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**Manufacturing Site Emergency Contacts Details**

Contact Name Nigel Peters

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**Out Sourced Processing**

Is any part of the process out-sourced? No

**Product Details**

**General Information**

Legal Label Name/Description Spinneyfields Sliced White Mature Cheddar

Is the Product Approved by any retailer N/A

**Manufacturing Information**

Packcopy Language English

Application Ready to eat

Instructions for use Ready to eat.

Markets n/a

Material Category Dairy

Pack size 1kg

**Organoleptic**

**Product Images**



**Appearance**

<b>Acceptable</b>	Good quality square slices (90 x 90mm) with no fractures/breakage. Free from foreign body and visible mould.
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<b>Unacceptable</b>	Broken/ fractured slices. Visible mould or foreign body present.
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### **Aroma**

<b>Acceptable</b>	Mature, clean free from undesirable aromas
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<b>Unacceptable</b>	Any off aromas that are not typical of variety
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### **Flavour**

<b>Acceptable</b>	Mature cheese, creamy and rich
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<b>Unacceptable</b>	Any off flavours that are not typical of variety
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### **Texture**

<b>Acceptable</b>	Smooth with a fairly close texture
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<b>Unacceptable</b>	Open texture, large and excessive holes
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### **Colour**

<b>Acceptable</b>	Even yellowish in colour, calcium lactate possible
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<b>Unacceptable</b>	Any discolouration
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## **Microbiological Standards**

### **Coliforms**

<b>Unit</b>	Cfu/g
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<b>Target (m)</b>	10 <
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<b>Maximum (M)</b>	100 =
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<b>Frequency</b>	Random
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<b>Method</b>	ESGM-M302
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<b>Laboratory used</b>	ALS Laboratories UK
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### **E.coli**

<b>Unit</b>	Cfu/g
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<b>Target (m)</b>	10 <
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<b>Maximum (M)</b>	10 =
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<b>Frequency</b>	Random
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<b>Method</b>	ESGM-M304
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<b>Laboratory used</b>	ALS Laboratories UK
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### **Listeria spp**

<b>Unit</b>	Per 25g
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<b>Target (m)</b>	0 =
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<b>Maximum (M)</b>	0 =
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<b>Frequency</b>	Random
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<b>Method</b>	ESGM-M523
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<b>Laboratory used</b>	ALS Laboratories UK
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### **Mould**

<b>Unit</b>	Cfu/g
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<b>Target (m)</b>	100 <
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<b>Maximum (M)</b>	1000 =
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<b>Frequency</b>	Random
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<b>Method</b>	ESGM-M308
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<b>Laboratory used</b>	ALS Laboratories UK
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### **Salmonella spp**

<b>Unit</b>	Per 25g
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Target (m)	0 =
Maximum (M)	0 =
Frequency	Random
Method	ESGM-M515
Laboratory used	ALS Laboratories UK
<b>Staph. Aureus</b>	
Unit	Cfu/g
Target (m)	20 <
Maximum (M)	20 =
Frequency	Random
Method	ESGM-M307
Laboratory used	ALS Laboratories UK
<b>Yeast</b>	
Unit	Cfu/g
Target (m)	1000 <
Maximum (M)	10000 =
Frequency	Random
Method	ESGM-M308
Laboratory used	ALS Laboratories UK

### Product Declaration

Please state if this material has suitable and or certified for any of the below

Kosher Suitable?	No
Kosher Certified?	No
Super Kosher Certified?	No
Halal Suitable?	Yes
Halal Certified?	No
Organic Certified?	No
UTZ/ Rainforest Alliance Certified?	No

Allergen	Source	Present In Product?	Form	Present On Same Line?	Present On Same Manufacturing Site?	How is Cross Contamination Prevented?	Additional Comments
Celery		✘	Not Applicable	No	No		
Cereals containing gluten		✘	Not Applicable	No	No		
Crustaceans		✘	Not Applicable	No	No		
Eggs		✘	Not Applicable	No	No		
Fish		✘	Not Applicable	No	No		
Lupin		✘	Not Applicable	No	No		
Milk	③ Cheese, Cheddar, average; Whole milk, pasteurised, average	✔	Liquid	Yes	Yes	MILK is the only allergen handle on site	
Molluscs		✘	Not Applicable	No	No		
Mustard		✘	Not Applicable	No	No		
Nuts	③	✘	Not Applicable	No	No		
Peanuts		✘	Not Applicable	No	No		
Sesame Seeds		✘	Not Applicable	No	No		
Soya		✘	Not Applicable	No	No		
Sulphur Dioxide (Sulphites)	③	✘	Not Applicable	No	No		

