



# PRODUCT SPECIFICATION

## 4002 MILD CHEDDAR 8x2.5KG

### PRODUCT MILD CHEDDAR 8x2.5KG

**Product Code (SKU):** 4002  
**Description:** Block of Mild Cheddar  
**Format:** Approximately 2.5Kg.  
**Flavour:** Mild flavour.  
**Consistency:** Firm and creamy.  
**Colour:** Yellow  
**Texture:** Soft.  
**Pasteurisation:** Yes  
**Added Ingredients:** N/A

### SUPPLIER AND MANUFACTURING SITE

**Supplier:** Nantwich Cheese Company Ltd  
**Address:** Waymills Industrial Estate  
Whitchurch  
Shropshire  
SY13 1TT  
**Telephone:** +44 (0) 1948 666 135  
**Fax:** +44 (0) 1948 667 389  
**Email:** qa@nantwichcheese.co.uk  
**EC Code:** UK US043 EC

### COMPOSITION

**Ingredient Declaration**  
Milk, Salt, Starter, Rennet, Annatto Bixin E160(i)

#### Ingredients

| Ingredient            | Level (approx.) | Country of Origin |
|-----------------------|-----------------|-------------------|
| Milk                  | 97%             | UK / Ireland      |
| Salt                  | 2%              | UK                |
| Starter               | 1%              | EU                |
| Rennet                | Trace           | EU                |
| Annatto Bixin E160(i) | Trace           | EU                |

#### Nutritional (Per 100g)

| Component                | Result   |
|--------------------------|----------|
| Energy                   | 1630 KJ  |
|                          | 390 Kcal |
| Fat                      | 32g      |
| Of which saturates       | 19.9g    |
| Of which monounsaturated | 7g       |
| Of which polyunsaturates | 3g       |
| Carbohydrates            | 0.2g     |
| Of which sugars          | 0.2g     |
| Of which starch          | 0        |

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Date Created: 10.11.2020  
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|         |       |
|---------|-------|
| Fibre   | 0     |
| Protein | 25g   |
| Salt    | 1.9g  |
| Sodium  | 760mg |

### Chemical

| Test                    | Target | Limit     |
|-------------------------|--------|-----------|
| Moisture                | 38%    | Max 41.5% |
| Fat                     | 32%    | 29-34%    |
| Fat in Dry matter (FDM) | 62%    | Min 48%   |
| Salt                    | 1.8%   | 1.5-2.2%  |
| pH                      | 5.2%   | 5.05-5.6  |

### Microbiological

| Test                  | Target    | Limit     | Frequency & Method  |
|-----------------------|-----------|-----------|---|
| Enterobacteriaceae    | < 10/g    | >100/g    | All microbiological analysis is in accordance with industry standard methods. |
| E. Coli               | < 10/g    | Present   |   |
| Yeasts & Moulds       | <1000/g   | >10000/g  |   |
| Staphylococcus Aureus | <20/g     | >20/g     |   |
| Salmonella            | ND in 25g | ND in 25g |   |
| Listeria              | ND in 25g | ND in 25g |   |

### Intolerance / Allergens

| Free From:                             | Y/N | Notes:                |
|--|-----|-----------------------|
| Soya                                   | Y   |                       |
| Milk and milk derivatives              | N   | Cow's Milk            |
| Nuts                                   | Y   |                       |
| Celery, celeriac & derivatives         | Y   |                       |
| Mustard                                | Y   |                       |
| Sulphur dioxide & sulphites (>10mg/kg) | Y   |                       |
| Sesame & other seeds                   | Y   |                       |
| Lupin & derivatives                    | Y   |                       |
| Cereals containing gluten              | Y   |                       |
| Eggs                                   | Y   |                       |
| Fish                                   | Y   |                       |
| Crustaceans                            | Y   |                       |
| Molluscs                               | Y   |                       |
| Peanuts                                | Y   |                       |
| Caffeine                               | Y   |                       |
| Hydrolysed Plant Proteins              | Y   |                       |
| Colours – natural                      | Y   | Annatto bixin E160(i) |
| Colours – artificial                   | Y   |                       |
| Flavourings – natural                  | Y   |                       |
| Flavourings – nature identical         | Y   |                       |
| Flavourings – artificial               | Y   |                       |
| Preservatives                          | Y   |                       |
| Monosodium glutamate (added)           | Y   |                       |

|                                 |          |                          |
|---------------------------------|----------|--------------------------|
| Salt (added)                    | <b>N</b> | In manufacturing process |
| Sugar (added)                   | <b>Y</b> |                          |
| Beef meat, fat & derivatives    | <b>Y</b> |                          |
| Pig meat, fat & derivatives     | <b>Y</b> |                          |
| Ovine meat, fat & derivatives   | <b>Y</b> |                          |
| Poultry meat, fat & derivatives | <b>Y</b> |                          |
| Fish, oil & derivatives         | <b>Y</b> |                          |

Free From 'Y' also indicates that the product is free from any possible cross contamination during the processing.

### Dietary & Suitability Information

| Suitable For:         | Y/N      | Notes: |
|-----------------------|----------|--------|
| Vegetarians           | <b>Y</b> |        |
| Vegans                | <b>N</b> |        |
| Kosher                | <b>N</b> |        |
| Kosher Certified      | <b>N</b> |        |
| Halal                 | <b>N</b> |        |
| Halal Certified       | <b>N</b> |        |
| Lactose Intolerants   | <b>N</b> |        |
| Coeliac               | <b>Y</b> |        |
| Nut allergy sufferers | <b>Y</b> |        |

### Genetically Modified Status

The product contains no viable or non-viable genetically modified material and is free from soya, maize and their derivatives. The product used Fermentation Produced Chymosin (FPC) as the milk-coagulating enzyme in production. FPC uses GM technology in its manufacture however the numerous steps during the purification of the enzyme ensure the complete removal of all GM material. Sensitivity tests are carried out, including PCR technique, to regularly check that no GM material is passing through the purification process.

