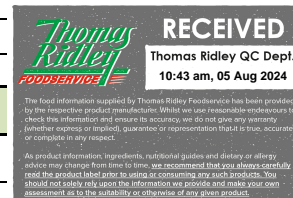


Supplier Product Technical Specification

General Information			
Product Name & Weight:		Ripened Melusine Goat log 1kg	
Legal Description (e.g. full fat soft cheese):		Full fat soft cheese	
Secondary Description:		Log of soft pasteurised cheese made from Goat's milk	
Maturity description (eg mature, vintage,...)		Ripened	
Supplier Product Code:	71004001	Eurilait Product Code:	20126
Tariff code for EU trade	04069092		
Issue Date:	14/03/2024	Issue number:	7



Contact Details					
Emergency Out of Hours Contact Telephone No:		Nigel Sykes 07779 140430			
Supplier Name and Address		Eurilait Ltd Leighton Lane Industrial Estate, Leighton Lane, Evercreech Somerset, BA4 6LQ			
Health mark		GB MZ 043			
Sedex number		ZC1055429			
Contact name		Sigita Jonaite			
Position		Technical Support Manager			
Telephone no	01749 838100	Fax No:	01749 838150		
Email		sigitajonaite@eurilait.co.uk			
Site accreditation details. (BRC / IFS / ISO)		BRC			
Manufacturing Site Name and Address (If different from above):		Eurial la Chapelle 27 Rue De Rivault 79160 Beugnon Thireuil France	Eurial Soignon Soignon 79400 St Martin de St Maixent France	Eurial Capra Stadbeemd 1021 B-3545 Halen Belgium	Fromandal Poligono Industrial La Marismas P28-29 E41740 Lebrija Spain
Health Mark:		FR 79 077 001 CE	FR 79 276 001 CE	BE K 432 EG	ES 15.000.2470. CE
Sedex number		ZS1026169	ZS1000778	ZS1047944	
VAT number					
Contact Name: _		Lisa COLPIN			
Position:		Customer quality relation adviser			
Telephone No:	+33 (0) 2 40 68 18 62	Fax No: _			
Email:		lisa.colpin@eurial.eu			
Site accreditation details. (BRC / IFS / ISO)		BRC, IFS	BRC & IFS	BRC & IFS	BRC & IFS
Maturation Site Name and Address (If different from above):					
Sedex number					
VAT number					
Health Mark:					
Contact Name: _					
Position:					
Telephone No:		Fax No: _			
Email: _					
Site accreditation details. (BRC / IFS / ISO) please give					

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 1 of 23

grade and date of certificate expiry			
Cutting / Packing Site Name and Address (If different from above):			
Health mark			
Contact name			
Position			
Telephone No:		Fax No: _	
Email			
Site accreditation details. (BRC / IFS / ISO) please give grade and date of certificate expiry			

Shelf-Life Storage Information			
Total Shelf Life from day of manufacture	90 days	Storage Conditions - (Temp °C)	2 – 6°C
Ripening period/ Maturation (pre-packing)	7 – 12 days	Pasteurised	Yes
Shelf-life from day of packing / cut & pack	Around 80 days	Suitable for Vegetarians	Yes
Shelf life once opened	N/A	Guaranteed delivery temperature - (Temp °C)	2 – 6°C
Shelf life after defrosting	N/A	Batch Coding details - Pack	Best before date (DD/MM/YY)
Minimum life on delivery into Eurilait	53 days	Batch Coding details - Outer	Production title, best before date (DD/MM/YY)
Maximum life on delivery to Eurilait (applicable to soft cheeses)	N/A	Use by / Best Before – Please specify	Best before date
PDO / PGI / DOP / AOP / ® / TM	No	Location of date code (eg back of pack, side of pack,...)	On the label
Any Claims associated with the finished product eg Free from	No	Certification of PDO / PGI / DOP / AOP sent to Eurilait	No
Claim verification	N/A		

