close texture
Flavour	Rich, creamy mature
Aftertaste	Mature cheddar cheese
Shape	Smooth block

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	220
Minimum Life into Depot	105
Shelf Life Once Opened	72 hours
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
Pasteurised Cow's Milk	98.06	United Kingdom, Ireland
Salt (Salt, Sodium ferrocyanide)	1.90	United Kingdom, Netherlands, Israel
Starter Culture	0.02	Germany, Netherlands, Denmark, France, Italy
Microbial Rennet (Microbial Rennet, Sodium benzoate)	0.02	Netherlands, Denmark, France, Germany

NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml
Energy kJ	1725
Energy kcal	416
Fat	34.90
of which Saturates	21.70
of which Mono-Unsaturates	9.40
of which Poly-Unsaturates	1.10
Carbohydrate	0.10
of which Sugars	0.10
Protein	25.40
Sodium	723.00
Equivalent as Salt	1.90
Fibre	0.00
Moisture	36.20

ANALYTICAL STANDARDS

Test	Target	Reject
pH	5.25	+/- 0.3
Total Moisture	37	+2/-4
Total Fat	32	+5/-2.7
Histamine	< 50ppm	> 400ppm

MICRO STANDARDS

Test	Target	Reject	Method
Ecoli	< 10/g	> 10/g	MP07
Staphylococcus Aureus	< 10/g	> 50/g	MP09
Listeria spp in 25g	Absent	Present	ESGMM523

Salmonella spp in 25g	Absent	Present	ESGMM523
Yeast and Moulds	< 100	> 10000	MP33
Laboratory Used	ALS		
Accreditation	UKAS		

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	Cow's Milk	Does contain
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	Salt (E535: Sodium ferrocyanide)	
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No	Rennet (Sodium Benzoate)	
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	Poly Olefin	Clear bag	18

Secondary	Cardboard	Cardboard box	290
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Packed in a Protective Atmosphere	Yes
Vacuum Packed	Yes

Total Weight of Primary Packaging (g)	18
Total Weight of Secondary Packaging (g)	290
Number of Units per Case	4
Number of Layers per Pallet	5
Number of Cases per Pallet	50

Primary Barcode Details	N/A
Secondary Barcode Details	N/A

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Enrico Proietti De Marchis

29/05/2018 11:23:51

NOTE Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

REVISION HISTORY

Date	Issue number	Reason for amendment	Authorised by
13/10/05	1	First issue	Peter Barnard
24/10/06	2	Analytical, nutritional data & product details updated	Peter Barnard
18/05/07	3	Updated nutritional info and pack details	Peter Barnard
29/01/08	4	Included photographic standard	Peter Barnard
06/11/08	5	Product code changed from D68 to EN069	Peter Barnard
29/04/09	6	Spec Reviewed; updated healthmark, Spec now a controlled document	Peter Barnard
26/02/10	7	Company logo changed	Peter Benson
28/06/10	8	Updated allergen table	Alan Richings
19/08/11	9	Minimum shelf life on delivery changed from 2weeks to 60 days	Alan Richings
30/04/13	10	Spec reviewed	Rajeswari Arun
17/06/13	11	Spec format updated	Maria Nabakabya
04/08/15	12	Cheese Cellar logo replaced with Harvey & Brockless	Anthea Quamina
30/10/15	13	Shelf life amended from 18 months to 3 months, maturation added	Anthea Quamina
09/06/16	14	Specification reviewed	Anthea Quamina
29/05/18	15	Specification reviewed	EPDM