

 10.3-REC-17	Date if Issue: 28/03/2022	Owned by V. Martins-Yedenu and authorised by D. Salaman	Title: BASIC LEATHAMS SPECIFICATION (Division 2 - Tier 2)	Affected Sites: All	Reason for Issue: signature field added	Exclusive (Y/N)		Specification status	
	Version: 5.0					Product Name		Revision number	
					Uncontrolled if printed	Supplier Code		Issue Date	
						Supplier product code		Reason for change	

BASIC LEATHAMS SPECIFICATION (Division 2 - Tier 2)

N.B. (Please insert details in blank cells only):

PRODUCT INFORMATION	
Leathams Product Code:	VGN083
Product Legal Description	Mild Cheddar Style Grated Sheese 6 x 2kg
Weight/Pack Size:	2kg

FOOD SAFETY CONTROLS	
Core Heat Process Time & Temperature	Achieve minimum core temperature 80°C or above, target core temperature between 83.5 - 90.0°C
If Cooked/Blanched: Maximum cooling time to 5°C	12 hours
pH	<4.4
Aw	N/A
Maximum Moisture (%)	N/A
Minimum Salt (%)	1.66

FOOD INTOLERANCE	
Is the product suitable for Vegetarians (Non-Vegan)	Yes
Is the product suitable for Vegans	Yes
Is the product suitable for Coeliacs	Yes
Is the product suitable for people who are lactose intolerant	Yes
Is the product suitable for people with a nut / seed allergy	Yes
Is the product Kosher approved?	Yes
Is the product Halal approved?	No

RECIPE INFORMATION			
Raw Material (IF VEGETAL ORIGIN, specify plant variety)	%	Country Of Origin	Manufacturer Name
Water	52.00	UK	Via Bute Island Foods
Coconut Oil	24.00	Malaysia, Papua New Guinea, Philippines, Indonesia	Via Bute Island Foods
Modified Potato Starch	15.00	Spain, Germany, Netherlands	Via Bute Island Foods
Pea Fibre	3.00	China	Via Bute Island Foods
Salt	1.50	UK, Spain	Via Bute Island Foods
Natural Flavourings	1.00	UK	Via Bute Island Foods
Fructose	1.00	Turkey	Via Bute Island Foods
Yeast Extract	1.00	Brazil	Via Bute Island Foods
Acidity Regulators (Lactic Acid, Sodium Lactate)	0.80	Netherlands, Brazil	Via Bute Island Foods
Thickener (Carrageenan)	0.60	France, Spain	Via Bute Island Foods
Colour (Carotenes)	0.10	UK	Via Bute Island Foods
Total:	100.00		
Ingredients Declaration:	Water, Coconut Oil (24%), Modified Potato Starch, Pea Fibre, Salt, Natural Flavourings, Fructose, Yeast Extract, Acidity Regulators (Lactic Acid, Sodium Lactate), Thickener (Carrageenan, Colour (Carotenes).		

Median values provided

NUTRITIONAL DECLARATION		
Serving size (g/ml):	Not applicable	
Nutrition Information	Quantity per 100g/100ml	
Energy	kJ:	1278
	kcal:	308
Fat(g)		24.8
of which saturates (g)		21.5
Carbohydrate (g)		19.6
(of which sugars) (g)		0.9
Fibre(g)		2.5
Protein (g)		0.4
Equivalent as salt (g)		1.66
Moisture(g)		51.0
Ash(g)		1.7
Total		

ALLERGEN INFORMATION				
Allergens	In Product (Yes/No)	Cross Contamination Risk (Yes/No)	Used In Factory (Yes/No)	Improvement actions to reduce risk of cross contamination
1. Cereals containing gluten	No	No	No	
2. Crustaceans and products thereof	No	No	No	
3. Eggs and products thereof	No	No	No	
4. Fish and products thereof, except:	No	No	No	
5. Peanuts and products thereof	No	No	No	
6. Soybeans and products thereof, except: (a) fully refined soybean oil and fat, (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources.	No	Yes	Yes	Strictly managed in separate dedicated production area including ingredients storage, ingredient preparation and manufacturing.
7. Milk and products thereof (including lactose), except:	No	No	No	
8. Tree Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	No	
9. Celery and products thereof	No	No	No	
10. Mustard and products thereof	No	No	No	
11. Sesame seeds and products thereof	No	No	No	
2. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as	No	No	No	
13. Lupin and products thereof	No	No	No	
14. Molluscs and products thereof	No	No	No	
Allergen Declaration				
Contains:				None
May Contain:				None