### Product Suitability

Vegetarians	Yes
Ovo-lacto Vegetarians	Yes
Vegan Suitable	No
Suitable for Red Tractor Logo	No
Natural Declaration	No
Lactose intolerants	No
Valid IT recognition for non GM	No
Valid IT recognition for spices	No

### Sustainability

Does the product or any of its ingredients contain palm oil?	No
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### Declarations

This is a NUT FREE site – any products containing nuts are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).	Yes
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This is a SESAME FREE site – any products containing Sesame are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).	Yes
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Materials supplied from this site are all free from genetically modified organisms.	Yes
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### Chemical & Physical Standards

#### Fat

Unit	%
Target (m)	32 +/-
Minimum	29.3 ≥
Maximum (M)	37 ≤
Legal Requirement	No
Frequency	each batch

#### Moisture

Unit	%
Target (m)	37 +/-
Minimum	33 ≥
Maximum (M)	39 ≤
Legal Requirement	No
Frequency	each batch

#### pH

Target (m)	5.25 +/-
Minimum	4.95 ≥
Maximum (M)	5.55 ≤
Legal Requirement	No
Frequency	each batch

#### Salt

Unit	%
Target (m)	1.9 +/-
Minimum	1.5 ≥
Maximum (M)	2.2 ≤


Legal Requirement	No
Frequency	each batch
<b>Contaminants &amp; Heavy Metals</b>	
<b>Arsenic</b>	
Is this tested?	Yes
Specification / Maximum Level	0.5µg/L
Frequency of Testing	Annually
Method	tested by creamery
<b>Cadmium</b>	
Is this tested?	Yes
Specification / Maximum Level	0.05µg/L
Frequency of Testing	Annually
Method	tested by creamery
<b>Copper</b>	
Is this tested?	Yes
Specification / Maximum Level	1µg/L
Frequency of Testing	Annually
Method	tested by creamery
<b>Dioxins</b>	
Is this tested?	No
<b>Heavy Metals</b>	
<b>Test methods must be internationally recognised &amp; Comply with Regulatory requirements</b>	
<b>Lead</b>	
Is this tested?	Yes
Specification / Maximum Level	0.02mg/kg
Frequency of Testing	Annually
Method	tested by the creamery
<b>Mercury</b>	
Is this tested?	Yes
Specification / Maximum Level	0.05µg/L
Frequency of Testing	Annually
Method	tested by creamery
<b>Mycotoxins</b>	
Is this tested?	Yes
Specification / Maximum Level	Aflatoxin M1 - 0.05µg/kg
Frequency of Testing	Annually
Method	tested by the creamery
<b>Nutrition Claims</b>	
Low energy	No
Energy-reduced	No
Energy-Free	No
Low Fat	No
Fat Free	No
Low saturated fat	No
Saturated fat free	No

Low sugars	No
Sugar free	No
With no added sugar	No
Low sodium/ salt	No
Very low sodium/ salt	No
Sodium free or salt free	No
No added sodium or salt	No
Source of fibre	No
High fibre	No
Source of protein	No
High protein	No
Source of minerals or vitamins	No
High minerals or vitamins	No
Contains nutrient or substance	No
Increased nutrient or substance	No
Reduced nutrient or substance	No
Light/ lite	No
Naturally/ natural	No
Source of omega-3 fatty acids	No
High omega-3 fatty acids	No
High monounsaturated fat	No
High Polyunsaturated	No
High unsaturated fat	No

### Typical Amino Acid Profile

Applicable	No
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### Critical Control Points

HACCP attachments (HACCP Plan, HACCP Flow, CCP summary)	 095 - HACCP Flow Diagram.xlsx
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Additional Documents	 380 - CCP Summary.docx
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### Process Step 1

Name	Metal detection
CCP	1
Hazard	Metal contamination
Control Measures	Metal detector
Tolerance	Fe = 3.0mm; Non-Fe = 4.0mm; S/Steel = 5.5mm
Monitoring Procedures	Start and end of shift checks as well as hourly.
Corrective Actions	If any of the test pieces fail to set off the metal detector, production will be immediately suspended and the production supervisor will alert the production manager/engineers/ and QA. The entire product must be put on hold up until the last good test. The machine will be fixed by the engineers and then all stock from the last good test will be re-called and put through the metal detector again (prior to release). Production will then resume. If the metal detector sounds during normal production the block should be passed back through the metal detector, if the block sets the metal detector off again stop production. Contact QA/production managers. Divide the pack into smaller quantities and pass through the metal detector to help locate the contamination. Engineers are to be called to assist. Report in incident log.

