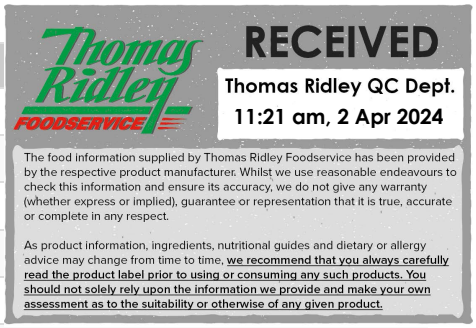
# Ornua Finished Product Specification

| | |
|---|---|
| **Product** | 489899 - CHS:SPF CDR MAT WHT 6X1KG SLC |
| **Alternative Product** | 5000352 - |
| **Version** | 1.1 (28/03/2024) |
| **Product Type** | CHEESE NATURAL |




## Ornua Site Details

| | |
|---|---|
| **Site** | Ornua Ingredients Europe (UK) Ltd - Nantwich |
| **Address** | Spinneyfields Farm, Main Road, Worleston, |
| **City** | Nantwich |
| **Eircode/Zip /Postal Code** | CW5 6DN |
| **Countries** | United Kingdom |
| **Plant Registration Number (if applicable)** | GB AX009 |

## Ornua Contact Details

### Commercial Contact Details

| | |
|---|---|
| **Contact Name** | Sales |
| **Email address** | sales@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 01270611112 |

### Technical Contacts Details

| | |
|---|---|
| **Contact Name** | Monika Pyda |
| **Email address** | monika.pyda@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 01270611112 |

### Emergency Contacts Details

| | |
|---|---|
| **Contact Name** | Patrick Duggan |
| **Email address** | Patrick.Duggan@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 07721670031 |

## Manufacture Information

### Manufacturing Site Details

| | |
|---|---|
| **Name** | Ornua Ingredients Europe (UK) Ltd |
| **Manufacturing Address** | Spinneyfields Farm, Main Road, Worleston, |
| **City** | Nantwich |
| **Eircode/Zip /Postal Code** | CW5 6DN |
| **Countries** | United Kingdom |
| **Plant Registration Number (if applicable)** | GB AX009 |

### Manufacturing Site Commercial Contact Details

| | |
|---|---|
| **Contact Name** | Sales |
| **Email address** | sales@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 01270611112 |

### Manufacturing Site Technical Contacts Details

| | |
|---|---|
| **Contact Name** | Monika Pyda |

| | |
|---|---|
| **Email address** | monika.pyda@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 01270611112 |
| **Manufacturing Site Emergency Contacts Details** | |
| **Contact Name** | Patrick Duggan |
| **Email address** | Patrick.Duggan@ornua.com |
| **Calling Code** | +44 (United Kingdom) |
| **Telephone Number** | 07721670031 |

## Out Sourced Processing

| | |
|---|---|
| **Is any part of the process out-sourced?** | No |

## Product Details

| | |
|---|---|
| **General Information** | |
| **Legal Label Name/Description** | Spinneyfields Sliced White Mature Cheddar |
| **Is the Product Approved by any retailer** | N/A |

## Manufacturing Information

| | |
|---|---|
| **Packcopy Language** | English |
| **Application** | Ready to eat |
| **Instructions for use** | Ready to eat. |
| **Markets** | n/a |
| **Material Category** | Dairy |
| **Pack size** | 1kg |

