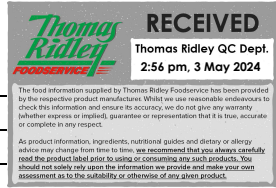
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	Finished Product Description: Cottage Cheese	
	BRCGS Food Safety Accredited	
	Spec Ref: FGS00192 Issue No: 002	Specification Issue Date: 07/09/2023 Review Due: 01/05/2025

Finished Product Specification

Product Name:	Cottage Cheese
Pack Size:	See Pack Description
Supplied by:	Meadow Foods Ltd
Packed For:	Meadow Foods, Station Lane, Holme on Spalding Moor, York, YO43 4AN (GB GO 007)



Contact Information

Position	Name	Telephone	E-Mail
Technical Manager	Helen Hird	01430 862387	h.hird@meadowfoods.co.uk
Technical Contact	HOSM Technical	01430 860377	grouptechnicalservices@meadowfoods.co.uk
Emergency Contact	Customer Services	07818 552526	service@meadowfoods.co.uk

Product Codes

Product Code	Pack Description
GVT 201	Cottage Cheese 2kg Tub

Product Description


The Cottage cheese is packed for Meadow Foods Ltd using the Green Valley Dairy Label from fresh skimmed milk and cream fortified with milk proteins, salt and potassium sorbate and lactic cultures packed in 2kg tubs and transported to chilled storage prior to despatch

Ingredient Declaration

(Listed in descending order by weight)

Ingredients	Description	%	Supplier	Country of Manufacturer	Country of Origin
Skimmed Milk	Bovine whole milk			UK	UK
Cream	Bovine whole milk			UK	UK
Salt	Salt			UK	UK
Potassium Sorbate E202	Potassium Sorbate			China	China
Culture	Lactococcus Bacteria			UK	Denmark, France, Germany and USA

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Allergens /Additives

Free From	Yes/No	Comments
Peanuts and derivatives	Yes	
Nuts and derivatives	Yes	
Cereals Containing Gluten	Yes	
Crustaceans	Yes	
Molluscs	Yes	
Eggs	Yes	
Fish	Yes	
Soybeans	Yes	
Milk	No	Cows' milk
Celery	Yes	
Mustard	Yes	
Sesame	Yes	
Lupin	Yes	
Sulphur Dioxide >10ppm	Yes	
Azo dyes	Yes	
Artificial flavourings	Yes	
Benzoate (>1ppm)	Yes	
BHA /BHT (>1ppm)	Yes	
Monosodium glutamate	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Genetically modified material	Yes	
Material produced from genetically modified organisms	Yes	
Seeds (sesame, sunflower or cotton seeds)	Yes	
Derivatives of sesame, sunflower or cotton seeds	Yes	
Seafood	Yes	


Dietary Information and Intolerance

Suitable For	Yes/No	Comments
Suitable for Ovo-Lacto Vegetarians	Yes	
Suitable for Vegans	No	Contains milk
Kosher	No	
Halal	Yes	Not Certificated
Coeliacs	Yes	
Diabetics	Yes	

GMO

Green Valley Dairies – products do not contain any genetic modification or the inclusion of genetically modified materials.

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Nutritional Information

Typical Values (per 100g)

Parameter	Value	Source
Energy KJoules	431 KJ	Analysis / Calculation
Energy Kcals	103 Kcal	
Protein (g)	10.0 g	
Fat Total (g)	6.0 g	
- Saturated	5.1 g	
Carbohydrate Total (g)	3.6 g	
- Starch	0.0 g	
- Sugar	3.6 g	
Fibre (g)	0.0 g	
Salt (g)	0.7 g	

Packaging

Primary
2kg White Tub White polypropylene tub with tamper evident sealed lid. 181 x 181 x 98mm weight 68g Palletisation – 6 x 2kg tubs placed in a cardboard liner. 15 cases per layer 4 layers high A total of 360 tubs in 60 cases per pallet.



Secondary
Cardboard Liner – 370 x 186 x 294 weight 330g

Tertiary / Transit
Pallet – Wooden standard pallet 1200 x 1200 x 162mm. weight 28kg Pallet wrap weight 350g

All packaging materials in direct contact with the product conform to UK/EC Materials and Articles in Contact with Food Legislation.

Should any product be opened / damaged or appear tampered with do not use and inform Meadow Foods immediately.

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Analytical Requirements

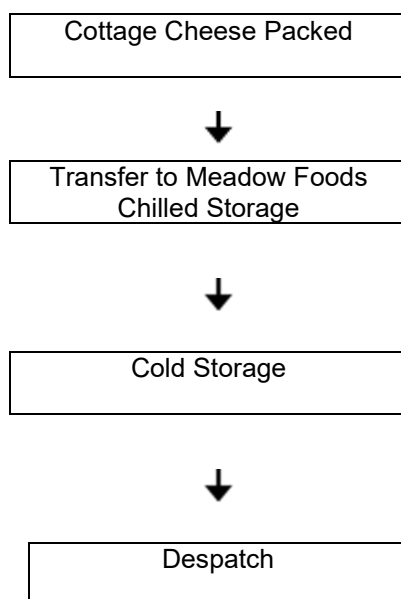
Physical and Chemical Analysis

Test	Specification	Parameters	Standard Method	Frequency
Visual Appearance	A smooth viscous, off white cream.	Satisfactory	Sight	Daily
Organoleptic	Slightly acidic tasting base cream and be free from off flavours and off odours	Satisfactory	Taste	Daily
Moisture	79.0%	76.0 – 82.0%	Oven	Daily
Butterfat	5.0%	4.0 – 6.0%	Gerber	Daily
pH	4.7	4.56 – 4.8	Meter	Daily
Temperature	<5°C	2 – 7°C	Meter	Daily