QUALITY ATTRIBUTE SHEET (organoleptic & physical characteristics, EVM, defects etc)			
Parameter	Green	Amber	Red
Appearance	Less than 30% fines/crumbs. Assorted greated strands between 5mm to 100mm. Normal clumping that will mostly break up in your fingers.	A small amount of clumping that does not fully break up with pressure.	More than 30% fines/crumbs. Presence of mould.
Colour	Very pale yellow/cream colour.	Inconsistency in very pale yellow/cream colour.	Dark/strong yellow/orange or any orange colour.
Odour	Characteristic cheese aroma, milky, slight sourness with a savoury (yeasty) hint.	Lack of characteristic cheese aroma.	Rancid, off or/and musty aroma.
Taste	Mild characteristic cheese flavour, savoury taste with a creamy milk finish.	Bland or lack of creaminess that is characteristic of cheese.	Rancid or very strong acidity.
Texture	Smooth, easy to cut. Slightly firm in mouth, with subtle chewiness.	Lack of chewiness or bite.	Wet or very soft.
Piece Count	Not applicable	Not applicable	Not applicable
Packaging	Correct product information is printed and it is clearly legible. Inner packaging is fully sealed with no cheese pieces visible in the seal.	Printed information is blurred but still readable. Debris or air bubbles along sealed edge/full seal is not achieved.	Incorrect product information is printed or it is illegible. Pack is open/very poor seal integrity. Date coding is illegible/missing/incorrectly positioned or formatted incorrectly. Creased labels.
Foreign Body	Not present	Not applicable	Present

PHOTOGRAPH OF PRODUCT:



STORAGE & LABELLING INFORMATION	
Batch/ Lot Code:	AB + production date, e.g AB 250123
Durability Date:	DD.MM.YYYY
Total Shelf Life From Manufacture:	180 days
Shelf life Closed Defrosted (if applicable):	Not applicable
Shelf life Once Opened:	5 days
Preparation Instructions (if applicable):	Not applicable
Storage Instructions:	Keep refrigerated 1-8°C. Once opened, place in an airtight container and consume within 5 days.

PHOTOGRAPH OF INNER UNIT & OUTER CASE LABEL

PACKAGING INFORMATION										
Component & Type of Packaging Material	Packaging: Primary/ Secondary/ Transit	Description of packaging	Colour of Packaging	Recycled Content (%)	Weight of Recycled Material	Component Weight (g) Per Unit	Packaging Dimensions [mm]			
							Length	Width	Height	Diameter
Bag	Primary	Plastic composite bag, gas flush with food grade nitrogen & CO2	Blue	0	0	30	350	310	-	N/A
Outer case	Secondary	Cardboard box	Yellow/Brown	80	320	400	330	300	380	N/A
Transit packaging	Tertiary	Shrink wrap	Clear	0%	0	500	500	N/A	N/A	N/A
Pallet	Pallet	Standard UK pallet	Brown	100	20000	20000	1200	1000	165	N/A
Number of units per case (i.e. 5 x 1kg) 800x1200mm or other please specify)		6								
Number of units per Pallet		UK standard: 1200 x 1000mm								
Number of units per layer		288								
Guaranteed minimum life into Leathams depot:		72								
		135 days								
BARCODE INFORMATION										
Unit barcode number:		5034795001015								
Outer case barcode number:		05034795091046								
Inner case barcode - number of digits (e.g. 13 / 14):		13								
Outer case barcode - number of digits (e.g. 13 / 14):		14								
Inner case barcode type (i.e. EAN-13):		EAN-13								
Outer case barcode type (i.e. ITF-14):		ITF-14								

Supplier Approval Sign Off:	
Name:	Dora Pavkovic
Position:	Technical Account Manager
Date:	25.01.2023
Electronic Signature:	
Leathams Approval Sign Off :	
Name:	Olivia Sewell
Position:	Senior Food Technologist
Date:	31/01/2023
Electronic Signature:	