## Organoleptic

| | |
|---|---|
| **Product Images** | |
| **Acceptable** |  **acceptable photo** |
| **Unacceptable** |  **unacceptable photo 1** |

| | |
|---|---|
| **Appearance** | |
| **Acceptable** | Good quality square slices (90 x 90mm) with no fractures/breakage. Free from foreign body and visible mould. |
| **Unacceptable** | Broken/ fractured slices. Visible mould or foreign body present. |
| **Aroma** | |
| **Acceptable** | Mature, clean fresh dairy, free from undesirable aromas |
| **Unacceptable** | Any off aromas that are not typical of variety |
| **Flavour** | |
| **Acceptable** | Mature cheese, creamy and rich |
| **Unacceptable** | Any off flavours that are not typical of variety |
| **Texture** | |
| **Acceptable** | Smooth with a fairly close texture |
| **Unacceptable** | Open texture, large and excessive holes |
| **Colour** | |
| **Acceptable** | Even yellowish in colour, calcium lactate possible |
| **Unacceptable** | Any discolouration |

## Microbiological Standards

| | |
|---|---|
| **Coliforms** | |
| **Unit** | Cfu/g |
| **Target (m)** | < 10 |
| **Maximum (M)** | = 100 |
| **Frequency** | Random |
| **Method** | ESGM-M302 |
| **Laboratory used** | ALS Laboratories UK |
| **E.coli** | |
| **Unit** | Cfu/g |
| **Target (m)** | < 10 |
| **Maximum (M)** | = 10 |
| **Frequency** | Random |
| **Method** | ESGM-M304 |
| **Laboratory used** | ALS Laboratories UK |
| **Listeria spp** | |
| **Unit** | Per 25g |
| **Target (m)** | = 0 |
| **Maximum (M)** | = 0 |
| **Frequency** | Random |
| **Method** | ESGM-M523 |
| **Laboratory used** | ALS Laboratories UK |
| **Mould** | |
| **Unit** | Cfu/g |
| **Target (m)** | < 100 |
| **Maximum (M)** | = 1000 |
| **Frequency** | Random |
| **Method** | ESGM-M308 |
| **Laboratory used** | ALS Laboratories UK |

| Salmonella spp | |
|---|---|
| **Unit** | Per 25g |
| **Target (m)** | = 0 |
| **Maximum (M)** | = 0 |
| **Frequency** | Random |
| **Method** | ESGM-M515 |
| **Laboratory used** | ALS Laboratories UK |
| **Staphylococcus Aureus** | |
| **Unit** | Cfu/g |
| **Target (m)** | < 20 |
| **Maximum (M)** | = 20 |
| **Frequency** | Random |
| **Method** | ESGM-M307 |
| **Laboratory used** | ALS Laboratories UK |
| **Yeast** | |
| **Unit** | Cfu/g |
| **Target (m)** | < 1000 |
| **Maximum (M)** | = 10000 |
| **Frequency** | Random |
| **Method** | ESGM-M308 |
| **Laboratory used** | ALS Laboratories UK |

## Product Declaration

| Please state if this material has suitable and or certified for any of the below | |
|---|---|
| **Kosher Suitable?** | No |
| **Kosher Certified?** | No |
| **Super Kosher Certified?** | No |
| **Halal Suitable?** | Yes |
| **Halal Certified?** | No |
| **Organic Certified?** | No |
| **UTZ/ Rainforest Alliance Certified?** | No |
| **Informed Sport Certified** | N/A |

| Allergen | Source | Present In Product? | Form | Present On Same Line? | Present On Same Manufacturing Site? | How is Cross Contamination Prevented? | Additional Comments |
|---|---|---|---|---|---|---|---|
| Celery | | ✖ | Not Applicable | No | No | | |
| Cereals containing gluten | | ✖ | Not Applicable | No | No | | |
| Crustaceans | | ✖ | Not Applicable | No | No | | |
| Eggs | | ✖ | Not Applicable | No | No | | |
| Fish | | ✖ | Not Applicable | No | No | | |
| Lupin | | ✖ | Not Applicable | No | No | | |
| Milk | Cheese, Cheddar, average; Whole milk, pasteurised, average | ✔ | Whole | Yes | Yes | MILK is the only allergen handle on site | |
| Molluscs | | ✖ | Not Applicable | No | No | | |
| Mustard | | ✖ | Not Applicable | No | No | | |
| Nuts | | ✖ | Not Applicable | No | No | | |
| Peanuts | | ✖ | Not Applicable | No | No | | |
| Sesame Seeds | | ✖ | Not Applicable | No | No | | |
| Soya | | ✖ | Not Applicable | No | No | | |
| Sulphur Dioxide (Sulphites) | | ✖ | Not Applicable | No | No | | |