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 2 of 23

Please attach photographs of Pack & Outer Case labels below

Code produit : 71004001
CHEV BUCH MELUS 1K C1 EDLUO 85J

Mélusine Goat Log

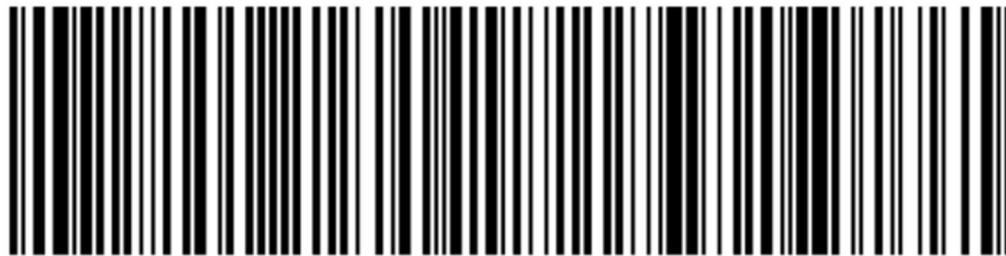
LOT : C24076



DLUO : B 31/05/2024

Net weight : **1kg e**

Keep refrigerated between +2°C and +6°C

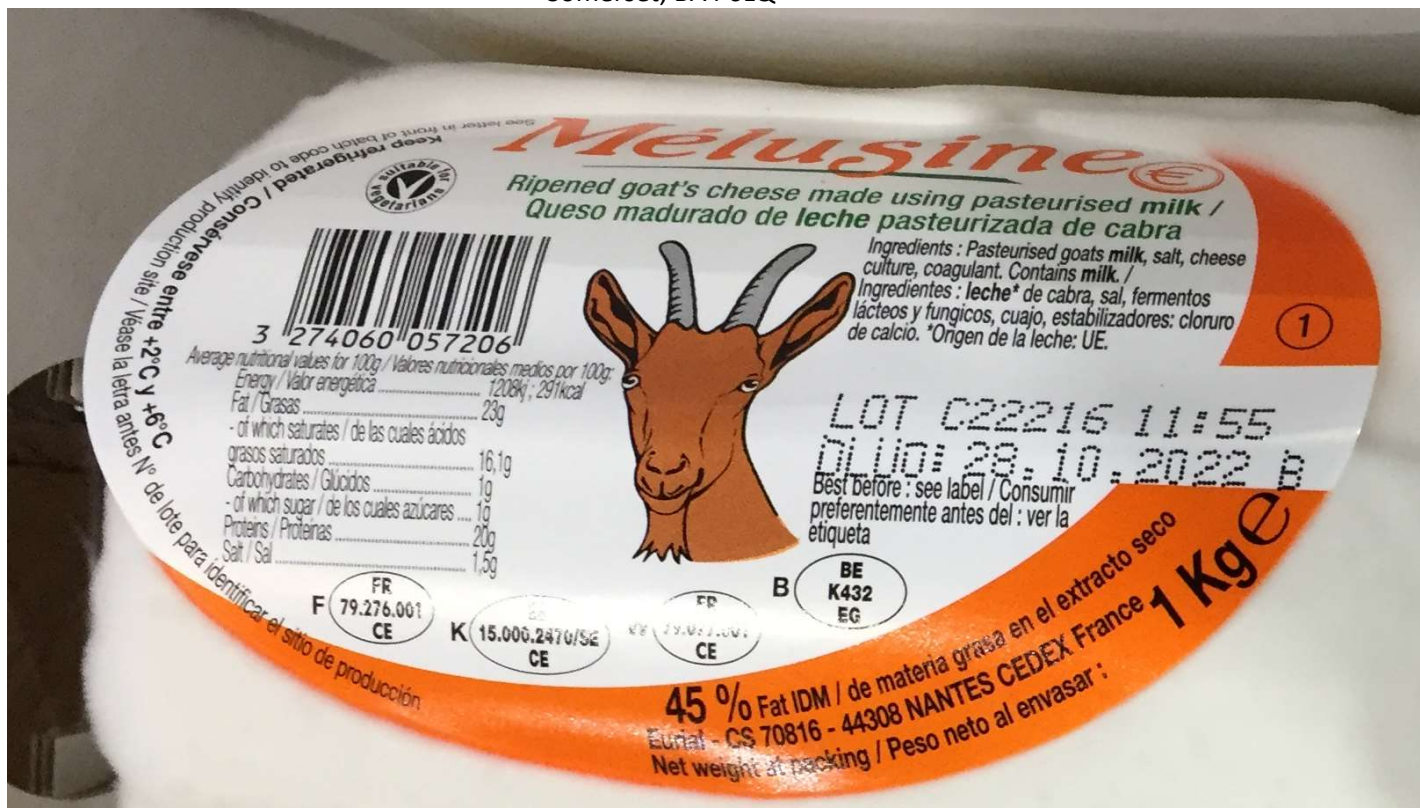


(01)03523230017459(15)240531(10)C24076

Produced by Capra nv, Stadsbeemd 1021, 3545 Halen, Belgium

Imported into the U.K. by Eurilait Ltd, Leighton Lane Ind. Estate,
Evercreech, Somerset, BA4 6LQ, UK

<i>FORM NO</i>	<i>Issued by</i>	<i>ISSUE NO:</i>	<i>DATE:</i>	<i>Page No</i>
TEURF 105	Technical Services Manager	13	16.03.2021	Page 3 of 23



FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 4 of 23

Recipe Details

Main Ingredient	Sub Ingredient	Country of Origin	Supplier	Supplier accreditation (BRC/ IFS / red Tractor ...)	State i.e. liquid/powder	pH	Aw	Min % salt	Moisture	Heat process times/temperature and filling conditions	Storage temp °C	Maximum life	% - must add up to 100%
