

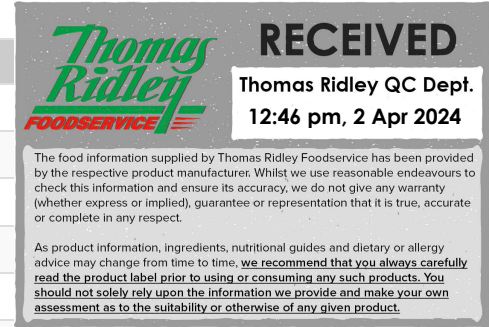
Ornua Finished Product Specification

Product	489898 - CHS:SPF CDR MIL WHT 6X1KG SLC
Alternative Product	5000351 -
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 AX 009



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 AX 009

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 Mild White Cheddar

Is the Product Approved by any retailer N/A

Manufacturing Information

Packcopy Language English

Application Ready to eat

Instructions for use n/a

Markets n/a

Material Category Dairy

Pack size 1kg

Organoleptic

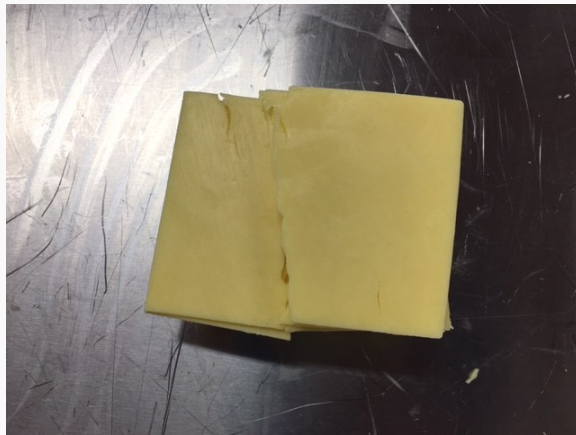
Product Images

Acceptable



Sliced Mild Cheddar

Unacceptable



Sliced Mild Cheddar

Appearance

Acceptable	Good quality square slices (90 x 90mm) with no fractures/ breakage, free from foreign bodies and an uniform yellowish colour.
Unacceptable	1. Broken/ fractured slices 2. Foreign bodies within the raw material 3. Mould growth found
Aroma	
Acceptable	Mild, clean free from undesirable aromas
Unacceptable	Any off aromas that are not typical of variety
Flavour	
Acceptable	Mild 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
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	Absent/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	Absent/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
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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 handled 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)	= 37.0
Legal Requirement	No
Frequency	every batch
Fat in Dry Matter	
Unit	%
Target (m)	+/- 49
Minimum	= 48
Legal Requirement	Yes
Frequency	each batch
Moisture	
Unit	%
Target (m)	+/- 37.0
Minimum	= 33.0
Maximum (M)	= 39.0
Legal Requirement	Yes
Frequency	every batch
pH	
Target (m)	+/- 5.25
Minimum	= 4.95
Maximum (M)	= 5.55
Legal Requirement	No
Frequency	every batch
Salt	
Unit	%
Target (m)	+/- 1.9
Minimum	= 1.2
Maximum (M)	= 2.2
Legal Requirement	No
Frequency	every 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
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Critical Control Points

Process Step 1	
Name	Metal Detection
CCP	1
Hazard	Metal contamination
Control Measures	All raw materials customer certified Metal detector sensitivity checks, Test pieces – validated / verified and cleaned, Staff Training, Metal Detection Procedure
Tolerance	No metal contamination
Monitoring Procedures	Start of the shift, every hour and end of the shift. Using 3mm FE, 4.0mm Non-FE and 5.5mm s/steel test pieces.
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/shift manager/engineer/ 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.

Quality Control Points

Process Step 1	
Name	Label Check
Legal / Quality Issue	Quality
Control Measures	Check at the start of the run
Tolerance	Checking 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	Seal check
Legal / Quality Issue	Seal check
Control Measures	Complete seal on all trays