## Product Suitability

| | |
|---|---|
| **Vegetarians** | Yes |
| **Ovo-lacto Vegetarians** | Yes |
| **Vegan Suitable** | No |
| **Vegan Certified** | No |
| **Suitable for Red Tractor Logo** | No |
| **Natural Declaration** | No |
| **Lactose intolerants** | No |
| **Valid IT recognition for non GM** | No |
| **Valid IT recognition for spices** | No |

## Sustainability

| | |
|---|---|
| **Does the product or any of its ingredients contain palm oil?** | No |

## Declarations

| | |
|---|---|
| **This is a NUT FREE site – any products containing nuts are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).** | Yes |
| **This is a SESAME FREE site – any products containing Sesame are not permitted on site. This includes raw materials & any items brought to site by anyone entering the site (inclusive of vending machines).** | Yes |

| | |
|---|---|
| **Materials supplied from this site are all free from genetically modified organisms.** | Yes |

## Chemical & Physical Standards

### Fat

| | |
|---|---|
| **Unit** | % |
| **Target (m)** | +/- 32 |
| **Minimum** | > 29.3 |
| **Maximum (M)** | = 37 |
| **Legal Requirement** | No |
| **Frequency** | each batch |

### Moisture

| | |
|---|---|
| **Unit** | % |
| **Target (m)** | +/- 37 |
| **Minimum** | > 33 |
| **Maximum (M)** | = 39 |
| **Legal Requirement** | No |
| **Frequency** | each batch |

### pH

| | |
|---|---|
| **Target (m)** | +/- 5.25 |
| **Minimum** | > 4.95 |
| **Maximum (M)** | < 5.55 |
| **Legal Requirement** | No |
| **Frequency** | each batch |

### Salt

| | |
|---|---|
| **Unit** | % |
| **Target (m)** | +/- 1.9 |
| **Minimum** | > 1.5 |
| **Maximum (M)** | < 2.2 |
| **Legal Requirement** | No |
| **Frequency** | each batch |

## Contaminants & Heavy Metals

| | |
|---|---|
| **Are contaminants & heavy metals applicable?** | Yes |

### Arsenic

| | |
|---|---|
| **Is this tested?** | Yes |
| **Specification / Maximum Level** | 0.5µg/L |
| **Frequency of Testing** | Annually |
| **Method** | tested by creamery |

### Cadmium

| | |
|---|---|
| **Is this tested?** | Yes |
| **Specification / Maximum Level** | 0.05µg/L |
| **Frequency of Testing** | Annually |
| **Method** | tested by creamery |

### Copper

| | |
|---|---|
| **Is this tested?** | Yes |

| | |
|---|---|
| **Specification / Maximum Level** | 1µg/L |
| **Frequency of Testing** | Annually |
| **Method** | tested by creamery |
| **Dioxins** | |
| **Is this tested?** | No |
| **Heavy Metals** | |
| **Test methods must be internationally recognised & Comply with Regulatory requirements** | |
| **Lead** | |
| **Is this tested?** | Yes |
| **Specification / Maximum Level** | 0.02mg/kg |
| **Frequency of Testing** | Annually |
| **Method** | tested by the creamery |
| **Mercury** | |
| **Is this tested?** | Yes |
| **Specification / Maximum Level** | 0.05µg/L |
| **Frequency of Testing** | Annually |
| **Method** | tested by creamery |
| **Mycotoxins** | |
| **Is this tested?** | Yes |
| **Specification / Maximum Level** | Aflatoxin M1 - 0.05µg/kg |
| **Frequency of Testing** | Annually |
| **Method** | tested by the creamery |