Goat's milk	N/A	European Union	Contract farmers to Eurial, Suppliers approved of goat's curd	No for the milk Yes for the curd's supplier (BRC/IFS)	Liquid / solid	N/A	N/A	N/A	N/A	Soignon : T°C 71.7°C Mini – 30 sec mini La Chapelle : T°C 73.5°C – 30 sec mini Capra : T°C 71.7°C Mini – 30 sec mini Fromandal : T°C 75°C – 30 sec mini	4 – 8°C	48 hours	98.3
Salt	E535 Sodium Ferrocyanide	European Union mainly France	Salins Du Midi	Yes (FSSC 22000)	Powder	N/A	N/A	N/A	N/A	N/A	Ambient	2 years	1.5
Coagulant	N/A	Europe	DSM	Yes (FSSC 22000)	Liquid	N/A	N/A	N/A	N/A	N/A	4 – 8°C	18 months	0.1
Lactic Starter Cultures	N/A	France, Germany, USA & Denmark	CHR Hansen, Dupont / Danisco & Flores De Terroirs	Yes (FSSC 22000/ISO 22000)	Solid, frozen or liquid	N/A	N/A	N/A	N/A	N/A	-45°C	12 months	0.05
Mould cultures	N/A	France, Germany, USA & Denmark	Dupont / Danisco, Lallemand, Eurial	Yes (FSSC 22000/BRC)	Liquid or frozen	N/A	N/A	N/A	N/A	N/A	4 -6°C / - 18°C	12 months	0.05
Processing aid E509 Calcium chloride	N/A	EU	Quaron	No	Liquid	N/A	N/A	N/A	N/A	N/A	Ambient	2 years	<0.1%

Undeclared additives not detailed above e.g. E535 in salt or E211 in rennet

E Number	Name of additive	Ingredient additive present in	Function in ingredient	Quantity in ingredient (mg/kg)	Quantity in final product (mg/kg)	How is the Food safety risk mitigated
E535	Sodium Ferrocyanide	Salt	Anti-caking	20mg/kg	0.3mg/kg	N/A