### Quality Control Points

#### Process Step 1

Name	Label Check
Legal / Quality Issue	Quality
Control Measures	Check at the start of the run
Tolerance	Check all labels are correct

<b>Monitoring Procedures</b>	Visual checks
<b>Corrective Actions</b>	All Products with incorrect labeling to be put on hold. QA called to investigate.
<b>Process Step 2</b>	
<b>Name</b>	Gas Flushing
<b>Legal / Quality Issue</b>	Quality - high residual oxygen content could allow microbial growth
<b>Control Measures</b>	80% Nitrogen and 20% Carbon Dioxide
<b>Tolerance</b>	Residual oxygen (max.2%)
<b>Monitoring Procedures</b>	Off line monitoring & recording of residual O2 level in packs.
<b>Corrective Actions</b>	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked.
<b>Process Step 3</b>	
<b>Name</b>	Bag Sealing
<b>Legal / Quality Issue</b>	Quality
<b>Control Measures</b>	Complete seal on all bags
<b>Tolerance</b>	Intact seals
<b>Monitoring Procedures</b>	Seals Checked off line by water immersion test
<b>Corrective Actions</b>	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled & Checked
<b>Process Step 4</b>	
<b>Name</b>	Check weights
<b>Legal / Quality Issue</b>	Quality/Legal ensuring all packs are within T1/T2 tolerances.
<b>Control Measures</b>	Check weight is calibrated and working
<b>Tolerance</b>	T1/T2 tolerances
<b>Monitoring Procedures</b>	All packs over an inline check weight as per average weigh rules
<b>Corrective Actions</b>	Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked
<b>Process Step 5</b>	
<b>Name</b>	Chill Storage
<b>Legal / Quality Issue</b>	Quality
<b>Control Measures</b>	Storage working correctly
<b>Tolerance</b>	Max 5°C
<b>Monitoring Procedures</b>	Automatic alarmed & Monthly backup
<b>Corrective Actions</b>	Engineer called, Crisis management team to meet
<b>Milk Parameters</b>	
<b>Are milk parameters applicable?</b>	No
<b>Shelf Life / Storage</b>	
<b>Total Shelf Life</b>	Frozen: 0 days   Chilled: 84 days   Ambient: 0 days
<b>Minimum Shelf Life Upon Delivery</b>	63 Days
<b>Shelf Life upon opening</b>	3 Days
<b>Temperature on delivery (transport requirements)</b>	8 °C
<b>Minimum Storage Temperature</b>	0 °C
<b>Maximum Storage Temperature</b>	5 °C
<b>Minimum temperature when opened</b>	0 °C
<b>Maximum temperature when opened</b>	5 °C
<b>Recommended Storage Conditions</b>	Keep refrigerated <5°C
<b>Is product freeze/thaw stable?</b>	No
<b>Where is the shelf life printed</b>	pack and case label



Coding format inner Day Code HH:MM; Best Before

Coding format outer Day Code HH:MM; Best Before

### Weight Controls

Declared Weight 1 kg

Weight Control Format Average

#	Ingredient	% (Mixing Bowl Stage)	% (Finished Product Stage)	Country Of Origin	Country Of Origin (Contingency)	Raw Material Breakdown	
*	<b>Finished Product</b> 489899 - CHS:SPF CDR MAT WHT 6X1KG SLC					✘	Q
1	Cheese, Cheddar, average	= 98 %	= 98 %	Belgium, France, Germany, Ireland, New Zealand, Poland, United Kingdom	Belgium, France, Germany, Ireland, New Zealand, Poland, United Kingdom	✘	Q
1.1	Whole milk, pasteurised, average	= 98.06 %	= 98.06 %	Belgium, France, Germany, Ireland, Netherlands, New Zealand, Poland, United Kingdom	Belgium, France, Germany, Ireland, Netherlands, New Zealand, Poland, United Kingdom	✘	Q
1.2	Salt	= 1.9 %	= 1.9 %	Belgium, Ireland, Netherlands, New Zealand, United Kingdom	Belgium, Ireland, Netherlands, New Zealand, United Kingdom	✘	Q
1.3	Starter Culture	= 0.02 %	= 0.02 %	Australia, Denmark, France, Germany, Netherlands, New Zealand, United States	Australia, Denmark, France, Germany, Netherlands, New Zealand, United States	✘	Q
1.4	Microbial Rennet	= 0.02 %	= 0.02 %	Australia, Denmark, France, Germany, Netherlands, United States	Australia, Denmark, France, Germany, Netherlands, United States	✘	Q
	<b>Total:</b>	98%	98%				

