

**PRODUCT White Mild Cheddar Grated 6x2kg**

<b>Product Code (SKU):</b>	5001
<b>Description:</b>	Free Flowing Strands of Mild White Cheddar. Product contains Potato starch as processing aid.
<b>Format:</b>	Grated strands approx. 6 mm wide and vary significantly in length 10 – 40 mm.
<b>Flavour:</b>	Mild Creamy flavour.
<b>Consistency:</b>	Firm and Smooth
<b>Colour:</b>	Yellow
<b>Texture:</b>	Firm and slightly crumbly.
<b>Pasteurisation:</b>	Yes
<b>Added Ingredients:</b>	Potato Starch (2%)

**SUPPLIER AND MANUFACTURING SITE**

<b>Supplier:</b>	Nantwich Cheese Company Ltd
<b>Address:</b>	Waymills Industrial Estate Whitchurch Shropshire SY13 1TT
<b>Telephone:</b>	+44 (0) 1948 666 135
<b>Fax:</b>	+44 (0) 1948 667 389
<b>Email:</b>	support@beatfoodgroup.com
<b>EC Code:</b>	GB US043

**COMPOSITION**

**Ingredient Declaration**

Milk, Salt, Starter, Rennet, Potato Starch

**Ingredients**

Ingredient	Level (approx.)	Country of Origin
White Mild Cheddar	98%	UK / IRE
Milk	97.5%	UK / IRE
Salt	1%	UK
Starter	1%	FR / DE / DK
Rennet	Trace	DE / DK
Potato Starch	2%	Germany

**Nutritional (Per 100g)**

Component	Result	
Energy	1710	KJ
	410	Kcal
Fat	34	
Of which saturates	20	
Of which monounsaturated	12	
Of which polyunsaturates		
Carbohydrates	3	
Of which sugars	trace	
Of which starch		
Fibre		
Protein	28z	
Salt	2.5	
Sodium	678mg	

**Chemical**

Test	Target	Limit
Moisture	36%	Max 41.5%
Fat	34%	29-34%
Fat in Dry matter (FDM)	52%	Min 48%
Salt	1.8%	1.6-2.2%
pH	5.2%	5.05-5.45

**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	NC 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	
Colours – artificial	Y	
Flavourings – natural	Y	
Flavourings – nature identical	Y	
Flavourings – artificial	Y	
Preservatives	Y	
Monosodium glutamate (added)	Y	
Salt (added)	N	In manufacturing process
Sugar (added)	Y	
Beef meat, fat & derivatives	Y	
Pig meat, fat & derivatives	Y	
Ovine meat, fat & derivatives	Y	
Poultry meat, fat & derivatives	Y	
Fish, oil & derivatives	Y	

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	Y	
Vegans	N	
Kosher	N	
Kosher Certified	N	
Halal	N	
Halal Certified	N	
Lactose Intolerants	N	
Coeliac	Y	
Nut allergy sufferers	Y	

### 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	56 Days	45 Days	2 Days	365 Days
Sliced	56 Days	42 Days	5 Days	365 Days
Pre-Pack	90 Days	83 Days	5 Days	365 Days

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## 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

Material	Dimensions	Weight	Closure
Blue polyamide film	320x310mm	24g	Heat Sealed
<i>Secondary Packaging</i>			
Material	Dimensions	Weight	Closure
White Card Box	470x230x310mm	590g	Tape
Label	100 x 75mm	2g	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
6 x 2Kg		12Kg	10	5	50	600kg

### Labelling & Coding

Self-adhesive labels containing:

#### Direct Print on bag:

Primary Packaging  
 Product name  
 Ingredients  
 Nutritional information  
 Storage instructions  
 Batch code nnnnn  
 Best Before Date dd/mm/yy  
 Bar Code 50603666nnnnn  
 Factory Code GB US043

#### Self-adhesive labels containing:

Secondary Packaging  
 Product name  
  
 Storage Instructions  
 Batch code nnnnn  
 Best Before Date dd/mm/yy  
 Bar Code 50603666nnnnn  
 Factory Code GB US043

### 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.

S.Roberts

05/10/21

*signature*

*date*

SARAH ROBERTS

Group Head of Technical

*print name*

*job title*

**Signed on behalf of**

**(Customer)**

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

*signature*

*date*

*print name*

*job title*