

### PRODUCT MILD CHEDDAR 90X90MM SLICES

**Product Code (SKU): 6001**

**Description:** Slices of Mild Cheddar, a traditional hard cheese

**Format:** Slices 90x90m, approx. 20g

**Flavour:** Mild & Creamy

**Consistency:** A firm bodied, smooth textured cheese

**Colour:** light yellow

**Texture:** Firm & Smooth, fairly close

**Pasteurisation:** Yes

**Added Ingredients:**

### 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:** support@beatfoodgroup.com

**EC Code:** GB US043

### COMPOSITION

#### Ingredient Declaration

White Mild Cheddar: **MILK**, Salt, Starter Culture, Rennet

#### Ingredients

Ingredient	Level (approx.)	Country of Origin
Whole Milk	97%	UK / IRE
Salt	1.9%	UK
Starter culture	trace	DE, FR, DK
Microbial Rennet	trace	DK

#### Nutritional (Per 100g)

Component	Result	
Energy	1700	KJ
	410	Kcal
Fat	34g	
Of which saturates	21.7g	
Of which monounsaturated	9.4g	
Of which polyunsaturates	1.4g	
Carbohydrates	0.1g	
Of which sugars	0.1g	
Of which starch	Trace	
Fibre	0	

Protein	25g
Salt	1.8g
Sodium	700mg

**Chemical**

Test	Target	Limit
Moisture	37.5%	47.5 – 51.5%
Fat	32%	20 – 24%
Fat in Dry matter (FDM)	52%	Min 41%
Salt	1.8%	1.4 – 2%
pH	5.2%	5.1 – 5.5

**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	>100,000/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)	<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>	
Additives	<b>N</b>	

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

**Dietary & Suitability Information**

<b>Suitable For:</b>	<b>Y/N</b>	<b>Notes:</b>
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:**

<b>Product</b>	<b>Ferrous</b>	<b>Non Ferrous</b>	<b>Stainless Steel</b>	<b>Frequency</b>
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	

**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
Sliced	84 Days	63 Days	2 Days	365 Days

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**

Material	Dimensions	Weight	Closure
Gas flushed thermoformed tray	384 x 120 x 47mm	24g	Heat Sealed

**Secondary Packaging**

Material	Dimensions	Weight	Closure
White Card Box	390x250x310mm	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	1Kg	6Kg	12	10	120	720kg

**Labelling & Coding**

Self-adhesive labels containing:

**Self-adhesive labels containing:**

Primary Packaging  
Product name  
Ingredients  
Storage instructions  
Best Before Date dd/mm/yy  
Production Date dd/mm/yy  
Factory Code GB US043

**Self-adhesive labels containing:**

Secondary Packaging  
Product name  
Storage Instructions  
Best Before Date dd/mm/yy  
Production Date dd/mm/yy  
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

08/02/2022

*signature*

*date*

SARAH ROBERTS

Group Head of Technical

*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*