

DATE	19/03/20
ISSUE NUMBER	3
PRODUCT NAME	ORGANIC HOMOGENISED SEMI SKIMMED MILK 2 litre

## PRODUCT SPECIFICATION FOR

### Section 1 – Supplier & Customer Details

	Name/Address	Telephone/Mob	Fax/Email
<b>Supplier:</b>	Berkeley Farm Dairy Wroughton, Swindon, wilts SN4 9AQ	01793 812228	Orders@berkeleyfarmdairy.co.uk
<b>Health Mark (Licence Number)</b>	UK TS003		
<b>Supplier Technical Manager &amp; Details</b>	Paul Birch	07799765915	paul@berkeleyfarmdairy.co.uk
<b>Supplier Account Manager &amp; Details</b>	Ed Gosling	01793 812228	Ed@berkeleyfarmdairy.co.uk
<b>Customer Name &amp; Details</b>	N/A		

### Section 2 – Product Information

<b>Legal Name</b>	Organic Pasteurised Milk
<b>Sub Descriptor</b>	Organic Semi Skimmed
<b>Country of Origin</b>	GB
<b>PDO Logo Approval</b>	Organic licence P 4891
<b>Pack weight</b>	2 LITRES
<b>Weight System</b>	Average
<b>Shelf Life</b>	<b>Use BY DOP + 12 days</b>
<b>Packaging</b>	H.D POLYETHYLENE FOOD GRADE+30% RECYCLED HDPE

### Section 3 – Supplier Accreditation

Certification of manufacturing site to a Food Safety Standard (BRC Global/IFS/SALSA/ISO22000)			
<b>Does manufacturing site hold a current certification</b>	Yes	Grade: Pass	
<b>Name and issue of standard</b>	Salsa Issue 5	<b>Certificate expires</b>	<b>28th August 2023</b>
<b>Name of Certification Body or Scheme</b>	Salsa		

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**Section 4 – Ingredients for QUID and label declaration**

Full ingredient list	Ingredient name	%	Country of origin	E number	
<p>Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl stage.</p> <p>Indicate country of origin of ingredient where specific</p> <p>Indicate E number where this is appropriate</p> <p>Required allergen information is included in section 5</p>	MILK	100	GB		
	<p><b>Compound ingredients</b></p> <p>Note: If any of the main ingredients above are compound (e.g. milk chocolate, mayonnaise, mustard) provide an ingredient breakdown as required by food labelling regulations</p>				
<p><b>INGREDIENT DECLARATION</b></p>					

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**Section 5 – Allergens, Genetically Modified Ingredients and other claims or declarations**

Allergenic ingredients as prescribed by EU Regulation 1169/2011 (EU FIC)	Allergen	Contains	From which ingredient(s)?	May (also) contain*
<p><b>Notes:</b></p> <p>Refer to 'BRC Guidance on Allergen Labelling (EU FIC)' for more information on these how to apply the regulation to this product.</p> <p>*'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only – do not indicate yes for this if already indicated yes for 'contains'</p>	Cereals containing gluten	No		No
	Crustaceans	No		No
	Egg	NO		No
	Fish	No		No
	Lupin	No		No
	Milk	YES		No
	Molluscs	No		No
	Nuts	No		No
	Peanut	No		No
	Soya	No		No
	Sesame	No		No
	Celery and Celeriac	No		No
	Mustard	No		No
	Sulphur dioxide and sulphites	No		No
<b>Ingredients containing or derived from Genetically Modified Organisms/or Material</b>	<b>No</b>			
<b>Is this product suitable for these types of diets?</b> (NB Halal or Kosher production must be verified by an official certification scheme)	<b>Vegetarian</b>		Yes	
	<b>Vegan</b>		No	
	<b>Coeliac</b>		Yes	
	<b>Halal</b>		No	
	<b>Kosher</b>		No	

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### Section 6 – Nutrition information

Nutrition information	Typical values for	grams per 100g or ml	grams per serving*	Calculated or by Analysis**
Note: refer to EU FIC for details on nutrition information requirements  * if applicable to product  ** delete as applicable	Energy kJ	195		C
	Energy Kcal	46		
	Fat	1.7		C
	Of which saturates	1.1		C
	Carbohydrates	4.7		C
	Of which sugars	4.7		C
	Fibre	N/A		C
	Protein	3.5		C
	Salt	0.1		C
	<b>Required at claimable levels only</b> (expand box if required)	Vitamin (name)	N/A	
<b>Other labelling information which may be referred to by the label as a claim (EU FIC)</b>				
<b>* Expression of serving if appropriate e.g. Each 200ml pack</b>	N/A			
<b>Permitted nutrition claims based on above information (EU FIC)</b>	N/A			