## Nutrition Claims

| | |
|---|---|
| **Low energy** | No |
| **Energy-reduced** | No |
| **Energy-Free** | No |
| **Low Fat** | No |
| **Fat Free** | No |
| **Low saturated fat** | No |
| **Saturated fat free** | No |
| **Low sugars** | No |
| **Sugar free** | No |
| **With no added sugar** | No |
| **Low sodium/ salt** | No |
| **Very low sodium/ salt** | No |
| **Sodium free or salt free** | No |
| **No added sodium or salt** | No |
| **Source of fibre** | No |
| **High fibre** | No |
| **Source of protein** | No |
| **High protein** | No |
| **Source of minerals or vitamins** | No |
| **High minerals or vitamins** | No |
| **Contains nutrient or substance** | No |

| | |
|---|---|
| **Increased nutrient or substance** | No |
| **Reduced nutrient or substance** | No |
| **Light/ lite** | No |
| **Naturally/ natural** | No |
| **Source of omega-3 fatty acids** | No |
| **High omega-3 fatty acids** | No |
| **High monounsaturated fat** | No |
| **High Polyunsaturated** | No |
| **High unsaturated fat** | No |

## Typical Amino Acid Profile

| | |
|---|---|
| **Applicable** | No |

## Critical Control Points

| | |
|---|---|
| **HACCP attachments (HACCP Plan, HACCP Flow, CCP summary)** | **095 - HACCP Flow Diagram.xlsx** |
| **Additional Documents** | **380 - CCP Summary.docx** |

### Process Step 1

| | |
|---|---|
| **Name** | Metal detection |
| **CCP** | 1 |
| **Hazard** | Metal contamination |
| **Control Measures** | Metal detector |
| **Tolerance** | Fe = 3.0mm; Non-Fe = 4.0mm; S/Steel = 5.5mm |
| **Monitoring Procedures** | Start and end of shift checks as well as hourly. |
| **Corrective Actions** | If any of the test pieces fail to set off the metal detector, production will be immediately suspended and the production supervisor will alert the production manager/engineers/ and QA. The entire product must be put on hold up until the last good test. The machine will be fixed by the engineers and then all stock from the last good test will be re-called and put through the metal detector again (prior to release). Production will then resume. If the metal detector sounds during normal production the block should be passed back through the metal detector, if the block sets the metal detector off again stop production. Contact QA/production managers. Divide the pack into smaller quantities and pass through the metal detector to help locate the contamination. Engineers are to be called to assist. Report in incident log. |

## Quality Control Points

### Process Step 1

| | |
|---|---|
| **Name** | Label Check |
| **Legal / Quality Issue** | Quality |
| **Control Measures** | Check at the start of the run |
| **Tolerance** | Check all labels are correct |
| **Monitoring Procedures** | Visual checks |
| **Corrective Actions** | All Products with incorrect labeling to be put on hold. QA called to investigate. |

### Process Step 2

| | |
|---|---|
| **Name** | Gas Flushing |
| **Legal / Quality Issue** | Quality - high residual oxygen content could allow microbial growth |
| **Control Measures** | 80% Nitrogen and 20% Carbon Dioxide |
| **Tolerance** | Residual oxygen (max.2%) |
| **Monitoring Procedures** | Off line monitoring & recording of residual O2 level in packs. |
| **Corrective Actions** | Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked. |