### Irradiation

The product and any of its components have not been subjected to any treatment by radiation.

## PROCESS CONTROL

### Metal Detection:

| Product  | Ferrous | Non Ferrous | Stainless Steel | Frequency  |
|----------|---------|-------------|-----------------|--|
| Blocks   | 3.5mm   | 3.5mm       | 6.0mm           | Checked by trained production operative every 60 minutes |
| Grated   | 3.5mm   | 3.5mm       | 4.5mm           |  |
| Sliced   | 2.5mm   | 3.0mm       | 4.5mm           |  |
| Pre-Pack | 1.5mm   | 2.0mm       | 3.5mm           |  |

### Seal Checks:

Every pack is visually inspected. Seals tested and recorded by trained production operative every 30 minutes

### Atmosphere:

Gas flushed packs residual Oxygen of <3% tested by trained production operatives every 30 minutes.

### Weight Checks

For all products: Pack weights manually checked at the start and end of every production run, when pack sizes change, and every 30 minutes. Continuous monitoring of packed product by packing machine and automatic check-weighers.

## SHELF LIFE

| Food Service Product | On Manufacture | On Delivery | Once Opened | Frozen   |
|----------------------|----------------|-------------|-------------|----------|
| Blocks               | 112 Days       | 100 Days    | 5 Days      | 365 Days |
| Grated               | 45 Days        | 42 Days     | 2 Days      | 365 Days |
| Sliced               | 56 Days        | 42 Days     | 5 Days      | 365 Days |
| Pre-Pack             | 90 Days        | 83 Days     | 5 Days      | 365 Days |

Shelf life can be extended to 12 months if product is frozen as indicated on the table above.

Once opened product must be kept sealed and refrigerated.

| Retail Product | On Manufacture | On Delivery | Once Opened | Frozen   |
|----------------|----------------|-------------|-------------|----------|
| Grated         | 84 Days        | 63 Days     | 5 Days      | 365 Days |
| Sliced         | 84 Days        | 63 Days     | 5 Days      | 365 Days |
| Pre-Pack       | 90 Days        | 67 Days     | 5 Days      | 365 Days |

Shelf life can be extended to 12 months if product is frozen as indicated on the table above.

Once opened product must be kept sealed and refrigerated.

## DISTRIBUTION & STORAGE

Production is distributed by refrigerated vehicle, temperature during transit <5°C.

Product should be stored chilled <5°C.

Non-hazardous material when stored under specified conditions. May cause slip hazard if spilt or dropped, should not be disposed of to surface water drains.

## PACKAGING

### Packaging Material

#### Primary Packaging

| Material  | Dimensions  | Weight | Closure     |
|-----------|-------------|--------|-------------|
| Clear Bag | 260 x 450mm | 15g    | Heat Sealed |

#### Secondary Packaging

| Material       | Dimensions    | Weight | Closure |
|----------------|---------------|--------|---------|
| White Card Box | 370x295x183mm | 480g   | Tape    |
| Label          | 49x74mm       | 1g     | N/A     |

### Pack Sizes & Palletisation

| Units Per Carton | Unit Weight | Weight Per Carton | Cartons Per Layer | Layer Per Pallet | Carton Per Pallet | Pallet Net Weight |
|------------------|-------------|-------------------|-------------------|------------------|-------------------|-------------------|
| 8 x              | 2.5Kg       | 20Kg e            | 10                | 5                | 50                | 1000kg            |



# PRODUCT SPECIFICATION

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### Labelling & Coding

Self-adhesive labels containing:

#### Primary Packaging

Product name

Ingredients

Nutritional information

Storage instructions

Best Before Date DD/MM/YY

Production Date DD/MM/YY

Bar Code 50603666NNNNN

Factory Code UK US043 EC

#### Secondary Packaging

Product name

Storage Instructions

Best Before Date DD/MM/YY

Production Date DD/MM/YY

Bar Code 50603666NNNNN

Factory Code UK US043 EC

### Packaging Notices

All primary packaging complies with The Plastics Materials and Articles in Contact with Food Regulations 2004 and any such amendments.

Products are packed onto a wood standard pallet 1200mm x 1000mm.

Maximum pallet height 1800mm.

Stretch wrapped.

**DECLARATION**

The information contained within this product specification are for guidance purposes only.

All processes and procedures are carried out under hygienic conditions and in accordance with Good Manufacturing Practices of the Dairy and Food Industry.

**Signed on behalf of Nantwich Cheese Company Ltd**

I confirm that the information detailed within the product specification is true and accurate to the product it describes to the best of my ability and knowledge.

*E. Rezaei*

16/03/2023

*signature*

*date*

EHSAN REZAEI

Group Technical Manager

*print name*

*job title*

**Signed on behalf of**

**(Customer)**

I confirm that I have studied the above information and that the product detailed above complies with our purchasing requirements.

*signature*

*date*

*print name*

*job title*



Nantwich Cheese Company Ltd  
Waymills Industrial Estate  
Whitchurch  
Shropshire  
SY13 1TT