Microbiological Analysis

Organism	Target	Reject	Standard Method	Frequency of Test
Coliforms	<500 cfu/g	>500 cfu/g	BSEN ISO 4832	Daily
Enterobacteriaceae	<500 cfu/g	>500 cfu/g	BSEN ISO 21528	Daily
Coagulase +ve Staphylococci	<50 cfu/g	>50 cfu/g	BSEN ISO 6888:1	Daily
Listeria	Absent /25g	Present /25g	BS ISO 11291	Daily
Yeasts	<500 cfu/g	>500 cfu/g	BSEN ISO 21527	Monthly
Moulds	<500 cfu/g	>500 cfu/g	BSEN ISO 21527	Monthly
E. coli	<10 cfu/g	>100 cfu/g	ISO 16649-2	Monthly
Salmonella	Absent /25g	Present /25g	BSEN 12824	Monthly

Process Description and Pathway



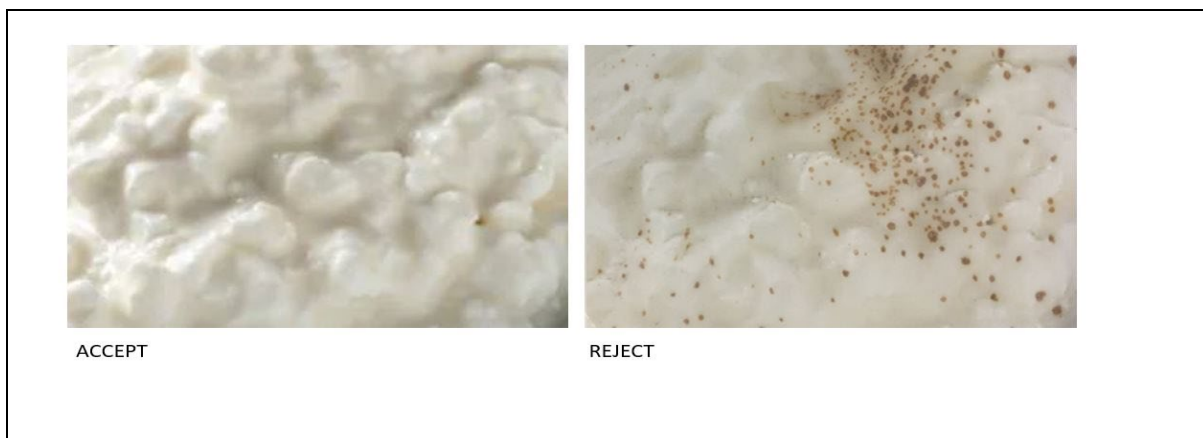
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Organoleptic Parameters

Appearance/Colour:	Smooth well mixes cream
Odour:	Typical Mildly acidic curd and be free from off odours
Flavour:	Typical Mildly acidic curd and be free from off flavours
Texture:	The curd should be gentle and biteable, firm but not hard and chewy

Photo Standards



Coding Format Used


Outer Carton Label	Pallecon / Pallet Photograph Label
<p>Unit Label Each bucket shall be marked in such a way that identifies as minimum:</p> <ul style="list-style-type: none"> i) Company Logo ii) Product iii) Storage requirements iv) Ingredients v) Produced by vi) Use by Date vii) Nutritional Data viii) Quantity ix) Allergen Statement x) Health Mark 	<p>Container Label Each pallet will have a label on the top and side of the pallet identifying</p> <ul style="list-style-type: none"> i) Producer ii) Product iii) Container Number iv) Number of units v) Use By Date vi) Production Run Number vii) Date of Manufacture viii) Quantity ix) Health Mark x) Allergen Statement

Delivery Paperwork

Despatch notes will accompany the delivery and a certificate of analysis containing an average result of analysis on samples taken during the packing run and nutritional values will be e-mailed.

Shelf Life and Storage Conditions

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Container Type	Maximum Life from Date of Manufacture	Minimum Life on Delivery	Once Opened	Freezing Suitability / Instructions	Delivery / Transport
2kg Tub	35 days	14 days	use within 5 days	NA	Target <5°C, maximum 7°C


Quality Assurance

Site Accreditations	SALSA Food Safety Standard
The product, its manufacture, storage, and delivery together with the raw materials and packaging used will entirely conform to the requirements of UK and EU legislation in force at the time of production and in accordance with accepted standards of good manufacturing practice.	

Traceability


<p>Full traceability records are maintained through site records covering raw materials, processing and delivery to customer.</p> <p>All relevant analytical, quality food safety and process control records are held and maintained for a minimum of three years from the date of manufacture. These records will be made available to representatives of the customer upon request.</p>
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Obligations upon the Part of the Supplier

Meadow Foods comply with all relevant United Kingdom legislation and relevant legal and food safety criteria. Terms and Conditions can be found <https://meadowfoods.co.uk/legal-information/>.

For and on Behalf of Meadow Foods	
Name:	Helen Hird
Position Held:	Technical Manager
Signature:	
Date:	07/08/2023
For and on Behalf of the Customer	
Name:	
Position Held:	
Signature:	
Date:	
Receiving Company:	

Please return signed copy of this specification to info@meadowfoodstechnicalservices.zendesk.com If not returned within 1 week of receipt acceptance will be assumed.

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