### Process Step 3

| | |
|---|---|
| **Name** | Bag Sealing |

| | |
|---|---|
| **Legal / Quality Issue** | Quality |
| **Control Measures** | Complete seal on all bags |
| **Tolerance** | Intact seals |
| **Monitoring Procedures** | Seals Checked off line by water immersion test |
| **Corrective Actions** | Retest add pack. Stop line if pack fails test. All bags since last correct check recalled & Checked |
| **Process Step 4** | |
| **Name** | Check weights |
| **Legal / Quality Issue** | Quality/Legal ensuring all packs are within T1/T2 tolerances. |
| **Control Measures** | Check weight is calibrated and working |
| **Tolerance** | T1/T2 tolerances |
| **Monitoring Procedures** | All packs over an inline check weight as per average weigh rules |
| **Corrective Actions** | Retest add pack. Stop line if pack fails test. All bags since last correct check recalled and checked |
| **Process Step 5** | |
| **Name** | Chill Storage |
| **Legal / Quality Issue** | Quality |
| **Control Measures** | Storage working correctly |
| **Tolerance** | Max 5ºC |
| **Monitoring Procedures** | Automatic alarmed & Monthly backup |
| **Corrective Actions** | Engineer called, Crisis management team to meet |

## Milk Parameters

| | |
|---|---|
| **Are milk parameters applicable?** | No |

## Shelf Life / Storage

| | |
|---|---|
| **Total Shelf Life** | Frozen: 0 days Chilled: 84 days Ambient: 0 days |
| **Minimum Shelf Life Upon Delivery** | 63 Days |
| **Shelf Life upon opening** | 3 Days |
| **Temperature on delivery (transport requirements)** | 8 °C |
| **Minimum Storage Temperature** | 0 °C |
| **Maximum Storage Temperature** | 5 °C |
| **Minimum temperature when opened** | 0 °C |
| **Maximum temperature when opened** | 5 °C |
| **Recommended Storage Conditions** | Keep refrigerated <5ºC |
| **Is product freeze/thaw stable?** | No |
| **Where is the shelf life printed** | pack and case label |
| **Coding format inner** | Day Code HH:MM; Best Before |
| **Coding format outer** | Day Code HH:MM; Best Before |

## Weight Controls

| | |
|---|---|
| **Declared Weight** | 1 kg |
| **Weight Control Format** | Average |

| # | Ingredient | % *(Mixing Bowl Stage)* | % *(Finished Product Stage)* | Country Of Origin | Country Of Origin (Contingency) | Raw Material Breakdown | |
|---|---|---|---|---|---|---|---|
| ✱ | **Finished Product**<br>**489899 - CHS:SPF CDR MAT WHT 6X1KG SLC** | | | | | ✔ | |
| 1 | Cheese, Cheddar, average | = 98 % | = 98 % | Ireland, United Kingdom | Ireland, United Kingdom | ✔ | |
| 1.1 | Whole milk, pasteurised, average | = 98.06 % | = 98.06 % | Ireland, United Kingdom | Ireland, United Kingdom | ✔ | |
| 1.2 | Salt | = 1.9 % | = 1.9 % | Netherlands, United Kingdom | Netherlands, United Kingdom | ✔ | |
| 1.3 | Starter Culture | = 0.02 % | = 0.02 % | Australia, Denmark, France, Germany, Netherlands, United States | Australia, Denmark, France, Germany, Netherlands, United States | ✔ | |
| 1.4 | Microbial Rennet | = 0.02 % | = 0.02 % | Australia, Denmark, France, Germany, Netherlands, United States | Australia, Denmark, France, Germany, Netherlands, United States | ✔ | |
| | **Total:** | 98% | 98% | | | | |

**Values entered manually**

| Nutritional Spec | Typical Value Per 100g/ml | Unit |
|---|---|---|
| **Energy: kJoules** | **1725** | **kJ** |
| **Energy: kCal** | **416** | **kCal** |
| **Protein** | **25** | **g** |
| **Total Carbohydrate** | **0.1** | **g** |
| **Available Carbohydrate** | | **g** |
| **of which sugars** | **0.1** | **g** |
| **of which starch** | | **g** |
| **Fat** | **35** | **g** |
| **of which saturates** | **22** | **g** |
| **of which monounsaturates** | **9.4** | **g** |
| **of which polyunsaturates** | **1.1** | **g** |
| **Trans Fatty Acids** | | **g** |
| **Sodium** | **760** | **mg** |
| **Salt** | **1.9** | **g** |
| **Fibre (AOAC Method)** | **0** | **g** |
| **Alcohol** | | **g** |
| **Moisture** | | **g** |