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 5 of 23

Frozen Curd if applicable			
Country	Name of site	% in Final product	Shelf life of frozen product
For Soignon and La Chapelle : Spain, France, Belgium	Capra, Soignon, La Chapelle Thireuil, Fromandal / Esmeralda	0-100%	36 months
For Fromandal : Spain	Esmeralda	0-100%	36 months

Further product information	
Ingredients Declaration (grates first, including quidding) as legally appear on the BOP	Pasteurised goat's milk, salt, cheese culture, coagulant.
Is the product dry salted	Yes
Is the product brine salted	No
Please confirm the source of the rennet (highlight or delete as appropriate)	Microbial
Please list the strains of starter cultures used (Hafnia Cultures used?)	Lactococcus lactis subsp. Cremoris, Lactococcus lactis subsp. Lactis, Leuconostoc, Streptococcus thermophilus <i>No Hafnia used</i>
Approximate number of milk farms	N/A – not possible to count
Is the product ready to eat?	Yes
Process/ cooking method/ status	Pasteurisation

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 6 of 23

Nutrition Information			
Nutrient	Value	Units per 100g	Method of analysis <i>(If calculated, state source of information)</i>
Energy	1208	kJ	Calculated
	291	kcal	Calculated
Fat	23	g	Analysis
of which saturates	16	g	Analysis
Monounsaturates		g	Analysis
Polyunsaturates		g	Analysis
Trans fatty acids		g	
Carbohydrate	1	g	Analysis
of which sugars	1	g	Analysis
of which starch		g	Analysis
Fibre	0	g	Analysis
Protein	20	g	Analysis
Sodium	600	mg	Calculated
Equivalent salt	1.5	g	Analysis
Cholesterol		g	
Calcium		g	
Moisture		g	
Ash		g	
Laboratory name, address & accreditation details	MAINLY : EUROFINS ANALYTICS France - Rue Pierre Adolphe Bobierre - Site de la Géraudière - BP 42301 - 44323 NANTES CEDEX 3 - Accréditation n° 1-0287 COFRAC body Or LABCO - 44 rue Jean Jaurès BP 18 17700 SURGERES - Accréditation n° 1-0733 COFRAC body		
FSA salt category	N/A		

Chemical Analysis					
Test	Test Method	Frequency of testing	Minimum	Target	Maximum
Fat	Infra-red	Each batch	20%	23%	N/A
Milk fat %	N/A	N/A	N/A	N/A	N/A
Protein	N/A	N/A	N/A	20%	N/A
Moisture	N/A	N/A	N/A	N/A	N/A
Salt	Infra-red	Each batch	1.3%	1.4 – 1.7%	2.1%
aW	N/A	N/A	N/A	N/A	N/A
pH at packing	pH meter	Each batch	4.3	4.5 - 4.9	5.1
FDM	Calculation	Each batch	45%	>45%	N/A
Aflatoxin M ₁ in milk Regulation 1881 / 2006	External lab	Once a year on milk collection	Not concerned	≤ 0.05 µg/kg	0.05 µg/kg
Heavy metals Directive 2004 / 107	External lab	Lead only: Once a year on milk collection	Not concerned	≤ 20 µg/kg	20 µg/kg

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 7 of 23

Veterinary residues Regulation 37 / 2010	External lab	Chloramphénico l: once a year on milk collection	Not concerned	≤ MLR	Maximal residual limit
Pesticide residues in milk Regulation 396 / 2005	External lab	OC and OP pesticides: once a year on milk	Not concerned	≤ MLR	Maximal residual limit
Chlorate Regulation 865 / 2008	External lab	Once a year on milk collection	Not concerned	≤ 0.1 mg/kg	0.1 mg/kg
Sodium/potassium nitrate	N/A	N/A	N/A	N/A	N/A
Histamine	N/A	N/A	N/A	N/A	N/A