Tolerance	Intact seal
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	Weight Check
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 in-line 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	Chill Storage
Control Measures	Storage working correctly
Tolerance	0 - 5°C
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 °F
Recommended Storage Conditions	Keep refrigerated <5°C
Is product freeze/thaw stable?	No
Where is the shelf life printed	inner label & outer 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 489898 - CHS:SPF CDR MIL WHT 6X1KG SLC					✓	Q
1	Cheese, Cheddar, average	= 100 %	= 100 %	Ireland, United Kingdom	Ireland, United Kingdom	✓	Q ^
1.1	Whole milk, pasteurised, average	= 98.06 %	= 98.06 %	Ireland, United Kingdom	Ireland, United Kingdom	✓	Q
1.2	Salt	= 1.9 %	= 1.9 %	Netherlands, United Kingdom	Netherlands, United Kingdom	✓	Q
1.3	Starter Culture	= 0.02 %	= 0.02 %	Australia, Denmark, France, Germany, Netherlands, United States	Australia, Denmark, France, Germany, Netherlands, United States	✓	Q
1.3.1	Microbial Rennet	= 0.02 %	= 0.02 %	Australia, Denmark, France, Germany, Netherlands, United States	Australia, Denmark, France, Germany, Netherlands, United States	✓	Q
	Total:	100%	100%				

ⓘ Values entered manually

Nutritional Spec	Typical Value Per 100g/ml	Unit
Energy: kJoules	1725	kJ
Energy: kCal	416	kCal
Protein	25.4	g
Total Carbohydrate	0.1	g
Available Carbohydrate		g
of which sugars	0.1	g
of which starch		g
Fat	34.9	g
of which saturates	21.7	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 (100%) (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		= 5	< 5

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	n/a
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: 0.064 mm
Seal type (e.g. Heat seal)	Heat
Weight of Product	1 kg
Packaging Weight	6 g
Total Pack Weight	1.028 kg
Batch Coding	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	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	Day Code HH:MM
Is the packaging Recyclable	No
Is the packaging biodegradable?	No
Is the packaging compostable?	No


Outer Labels

Outer Label

SPINNEYFIELDS
Sliced Mild White Cheddar

Store chilled between 0°C to +5°C.
 Suitable for vegetarians

Packed in a protective atmosphere
 Allergens: see ingredients in CAPITALS
 Once opened use within 72 Hours.
 Ingredients: white cheddar (MILK)

1kg 


BEST BEFORE 19 Jun 2024

087 15:24

EU: Ornu Co-operative Limited, Grattan House, Mount Street Lower, Dublin, Ireland.
 UK: Ornu Ingredients Europe (UK) Ltd, Spinneyfields Farm, Worleston, Nantwich, Cheshire CW5 6DN

Nutrition information (typical values per 100g)	
Energy KJ/kcal	1725 / 416
Fat	35g
of which saturates	22g
Carbohydrate	0.1g
of which sugars	0.1g
Fibre	0g
Protein	25g
Salt	1.9g

GB
AX 009



5 01164 899900 2 >

Outer Label (1)

SPINNEYFIELDS
Sliced Mild White Cheddar


Store chilled between 0°C to 5°C. Packed in a protective atmosphere.
 Suitable for vegetarians. Once opened use within 72 hours.

Allergens: see ingredients in CAPITALS
 Ingredients: white cheddar (MILK)

NOT for EU

BEST BEFORE: 19 Jun 2024

1234567890


6x1kg 

15:24 087

EU: Ornu Co-operative Limited, Grattan House, Mount Street Lower, Dublin, Ireland.
 UK: Ornu Ingredients Europe (UK) Ltd, Spinneyfields Farm, Worleston, Nantwich, Cheshire CW5 6DN

Nutrition Information (typical values per 100g)	
Energy KJ/kcal	1725 / 416
Fat	35g
of which saturates	22g
Carbohydrate	0.1g
of which sugars	0.1g
Fibre	0g
Protein	25g
Salt	1.9g

GB
AX 009



05011648900299

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	5011648999002

Product Description	Yes
Pallet Number	No

Secondary Packaging – Ink Jet

Production Code	No
BBD	Yes
Item	No
Case Code	No
Lot	No
Print Location	outer label
Inclusion of Health Mark & location	Yes
If included, location of Health Mark	outer label
Barcode	Yes
Barcode Reference Number	05011648900299
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	Yes
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 Ornuu.

Name	Tina Lui
Position	Supplier Assurance & Specifications Technologist

Date

28/03/2024

Signature

Signed By: Tina Lui

A handwritten signature in black ink on a white background. The signature reads "Tina Lui" in a cursive, flowing script. The first letter 'T' is large and has a long horizontal stroke that loops back under the 'i'. The 'L' is also large and has a long vertical stroke that loops back under the 'i'. The 'i' is small and has a dot above it.