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<b>Other mandatory information required on label e.g.</b> “contains sugar and sweeteners” “added water” above 5% (meat products only) May contain	ORGANIC
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***Section 7 – Storage and other instructions***


Storage instructions before opening	KEEP REFRIDGERATED BELOW <5°c
Storage instructions after opening	CONSUME WITHIN 3 DAYS OF OPENING
<b>Instructions for use to be included on label</b> (cooking, preparation or serving)	SHAKE BEFORE USE

***Section 8 – Minimum durability, product coding and traceability***

Shelf life from manufacture	Indication	Life (days, weeks or months)
*delete as applicable	USE BY	DAY/MONTH
<b>Method of durability and lot coding to be printed on packaging by example</b>	DAY/MONTH Use By + 12 Days	

**Section 9 – Recycling information**

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<b>Packaging recycling information</b> Complete table for each aspect of <b>retail</b> packaging 	Packaging component	Material type	Recycling symbol number (if applicable)
	CONTAINER	HDP	PEHD 2
	Lid	LDPE	

### Section 10 – Quantity control

<b>Nominal quantity type</b> (delete as applicable)	Average		
<b>Declared weight/volume</b>	2095g 2 LITRE	<b>Drained weight</b> (if applicable)	n/a
<b>e-mark applied?</b>	YES	<b>Required height of text</b> (mm)	4

### Section 11 – Quality control (finished product quality or legal criteria)

Full Internal Test Schedule available on request	Parameter	Target value	Tolerance +/-	Frequency checked
	Average Weights	1062g	Min 1047g	set-up & 30mins
	Use by Date	UB DOP + 12 days	Correct / legible	set-up & 30mins
	Cap & Seal Check	100% sealed	No fails	set-up & 30mins

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	Poly Bottle and Cap Traceability	Batches recorded	N/A	Per production day
	Taste/Sensory taste	Meets spec	No fails	set-up & 30mins
	Product Temperature	<5°C	<6°C	set-up & 30mins
	Temperature delivery	< 6 ° C	<8°C	Each Delivery
	Phosphatase by ALP	<150 FAP	0 FAP	Per batch type
	Antibiotic on raw milk intake	Pass	No fails	Per Tanker intake
	Retained Sensory Samples EOL	Meets Spec	No fails	Per production day/ per type

### Section 12 – Microbiological standards

Finished Product Testing	Parameters	Target (ml)	Max (ml)	Frequency of testing
External Testing performed by UKAS accredited Laboratories	Aerobic Plate Count / cfu ml (TVC)	<30,000	>100,000	Monthly on schedule
	Enterobacteriaceae/ cfu /ml	<1	>1	Monthly on schedule
Full External Test Schedule available on Request	E.coli/ cfu/ml	<10	>10	Monthly on schedule
	Salmonella spp. in 25mls	ABSENT		Monthly on schedule
Measurable parameters that are significant quality attributes or	Listeria spp in 25mls	ABSENT		Monthly on schedule
	Staph. Aureus cfu/mls	<20	=20	Monthly on schedule

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<b>prescribed legal criteria</b>	Alkaline Phosphatase By fluorophos	<150 flu	>150 action >350 fail	Monthly on schedule
	Freezing Point Depression by Cryoscope	>509 m°C	<530 m ° C	Monthly on schedule
	Butterfat's %	1.50-1.80%	1.80%	Monthly on schedule

### **Section 13 - Supplier declaration**

I/We declare that the details included in this specification are correct and accurately represent the product sold by Berkeley Farm Dairy. I/We agree not to make any changes to the product as defined in this specification.		
<b>Supplier Technical Representative (Name &amp; Title)</b>	<b>Signature</b>	<b>Date</b>
PAUL BIRCH (Operations/Technical Manager)	<i>P Birch</i>	19/03/20
<b>Supplier Commercial Representative (Name &amp; Title)</b>	<b>Signature</b>	<b>Date</b>
ED GOSLING(PARTNER)	<i>Ed Gosling</i>	19/03/20

#### **Legislative Standards:**

Food Safety (General Food Hygiene) Regulations 1995  
The Miscellaneous Food Additive Regulations 1995  
Food and Environmental Protection Act 1985



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Food Additives labelling Regulations 1992  
Consumer Protection Act 1987  
Water Supply (Water Quality) Regulations 2000  
Food Labelling Regulations 1996  
Weights and Measures 1985  
Food Safety Act 1990  
Materials and Articles in Contact with Food Regulations 1992  
Preservatives in Food Regulations 1989  
Trade Descriptions Act 1968

**Compliance with Codes of Practice**  
Quality Management Systems  
Hazard Analysis and Critical Control Point

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