Microbiological Analysis					
Micro-organism	Method	Target	Maximum	Units	Frequency
Enterobacteriaceae/Coliforms	N/A	N/A	N/A	Cfu/g	N/A
E.coli	Soignon, La Chapelle: NF V 08 053, Capra: AFNOR SDP 07/01- 07/93 Fromandal : ISO 16649-2 / Petrifilm	<100	< 1000	Cfu/g	Soignon, La Chapelle, Fromandal : Each batch Capra: Weekly
Staph. aureus coagulase +	Soignon, La Chapelle: NF V 08 052-2 / Capra : ISO 6888-1 / Fromandal: Pétrifilm	<100	< 1000	Cfu/g	Soignon, La Chapelle, Fromandal: Weekly Capra: Monthly
Salmonella spp	Soignon, La Chapelle: Minividas, Capra: SP-VG M002 Fromandal : ISO 6579-1	Not detected in 25g	Not detected in 25g	Cfu/25g	Soignon, La Chapelle, Fromandal: Weekly Capra: Monthly
Listeria spp mono	Soignon, La Chapelle: Minividas, Capra : AFNOR AES 10/03- 09/00 Fromandal: ISO 11290-1	Not detected in 25g	Not detected in 25g	Cfu/25g	Soignon, La Chapelle, Fromandal : Weekly Capra: Monthly
Yeast	N/A	N/A	N/A	Cfu/g	N/A
Mould	N/A	N/A	N/A	Cfu/g	N/A
Other					
Does testing comply with EU Commission Regulation (EC) No 2073/2005?	Yes				
Laboratory name, address & accreditation details	MAINLY: Internal EURLAIT laboratory which works under ISO 17025 principles and an external laboratory (not systematically): Soignon, La Chapelle: QUALYSE which is ISO 17025 accredited QUALYSE: ZI montplaisir 79920 Champdeniers N° Cofrac: N° 1-1986 Fromandal External lab: LABORATORIO INTERPROFESIONAL LECHERO DE CANTABRIA ISO 17025 ACCREDITED (<i>Parque Empresarial de Morero, 39611 Guarnizo, Cantabria – ESPAGNE</i>) and MICROAL ISO 17025 accredited (<i>Avda. de Castilleja de la Cuesta, 5, 41110 Bollullos de la Mitación, Sevilla, España</i>) Capra: MICRO-SMEDT: Honingsstraat 2, B-2200 Herentals –				

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 8 of 23

	Belac n°086-TEST
Is COA available? If yes for which microorganisms?	Only on request
What are your environmental controls i.e., swabbing	Swabbing and air tests

Product specific control measures – cheese manufacture	
Max time from milk collection to pasteurisation & storage temperature	48h max (between Saturday's afternoon until Monday's morning) at 4 – 8°C
Life from Pasteurisation at 5°C	N/A used straight away after pasteurisation
Pasteurisation time and temperature	Soignon 71,7°C Minimum – 30 seconds (Target set at the factory 74°C – 30 sec minimum) La Chapelle 73,5°C Minimum – 30 seconds (Target 75°C – 30 sec minimum) Capra: 71,7°C Minimum – 30 seconds (Target is confidential – set at the factory higher) Fromandal : 75°C minimum – 30 seconds (Target is confidential)
Cooling time to <5°C	N/A
Divert temperature and confirmation of daily divert check	Soignon: 72.7°C La Chapelle: 73.5°C Capra: 72.7°C Fromandal: 72.6°C
pH achieved throughout process. Please attach graph showing details at regular intervals	pH < 4.90 after 24h
Incubation time and temperature	Between 16 and 24h
Maturation temperature	Between 25 et 35°C
Please break down life of cheese into make – maturation - storage at give the times and temperatures at each stage of this process	Storage of the raw milk max 48h Pasteurisation (see upside for the time/temperature of each site) Incubation + culture addition 24 – 34°C Rennet addition 4h 24 – 34°C Maturation 24h 24-34°C Draining 12h 18-30°C Salting 18-30°C Cooling 1h 7-12°C Moulding 1h 7-12°C Spraying 7-12°C Drying 2h 7-12°C Ripening 7-12 days – 7-12°C Drying 7h 7-12°C Packing + metal detection 7-9°C Storage +2°C - +6°C
Is rework or over-run used?	No
If so please provide details of controls in place and what the maximum percentage that can be used in the product?	N/A
Is the production area High Risk or High Care	High Care
Is the packing area High Risk or High Care	Low risk
Please explain slow vat (fermentation) procedure (Staph. aureus controls)	A slow vat is identified if a pH ≤ 4.9 is not obtained within 24 h from The addition of starter. We research staph aureus on moulding cheese, in curd.