## Ingredients List

Cheddar Cheese (98%) (**Milk**) (Whole Milk (98%) (**Milk**), Salt (2%), Starter Culture, Microbial Rennet)

| Additive Name | E Number | Source - Derived From | Country Of Origin | Source | Function in Ingredient | Function in Finished Product | Quantity in Ingredient mg/kg (ppm) | Quantity in Final Product mg/kg(ppm) |
|---|---|---|---|---|---|---|---|---|
| Sodium ferrocyanide | E535 | | | Salt | • Anticaking Agent | | < 0.01 | |

## Product Packaging

### Primary Packaging 1

| | |
|---|---|
| **Food Contact** | Yes |
| **Description** | Clear base web tray |
| **Material** | APET/RPET PEEL |
| **Thickness/Gauge** | 550 µ |
| **Dimensions** | Length: 316 mm Height: 123 mm Breadth: 48 mm |
| **Seal type (e.g. Heat seal)** | Heat seal |
| **Weight of Product** | 1 kg |
| **Packaging Weight** | 22 g |
| **Total Pack Weight** | 1.028 kg |
| **Batch Coding** | Best Before; Day code HH:MM |
| **Is Label present?** | No |
| **Is the packaging Recyclable?** | No |
| **Is the packaging biodegradable?** | No |
| **Is the packaging compostable?** | No |

### Primary Packaging 2

| | |
|---|---|
| **Food Contact** | Yes |
| **Description** | Top film |
| **Material** | OPA/PE film |
| **Thickness/Gauge** | 62 µ |
| **Dimensions** | Length: 316 mm Height: 123 mm Breadth: 0.062 mm |
| **Seal type (e.g. Heat seal)** | Heat seal |
| **Weight of Product** | 1 kg |
| **Packaging Weight** | 6 g |
| **Total Pack Weight** | 1.028 kg |
| **Batch Coding** | Best Before; Day code HH:MM |
| **Is Label present?** | Yes |
| **If Label Present, what type?** | Printed |
| **Is the packaging Recyclable?** | No |
| **Is the packaging biodegradable?** | No |
| **Is the packaging compostable?** | No |

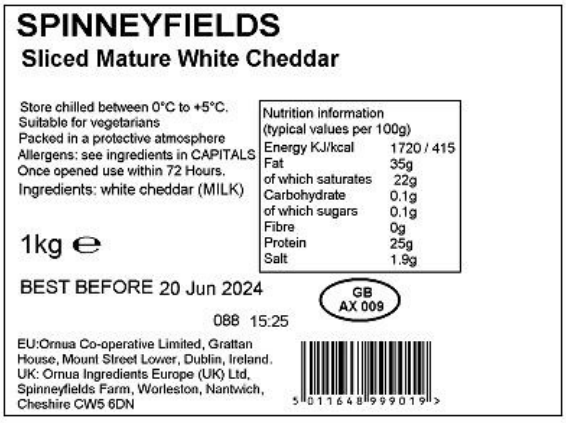
### Secondary Packaging 1

| | |
|---|---|
| **Food Contact** | No |
| **Description** | Cardboard Box |
| **Material** | Corrugated Cardboard Case |

