 10.3-REC-17	Date of Issue: 28/03/2022	Owned by V. Martins-Yedenu and authorised by D. Salaman	Title: BASIC LEATHAMS SPECIFICATION (Division 2 - Tier 2)	Affected Sites: All	Reason for Issue: signature field added	Exclusive (Y/N)	Y	Specification status	Approved
	Version: 5.0				Product Name	Mature Cheddar Style Grated Sheese 6 x 2kg	Revision number	1	
		Supplier Code			502749	Issue Date	23/1/2024		
		Supplier product code			L.G.MAT.AA.2KG	Reason for change	New product code launch.		

BASIC LEATHAMS SPECIFICATION (Division 2 - Tier 2)

N.B. (Please insert details in blank cells only):


PRODUCT INFORMATION	
Leathams Product Code:	VGN084
Product Legal Description	Mature Cheddar Style Grated Sheese 6 x 2kg
Weight/Pack Size:	2kg

FOOD SAFETY CONTROLS	
Core Heat Process Time & Temperature	Achieve minimum core temperature 80°C or above, target core temperature between 83.5 - 90.0°C
If Cooked/Blanched: Maximum cooling time to 5°C	12 hours
pH	<4.4
Aw	N/A
Maximum Moisture (%)	50.1
Minimum Salt (%)	1.78

FOOD INTOLERANCE	
Is the product suitable for Vegetarians (Non-Vegan)	Yes
Is the product suitable for Vegans	Yes
Is the product suitable for Coeliacs	Yes
Is the product suitable for people who are lactose intolerant	Yes
Is the product suitable for people with a nut / seed allergy	Yes
Is the product Kosher approved?	Yes
Is the product Halal approval?	No

RECIPE INFORMATION			
Raw Material (IF VEGETAL ORIGIN, specify plant variety)	%	Country Of Origin	Manufacturer Name
Water	45.80	UK	Via Bute Island Foods
Coconut Oil	21.00	Indonesia Papua New Guinea Philippines Cote d'Ivoire Marshall Islands	Via Bute Island Foods
Modified Potato Starch	10.00	Spain Germany Netherlands	Via Bute Island Foods
Maize Starch	8.00	Germany Netherlands	Via Bute Island Foods
Gluten free Oat Fibre	6.00	China	Via Bute Island Foods
Modified Maize Starch	3.00	Netherlands	Via Bute Island Foods
Thickener (Carrageenan)	0.30	Spain, [☐] France Indonesia Philippines	Via Bute Island Foods
Thickener (Guar Gum)	0.30	India Pakistan Spain	Via Bute Island Foods
Salt	2.00	UK, Spain, Netherlands	Via Bute Island Foods
Natural Flavourings	1.00	UK	Via Bute Island Foods
Yeast Extract	1.00	Brazil	Via Bute Island Foods
Acidity Regulators (Lactic Acid)	0.80	Thailand, Brazil, Netherlands	Via Bute Island Foods
Acidity Regulators (Sodium Lactate)	0.80	Netherlands	Via Bute Island Foods
Colour (Carotenes)	<0.005	UK	Via Bute Island Foods
Total:	100.000		
Ingredients Declaration:	Water, Coconut Oil (21%), Modified Potato Starch, Maize Starch, Gluten Free Oat Fibre, Modified Maize Starch, Thickeners (Carrageenan, Guar Gum), Salt, Natural Flavourings, Yeast Extract, Acidity Regulators (Lactic Acid, Sodium Lactate), Colour (Carotenes).		

Median values provided



RECEIVED

Thomas Ridley QC Dept.

10:51 am, 7 Feb 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

	kcal:	304
Fat(g)	22.9	
of which saturates (g)	19.0	
Carbohydrate (g)	21.7	
(of which sugars) (g)	0.2	
Fibre(g)	4.0	
Protein (g)	0.7	
Equivalent as salt (g)	1.78	
Moisture(g)	50.1	
Ash(g)	2.5	
Total		