#### Values entered manually

Nutritional Spec	Typical Value Per 100g	Unit
Energy: kJoules	1725	kJ
Energy: kCals	416	kcal
Protein	25	g
Total Carbohydrate	0.1	g
Available Carbohydrate	0.1	g
of which sugars	0.1	g
of which starch		g
Fat	35	g
of which saturates	22	g
of which monounsaturates	9.4	g
of which polyunsaturates	1.1	g
Trans Fatty Acids		g
Sodium	760	mg
Fibre (AOAC Method)		g
Alcohol		g
Moisture		g

### Ingredients List

#### Auto Generated With %

Cheese, Cheddar, average (98%) (Milk); Whole milk, pasteurised, average (Milk); Salt; Starter Culture; Microbial Rennet)

Additive Name	E number	Source - Derived From	Country of Origin	Ingredient	Function in ingredient	Function in finished product	Quantity in ingredient mg/kg (ppm)	Quantity in final product mg/kg(ppm)
Sodium ferrocyanide	E535			Salt	• Anticaking Agent		< 0.01	

## Product Packaging

### Primary Packaging 1

Food Contact	Yes
Description	Clear base web tray
Material	PVC film, calendared and laminated with PE
Thickness/Gauge	324 µ
Dimensions	Length: 316 mm   Height: 123 mm   Breadth: 48 mm
Seal type (e.g. Heat seal)	Heat seal
Weight of Product	1 kg
Packaging Weight	22 g
Total Pack Weight	1.028 kg
Batch Coding	Best Before; Day code HH:MM
Is the packaging Recyclable?	No
Is the packaging biodegradable?	No
Is the packaging compostable?	No

### Primary Packaging 2

Food Contact	Yes
Description	Top film
Material	OPA/PE film
Thickness/Gauge	64 µ
Dimensions	Length: 316 mm   Height: 123 mm   Breadth: 0.064 mm
Seal type (e.g. Heat seal)	Heat seal
Weight of Product	1 kg
Packaging Weight	6 g
Total Pack Weight	1.028 kg
Batch Coding	Best Before; Day code HH:MM
Is the packaging Recyclable?	No
Is the packaging biodegradable?	No
Is the packaging compostable?	No

### Secondary Packaging 1

Food Contact	No
Description	Cardboard Box
Material	Corrugated Cardboard Case
Dimensions	Length: 328 mm   Height: 251 mm   Breadth: 166 mm
Seal type (e.g. Glue/Tape)	clear tape
Number of Primary Packaging Present	6
Weight of Product	1 kg
Total Weight of Secondary Packaging	410 g
Batch Coding	Best Before; Day code HH:MM
Is the packaging Recyclable	Yes

Is the packaging biodegradable?	No
Is the packaging compostable?	No
<b>Tertiary Packaging (where applicable)</b>	
Description	Pallet
Materials	Wood
Dimensions of the pallet (if applicable)	Length: 1200 mm    Height: 155 mm    Breadth: 1000 mm
No. of Packs Per Row	14
No of Rows per Pallet	8
Maximum Pallet Height (inc pallet)	1600 cm
Weight of product on pallet	740 kg
Pallet Type	Standard
Pallet Top sheet	No
Pallet base/ slip sheet	Yes
Pallet corner supports	No
Batch Coding	Best Before; Day code HH:MM
Is the packaging Recyclable	No
Is the packaging biodegradable?	No
Is the packaging compostable?	No

**Outer Labels**

Outer Label

**SPINNEYFIELDS**  
**Sliced White Mature Cheddar Cheese**

Store chilled between 0°C to 5°C. Packed in a protective atmosphere.  
 Suitable for vegetarians. Once opened use within 72 hours.  
 SWMCC61-896-SPIN-12  
 Allergens: see ingredients in CAPITALS  
 Ingredients: white mature cheddar (MILK)

Nutrition Information (typical values per 100g)	
Energy KJ	1725
Energy Kcal	416
Protein	25.4g
Carbohydrate	0.1g
of which sugars	0.1g
Fat	34.9g
of which saturates	21.7g
Salt	1.9g

**BEST BEFORE: 29 Jan 2021**  
**W 123456**  
**6x1kg e**    09:04 0311    UK AX 009 EC



05011648900305

Packed by: F J Need (foods) Ltd, Spinneyfields Farm, Worleston, Nantwich, Cheshire, CW5 6DN.

