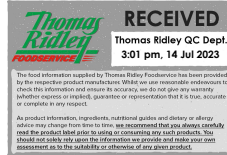


Grated Mature White Cheddar



| | | | |
|-------------------------------------|---|---------------------|--|
| Raw Material Supplier Company Name: | Dairy Partners Limited | Technical Contact: | Rebecca Stokes |
| | | Position: | Technical Manager |
| | | Email: | technical@dairypartners.co.uk |
| | | Telephone: | 01453 828890 |
| Supplier Company Address: | Oldends Lane, Stonehouse, Gloucestershire, GL10 3RL | Commercial Contact: | Will Bennett |
| | | Position: | Director |
| | | Email: | Will.bennett@dairypartners.co.uk |
| | | Telephone: | 01453 797872 |
| Emergency 24 hour: | 01239 712266 | | |

| | | | |
|--|---|----------------|--|
| Product Code: | 31010414 | Product Title: | Churn Valley Grated Mature Cheddar 6x2kg |
| Product Description: | Grated Mature White Cheddar Cheese | | |
| Ingredient Declaration: <i>(for labelling purposes)</i> <i>(In descending order by weight to include QUID declarations, where applicable).</i> | Pasteurised Bovine Milk Salt Bacterial Starter Culture Microbial Rennet. Anticaking Agent (Cellulose) **All allergens highlighted in bold**. | | |
| Processing Aids <i>(including level within product):</i> | N/A | | |
| Legal Description: | A free flowing grated Mature Cheddar | | |

SHELF-LIFE

| | | | | | |
|---|------------------------------|---|------|----------------------------------|--------------------|
| Total Shelf Life @ Chilled | 56 days | We recommend that this product is processed within 3 days of opening for optimal results. | | | |
| Is product suitable for Freezing? | Yes | Storage constraints on delivery: | <8°C | Storage constraints once opened: | Store at 1 to 5 °C |
| Average weight (kg): Units per pack: | 2kg – 6 x2kg units per case. | | | | |
| Minimum life on delivery: | 4 weeks | | | | |

DIETARY & INTOLERANCE DATA

| Does this product contain: | Used In Recipe? | Used on production line? | Used in factory? | Comments |
|--|-----------------|--------------------------|------------------|-------------|
| Lactose / Milk / Dairy Products & all forms of Derivatives | Yes | Yes | Yes | Bovine milk |
| Fish / Marine Products | No | No | No | |
| Shellfish / Shellfish Products | No | No | No | |
| Egg / Egg Products | No | No | No | |
| Soya / Soya Derivatives | No | No | No | |
| Genetically Modified Material | No | No | No | |
| Cereals containing Gluten | No | No | No | |
| Lupin / Lupin Products | No | No | No | |
| Peanuts / Peanut Derivatives | No | No | No | |
| Tree Nuts (Whole / Pieces/Derivatives) | No | No | No | |

Grated Mature White Cheddar

| | | | | |
|------------------------------------|-----|-----|-----|--|
| Celery / Celeriac Products | No | No | No | |
| Mustard / Mustard Products | No | No | No | |
| Sulphite (>10 mg/kg) | No | No | No | |
| Artificial Colours | No | No | No | |
| Azo Dyes / Coal Tar Dyes | No | No | No | |
| Natural Colours | No | No | No | |
| Artificial Flavours | No | No | No | |
| Natural Flavours (as per EU reg's) | No | No | No | |
| Artificial Preservatives | No | No | No | |
| Preservatives | No | No | No | |
| Additives | No | No | No | |
| Artificial Antioxidants | No | No | No | |
| Added Salt | Yes | Yes | Yes | |
| Added Sugar | No | No | No | |
| Artificial Sweeteners | No | No | No | |
| Irradiated Foodstuffs | No | No | No | |

INTOLERANCE GROUP SUITABILITY DATA

| This Product is Suitable For: | Yes | No |
|-------------------------------|-----|----|
| Vegetarians | Y | |
| Vegans | | N |
| Ovo-Lacto Vegetarians | Y | |
| Coeliacs | Y | |
| Kosher | | N |
| Halal | Y | |

ANALYTICAL STANDARDS

| <u>Category</u> | <u>Percentage Content</u> |
|-----------------|---------------------------|
| Moisture | 34-38% |
| Fat | 32 -36% |
| Salt | 1.5% +/-0.2% |
| pH | Target 5.30 (5.00 – 5.60) |

ORGANOLEPTIC STANDARDS

| | |
|------------|--|
| Appearance | U shaped grated strand |
| Colour | Off White |
| Texture | Firm body with a well-knit texture |
| Flavour | Good clean flavour, typical of variety. Free from off or foreign taints. |
| Aroma | Free from any off or foreign taints. |