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 9 of 23

FOOD SAFETY HURDLES – This section must be completed in full						
What Micro organisms are considered as requiring elimination or controlling	EXAMPLE Listeria Spp Yes / No	E Coli Yes / No	Listeria Spp Yes / No	Staph Aureus Yes / No	Salmonella Yes / No	Clostridium Botulism Yes / No
Indicate whether they are controlled by Process Controls pH, aW, Salt, Acidification of curve and the limits.	pH < 4.4 aW < 0.92	pH < 4.9 Temperature 2 – 6°C	pH < 4.9 Temperature 2 – 6°C	pH < 4.9 Temperature 2 – 6°C	pH < 4.9 Temperature 2 – 6°C	N/A
Process Controls in place, Pasteurisation, Hot fill, Thermised, Sterilisation,	Pasteurisation	Pasteurisation	Pasteurisation	Pasteurisation	Pasteurisation	N/A
What are the Critical Control limits to eliminate / control the micro-organism	15 seconds 72 C	Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum	Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum	Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum	Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum	N/A

Food Safety CONTROL throughout Shelf life – This section must be completed in full				
	Start of life		End of life	
	Min	Max	Min	Max
pH	4.5	4.8	6	7.5
aW	>0.92	N/A	>0.92	N/A
Salt	1.4%	1.7%	1.4%	1.7%
MAP (% Gas Mix)	N/A	N/A	N/A	N/A
Moisture	50%	60%	50%	60%

Allergens and sensitive questions					
	Present in Product Y/N	Present in Factory Y/N	Risk of Cross Contamination Y/N	Declared Y/N	Source
This product contains Peanuts	N	N	N	N	
This product contains Nuts	N	N	N	N	
This product contains Egg	N	N	N	N	
This product contains Fish	N	N	N	N	
This product contains Shellfish	N	N	N	N	

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 10 of 23

This product contains Mollusc	N	N	N	N	
This product contains Milk	Y	Y	N/A	Y	Goat's milk
This product contains Soya	N	N	N	N	
This product contains Gluten from Wheat	N	N	N	N	
This product contains Gluten from Rye	N	N	N	N	
This product contains Gluten from Barley	N	N	N	N	
This product contains Gluten from Oats	N	N	N	N	
This product contains Gluten from Spelt	N	N	N	N	
This product contains Gluten from Kamut	N	N	N	N	
This product contains Sesame	N	N	N	N	
This product contains Celery / Celeriac	N	N	N	N	
This product contains Sulphite above 10ppm	N	N	N	N	
This product contains Mustard	N	N	N	N	
This product contains Lupin	N	N	N	N	
This product contains Animal Products - Cattle	N	Y	N	N	Cow's milk at Soignon and La Chapelle sites
This product contains Animal Products - Pig	N	Y	N	N	Bacon at La Chapelle and Capra
This product contains Animal Products – Sheep / Goat	Y	Y	N/A	Y	Goat's milk
This product contains Animal Products - Other	N	N	N	N	

	Present in Product Y/N	Declared	Source
Additives	Y	N	E535 Sodium Ferrocyanide
Sweeteners	N	N	
Flavourings Artificial	N	N	
Flavourings Natural	N	N	
Flavourings Nature Identical	N	N	
Flavour enhancers	N	N	
Caffeine (specify source and levels present)	N	N	
Preservatives (specify source and levels present)	N	N	
Colours Artificial	N	N	
Colours Natural	N	N	
Colours Nature Identical	N	N	
Fruit juice from concentrate	N	N	
Nitrites	N	N	