489899 outer label

**Ink Jet Coding/ Labelling**

**Primary Packaging – Ink Jet**

Production Code	Yes
BBD	Yes
Item	No
Case Code	No
Lot	No
Print Location	Inner label
Inclusion of Health Mark & location	Yes
If included, location of Health Mark	Inner label
Barcode	Yes
Product Description	Yes
Pallet Number	No

**Secondary Packaging – Ink Jet**

Production Code	Yes
BBD	Yes

Item	No
Case Code	No
Lot	No
Print Location	case label
Inclusion of Health Mark & location	Yes
If included, location of Health Mark	case label
Barcode	Yes
Product Description	Yes
Pallet Number	No
<b>Pallet Label</b>	
Production Code	Yes
BBD	Yes
Item	No
Case Code	No
Lot	Yes
Print Location	Pallet label
Inclusion of Health Mark & location	No
If included, location of Health Mark	Pallet label
Barcode	Yes
Product Description	Yes
Pallet Number	Yes

**Approval**

The product/s referred to in this specification will be prepared, processed, packaged and handled under strict hygienic conditions with consistent principles of Good Manufacturing Practice.


Any products supplied will comply with the requirements of all applicable UK & EU legislation and regulations at the time of supply.

If in agreement with this specification please complete the customer details, sign and return within 14 days of receipt. However, if we do not receive a signed copy after this period, we will assume full acceptance of the criteria specified.

If there are any issues arising from the information supplied, please contact our Innovation department.

Name	Tina Lui
Position	Supplier Assurance & Specification Technologist
Date	12/03/2021

Signature Signed By: Tina Lui



## Appendix - Ingredient Assessments

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\* Finished Product - CHS:SPF CDR MAT WHT 6X1KG SLC

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### Raw Material Breakdown

 A Raw Material Breakdown Assessment has not been completed

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## 1. Cheese, Cheddar, average

<b>Percentage</b> <i>Mixing Bowl Stage</i>	= 98 %	<b>Percentage</b> <i>Finished Product Stage</i>	= 98 %
<b>Country Of Origin</b>	Belgium, France, Germany, Ireland, New Zealand, Poland, United Kingdom	<b>Contingency Country Of Origin</b>	Belgium, France, Germany, Ireland, New Zealand, Poland, United Kingdom
<b>Allergens Present In Product</b>	Milk	<b>Dietary Derivatives</b>	---

### Raw Material Breakdown

 A Raw Material Breakdown Assessment has not been completed

## 1.1. Whole milk, pasteurised, average

<b>Percentage</b> <i>Mixing Bowl Stage</i>	= 98.06 %	<b>Percentage</b> <i>Finished Product Stage</i>	= 98.06 %
<b>Country Of Origin</b>	Belgium, France, Germany, Ireland, Netherlands, New Zealand, Poland, United Kingdom	<b>Contingency Country Of Origin</b>	Belgium, France, Germany, Ireland, Netherlands, New Zealand, Poland, United Kingdom
<b>Allergens Present In Product</b>	Milk	<b>Dietary Derivatives</b>	---


### Raw Material Breakdown

 A Raw Material Breakdown Assessment has not been completed

## 1.2. Salt

<b>Percentage</b> <i>Mixing Bowl Stage</i>	= 1.9 %	<b>Percentage</b> <i>Finished Product Stage</i>	= 1.9 %
<b>Country Of Origin</b>	Belgium, Ireland, Netherlands, New Zealand, United Kingdom	<b>Contingency</b> <b>Country Of Origin</b>	Belgium, Ireland, Netherlands, New Zealand, United Kingdom
<b>Allergens Present In Product</b>	---	<b>Dietary Derivatives</b>	---

### Raw Material Breakdown


 A Raw Material Breakdown Assessment has not been completed



### 1.3. Starter Culture

<b>Percentage</b> <i>Mixing Bowl Stage</i>	= 0.02 %	<b>Percentage</b> <i>Finished Product Stage</i>	= 0.02 %
<b>Country Of Origin</b>	Australia, Denmark, France, Germany, Netherlands, New Zealand, United States	<b>Contingency</b> <b>Country Of Origin</b>	Australia, Denmark, France, Germany, Netherlands, New Zealand, United States
<b>Allergens Present In Product</b>	---	<b>Dietary Derivatives</b>	---


### Raw Material Breakdown

 A Raw Material Breakdown Assessment has not been completed

## 1.4. Microbial Rennet

<b>Percentage</b> <i>Mixing Bowl Stage</i>	= 0.02 %	<b>Percentage</b> <i>Finished Product Stage</i>	= 0.02 %
<b>Country Of Origin</b>	Australia, Denmark, France, Germany, Netherlands, United States	<b>Contingency</b> <b>Country Of Origin</b>	Australia, Denmark, France, Germany, Netherlands, United States
<b>Allergens Present In Product</b>	---	<b>Dietary Derivatives</b>	---

## Raw Material Breakdown

 A Raw Material Breakdown Assessment has not been completed