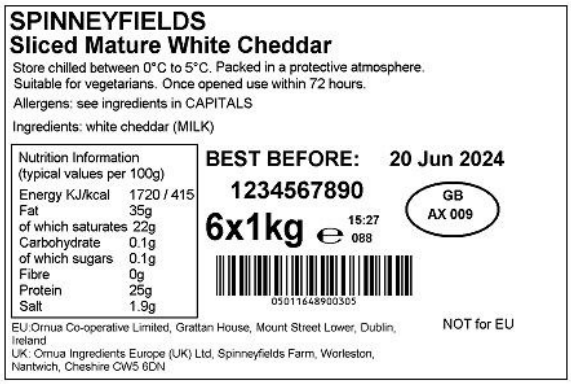
| | |
|---|---|
| **Dimensions** | Length: 325 mm Height: 155 mm Breadth: 247 mm |
| **Seal type (e.g. Glue/Tape)** | tape |
| **Number of Primary Packaging Present** | 6 |
| **Weight of Product** | 1 kg |
| **Total Weight of Secondary Packaging** | 410 g |
| **Batch Coding** | Best Before; Day code HH:MM |
| **Is Label present?** | Yes |
| **If Label Present, what type?** | Printed |
| **Is the packaging Recyclable** | Yes |
| **Is the packaging biodegradable?** | No |
| **Is the packaging compostable?** | No |
| **Tertiary Packaging (where applicable)** | |
| **Description** | Pallet |
| **Materials** | Wood |
| **Dimensions of the pallet (if applicable)** | Length: 1200 mm Height: 155 mm Breadth: 1000 mm |
| **No. of Packs Per Row** | 14 |
| **No of Rows per Pallet** | 8 |
| **Maximum Pallet Height (inc pallet)** | 150 cm |
| **Weight of product on pallet** | 672 kg |
| **Pallet Type** | Standard |
| **Batch Coding** | Best Before; Day code HH:MM |
| **Is the packaging Recyclable** | No |
| **Is the packaging biodegradable?** | No |
| **Is the packaging compostable?** | No |

## Outer Labels

**Outer Label**



**Outer Label (1)**




## Ink Jet Coding/ Labelling

| Primary Packaging – Ink Jet | |
|---|---|
| **Production Code** | No |
| **BBD** | Yes |
| **Item** | No |
| **Case Code** | No |
| **Lot** | No |
| **Print Location** | Inner label |
| **Inclusion of Health Mark & location** | Yes |
| **If included, location of Health Mark** | Inner label |
| **Barcode** | Yes |
| **Barcode Reference Number** | 5011648999019 |
| **Product Description** | Yes |
| **Pallet Number** | No |
| **Secondary Packaging – Ink Jet** | |
| **Production Code** | No |
| **BBD** | Yes |
| **Item** | No |
| **Case Code** | No |
| **Lot** | No |
| **Print Location** | case label |
| **Inclusion of Health Mark & location** | Yes |
| **If included, location of Health Mark** | case label |
| **Barcode** | Yes |
| **Barcode Reference Number** | 05011648900305 |
| **Product Description** | Yes |
| **Pallet Number** | No |
| **Pallet Label** | |
| **Production Code** | Yes |
| **BBD** | Yes |
| **Item** | No |
| **Case Code** | No |
| **Lot** | Yes |

| | |
|---|---|
| **Print Location** | Pallet label |
| **Inclusion of Health Mark & location** | No |
| **If included, location of Health Mark** | Pallet label |
| **Barcode** | Yes |
| **Product Description** | Yes |
| **Pallet Number** | Yes |

## Approval

**The product/s referred to in this specification will be prepared, processed, packaged and handled under strict hygienic conditions with consistent principles of Good Manufacturing Practice.**

**Any products supplied will comply with the requirements of all applicable UK & EU legislation and regulations at the time of supply.**

**We will assume full acceptance of the specified criteria if no communication in 14 days after receiving the specification.**

**If there are any issues arising from the information supplied, please contact Ornua.**

| | |
|---|---|
| **Name** | Tina Lui |
| **Position** | Supplier Assurance & Specifications Technologist |
| **Date** | 28/03/2024 |
| **Signature** | Signed By: Tina Lui  |