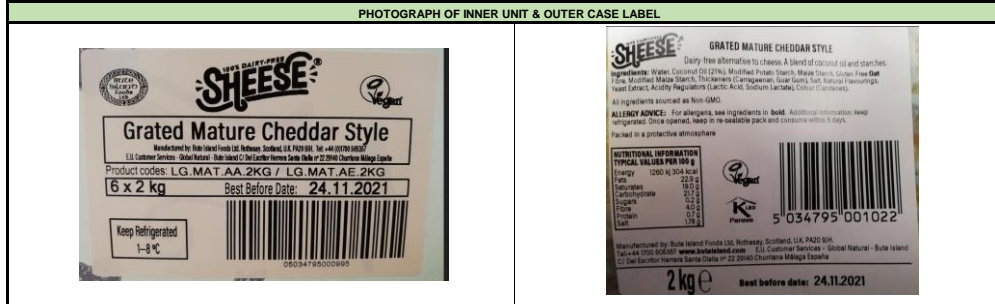
ALLERGEN INFORMATION				
Allergens	In Product (Yes/No)	Cross Contamination Risk (Yes/No)	Used In Factory (Yes/No)	Improvement actions to reduce risk of cross contamination
1. Cereals containing gluten	No	No	No	
2. Crustaceans and products thereof	No	No	No	
3. Eggs and products thereof	No	No	No	
4. Fish and products thereof, except:	No	No	No	
5. Peanuts and products thereof	No	No	No	
6. Soybeans and products thereof, except: (a) fully refined soybean oil and fat, (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean	No	Yes	Yes	Strictly managed in separate dedicated production area including ingredients storage, ingredient preparation and manufacturing.
7. Milk and products thereof (including lactose), except:	No	No	No	
8. Tree Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	No	
9. Celery and products thereof	No	No	No	
10. Mustard and products thereof	No	No	No	
11. Sesame seeds and products thereof	No	No	No	
2. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as	No	No	No	
13. Lupin and products thereof	No	No	No	
14. Molluscs and products thereof	No	No	No	
Allergen Declaration				
Contains:	None			
May Contain:	None			

QUALITY ATTRIBUTE SHEET (organoleptic & physical characteristics, EVM, defects etc)			
Parameter	Green	Amber	Red
Appearance	Less than 30% fines/crumbs. Assorted greated strands between 5mm to 100mm. Normal clumping that will mostly break up in your fingers.	A small amount of clumping that does not fully break up with pressure.	More than 30% fines/crumbs. Presence of mould.
Colour	Yellow colour.	Inconsistency in very pale yellow/cream colour.	Light Yellow or lighter colour.
Odour	Characteristic cheese aroma, milky, slight sourness with a savoury (yeasty) hint.	Lack of characteristic cheese aroma.	Rancid, off or/and musty aroma.
Taste	Showing characteristic flavour with a yeasty and slightly tangy finish. Free from off flavours and taints.	Bland or lack of creaminess that is characteristic of cheese.	Rancid or very strong acidity.
Texture	Smooth, easy to cut. Slightly firm in mouth, with subtle chewiness.	Lack of chewiness or bite.	Wet or very soft.
Piece Count	Not applicable	Not applicable	Not applicable
Packaging	Correct product information is printed and it is clearly legible. Inner packaging is fully sealed with no cheese pieces visible in the seal.	Printed information is blurred but still readable. Debris or air bubbles along sealed edge/full seal is not achieved.	Incorrect product information is printed or it is illegible. Pack is open/very poor seal integrity. Date coding is illegible/missing/incorrectly positioned or formatted incorrectly. Creased labels.
Foreign Body	Not present	Not applicable	Present

PHOTOGRAPH OF PRODUCT:



STORAGE & LABELLING INFORMATION	
Batch/ Lot Code:	AB + production date, e.g. AB 250123
Durability Date:	DD.MM.YYYY
Total Shelf Life From Manufacture:	180 days
Shelf life Closed Defrosted (if applicable):	Not applicable
Shelf life Once Opened:	5 days
Preparation Instructions (if applicable):	Not applicable
Storage Instructions:	Keep refrigerated 1-8°C. Once opened, place in an airtight container and consume within 5 days.



PACKAGING INFORMATION										
Component & Type of Packaging Material	Packaging: Primary/ Secondary/ Transit	Description of packaging	Colour of Packaging	Recycled Content (%)	Weight of Recycled Material	Component Weight (g) Per Unit	Packaging Dimensions [mm]			
							Length	Width	Height	Diameter
Bag	Primary	Blue tint plastic pouch (PE/EVOH/m-polyethylene)	Blue	0%	0	30	350	310	-	N/A
Outer case	Secondary	Corrugated cardboard case	Yellow/Brown	80%	320	400	330	300	380	N/A
Transit packaging	Tertiary	Shrink wrap	Clear	0%	0	500	500	N/A	N/A	N/A
Pallet	Pallet	Standard UK pallet	Brown	100%	20000	20000	1200	1000	165	N/A
Number of units per case (i.e. 5 x 1kg) 800x1200mm or other please specify		6 UK standard: 1200 x 1000mm								
Number of units per Pallet		288								
Number of units per layer		72								
Guaranteed minimum life into Leathams depot:		135 days								
BARCODE INFORMATION										
Unit barcode number:		5034795001022								
Outer case barcode number:		05034795000995								
Inner case barcode - number of digits (e.g. 13 / 14):		13								
Outer case barcode - number of digits (e.g. 13 / 14):		14								
Inner case barcode type (i.e. EAN-13):		EAN-13								
Outer case barcode type (i.e. ITF-14):		ITF-14								

Supplier Approval Sign Off:	
Name:	Dora Pavkovic
Position:	Technical Account Manager
Date:	19.01.2024
Electronic Signature:	
Leathams Approval Sign Off:	
Name:	Olivia Sewell
Position:	Senior Food Technologist
Date:	23/01/2024
Electronic Signature:	