

PRODUCT MONTEREY JACK 90X90MM SLICES

Product Code (SKU): 6007

Description: Slices of Monterey Jack, a traditional hard cheese
Format: Slices 90x90m, approx. 20g
Flavour: Clean, develops into a slightly nutty flavour.
Consistency: Firm bodied, smooth textured cheese
Colour: Pale cream to 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

Monterey Jack Cheese: **MILK**, Salt, Starter Culture, Rennet

Ingredients

Ingredient	Level (approx.)	Country of Origin
Whole Milk	98%	UK, Ireland
Salt	1.8%	UK
Calcium chloride	0.013%	Netherland
Starter culture	trace	Denmark, Australia, France
Microbial Rennet	trace	Denmark

Nutritional (Per 100g)

Component	Result/100g
Energy	1725 KJ
	416 Kcal
Fat	34.9g
Of which saturates	21.7g
Carbohydrates	0.1g
Of which sugars	0.1g
Of which starch	Trace
Fibre	0
Protein	25.4g

Salt	1.8g
Sodium	700mg

Chemical

Test	Target	Limit
Moisture	40%	37 – 43%
Fat	31%	28 – 35%
Fat in Dry matter (FDM)	51%	Min 48%
Salt	1.5%	1.3 – 2.2%
pH	5.3%	5.1 – 5.5

Microbiological

Test	Target	Limit	Frequency & Method
Enterobacteriaceae	< 100/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	
Additives	N	

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	

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	576kg

Labelling & Coding

Self-adhesive labels containing:

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

Self-adhesive labels containing:

Secondary Packaging
Product name
Storage Instructions
Best Before Date dd/mm/yy
Production Date dd/mm/yy
Bar Code 50603666nnnnn

Factory Code GB US043

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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.

<i>signature</i>	<i>date</i>
<i>E.Rezaei</i>	20/03/2023

<i>print name</i>	<i>job title</i>
Ehsan Rezaei	Group Technical Manager

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.

<i>signature</i>	<i>date</i>
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<i>print name</i>	<i>job title</i>
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Nantwich Cheese Company Ltd
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Whitchurch
Shropshire
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