MICROBIOLOGICAL STANDARDS

| Test | Target | Maximum Limit | Frequency of Examination | Action when > rejection limit | Positively released? |
|-----------------------|---------------|---------------|--|-------------------------------|----------------------|
| Coliforms | <100cfu/g | ≥100cfu/g | 1 bag taken randomly per production day unless agreed with Account Manager | N/A | No |
| E.Coli | <10cfu/g | ≥10cfu/g | | Inform Customer if Present | No |
| Yeasts | <250000cfu/g | <250000cfu/g | | N/A | No |
| Moulds | <5000cfu/g | >5000cfu/g | | N/A | No |
| Salmonella species | Absent in 25g | Absent in 25g | | Inform Customer if Present | No |
| Listeria species | Absent in 25g | Absent in 25g | | Inform Customer if Present | No |
| Staphylococcus aureus | <20cfu/g | ≥20 cfu/g | | Inform Customer | No |

NUTRITIONAL DATA

| | |
|-------------------------------|-------|
| Energy (kJ/100g) | 1708 |
| Energy (kcal/100g) | 412 |
| Protein (g/100g) | 25.5 |
| Total Fat (g/100g) | 34.4 |
| - Of which Saturated (g/100g) | 21.7 |
| Moisture (g/100g) | 36.0 |
| Dietary Fibre (g/100g) | 1 |
| Total Carbohydrate (g/100g) | Trace |
| - Of which Sugars (g/100g) | Trace |
| Salt (g/100g) | 1.5 |
| Sodium (g/100g) | 0.6 |

Grated Mature White Cheddar

PACK STANDARDS

| | |
|---------------|---|
| Palletisation | 60 cases per pallet. 10 cases per layer. 6 layers per pallet. |
|---------------|---|

PACKAGING INFORMATION

| Component | Material | Colour / branding of packing | Food Contact |
|---|---|------------------------------|--------------|
| Plastic | OPA | Churn valley branding | Yes |
| Case | Cardboard | Churn valley branding | No |
| Is the packaging recycled and recyclable? | Cardboard - yes. Plastic – not currently. | | |
| Packed in a protective atmosphere? | Yes. Flushed with nitrogen. | | |

DECLARATION

We certify that the product (and all of the packaging that the product is supplied within) detailed within this product specification comply to all current appropriate UK and EU “Food”, “Hygiene Packaging” “Weights and Measures” and “Trade Description” legislation.

CODING

CASE

Grated Mature Cheddar

Ingredients: Mature Cheddar (made from MILK). Anticaking agent: cellulose.

ALLERGEN INFORMATION
For allergens see ingredients in CAPITALS.

Suitable for vegetarians. **6x2kg**

Store below 5°C at all times. Use within 3 days of opening

Best Before: 19/12/2022 

Day code: 297 31010414 Packed by Dairy Partners Limited, GL10 3RL



05060217020425

BAG

CHURN VALLEY
Grated Mature Cheddar

Ingredients: Mature Cheddar (made from MILK)
Anticaking Agent: cellulose

ALLERGEN INFORMATION
For allergens see ingredients in CAPITALS.

Suitable for vegetarians. **2kg e**

Packed in a modified atmosphere.

Store below 5°C at all times. Use within 3 days of opening

Best Before 17/10/22 234 13:14

Packed by Dairy Partners Limited, GL10 3RL.




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WARRANTY

The product referred to in this specification will be prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of the Good Manufacturing Practice. It will also conform to the relevant UK and EU requirements at time of supply.

The foodstuff, packaging and label will conform to all relevant UK and EU requirements at the time of supply.

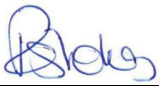
The product will be transported in clean vehicles suitable for the transportation of food stuffs. These vehicles will be free from infestation, taint and contamination; and will provide the appropriate conditions of temperature.

All amendments and alterations to any part of this specification must be agreed by Dairy Partners Technical Management prior to action.

It is the customer's responsibility to formally accept conditions laid out in the above finished specification.

It is a requirement of Dairy Partners to retain a signed agreement. If this document is not signed and returned within 21 days it will be taken as confirmation of agreement, and products will be manufactured and supplied in line with the out-lined parameters.

Signed on behalf of Dairy Partners Limited:

| | | | |
|-----------------------|---|--------------------------|-------------------|
| <i>Sign:</i> |  | <i>Date of Signing:</i> | 20/03/2023 |
| <i>Name in Print:</i> | Rebecca Stokes | <i>Company Position:</i> | Technical Manager |

Signed on behalf of:

| | | | |
|-----------------------|--|--------------------------|--|
| <i>Sign:</i> | | <i>Date of Signing:</i> | |
| <i>Name in Print:</i> | | <i>Company Position:</i> | |