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 11 of 23

Nitrates	N	N	
Animal Rennet	N	N	
Fermentation Produced Chymosin (coagulant produced from microorganism produced using gene technology)	Y	Y	Coagulant
Microbial Coagulant	Y	Y	Coagulant
Have any of the ingredients and materials in the product been produced with the involvement of Nanotechnology?	N	N	
This product contains palm oil	N	N	

	Yes	No	If yes, please provide full details
Do you carry out any testing to certify this product as free from? If yes, please detail		X	
Is this product packaged in a protective atmosphere – If so give gas mix used.		X	
If this product is packaged in a protective atmosphere, what controls are in place to prevent the growth of Clostridium Botulinum?		X	
Are other types of milk used on site? If yes how is the risk of cross-contamination managed? Frequency of testing?	X		Cow's milk at Soignon and La Chapelle. Scheduling of production. Controls once a month.

Dietary Requirements		
	YES	NO
Ovo-Lacto Vegetarians (Eggs & milk consumed)	X	
Vegans (No animal or animal derived products)		X
Coeliacs (Gluten Free)	X (Not tested)	
Lactose Intolerant		X
Kosher certified		X
Halal certified		X
Organic (Please supply certificate)		X

Definition of nuts: Almond, Brazil nuts, Cashew nuts, Chestnuts, Cobnuts, Hazelnuts, Macadamia nuts, Peanuts, Pistachio nuts, Queensland nuts, Walnuts

Nut Statement		
	YES	NO
Is the product manufactured on a NUT FREE SITE?		X (nuts are allowed on break room)
Are nuts handled by the factory or raw material processor/s?		X
If yes – please can you advise that the RA and cleaning procedures are in place to guarantee the statement - This product is Free from Nuts	N/A	
If No – please confirm that the statement – May contain Nuts must be present on the packaging as a warning.	N/A	

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 12 of 23

Sesame Statement	YES	NO
Are sesame Handled by factory or raw material processor/s?		X
If yes - please can you advise that the RA and cleaning procedures in place to guarantee the statement free from sesame	N/A	
If no please confirm that statement may contain sesame must be present on the packaging as a warning.	NA	

Genetic Modification & irradiation			
Does the material:	Yes	No	Name of ingredient/comments
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		X	According to 1829 / 2003 and 1830 / 2003 regulations
Are any ingredients used that are derived from animals fed on a diet containing genetically modified ingredients within the feed?	X		In Europe animals are fed with GMO food (Soya) because there is not enough Non GMO food available
Is the product made using GM derived enzymes and cultures approved in the UK for food use, e.g. Chymosin in vegetarian cheese production?	X		Coagulant produced from microorganism produced using gene technology
Percentage of any genetically modified ingredients in final product.	N/A		
Please provide evidence of IP source accreditation/ PCR testing if applicable.	N/A		
Has the product or any of its components been irradiated?	No		

Weight Information (at time of packing)		
Cross out as required	Average	
E-Marked	Yes	
Drained Weight (If applicable)	n/a	
Weight – Target, Minimum & Maximum	Minimum: T2: 0.970kg Target: 1kg at packing Maximum: >1014kg T1: 0.985kg T2: 0.970kg	
Frequency of weight checks	Continuous on line	No
	Manual QA Checks	Soignon: 10 cheeses an hour La Chapelle: 80 cheeses per batch Capra: minimum 80 cheese per batch Fromandal: 12 cheeses an hour

Foreign Body Controls - Soignon
Metal Detection

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 13 of 23

Position in the process		After packing		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel		Fe: 3mm	Non Fe: 3mm	SS: 4.5mm
Frequency of Checks e.g. Hourly, Half Hourly		Beginning, Every 2 hours & End		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.		Belt stop and alarm		
Sieving/Filtration				
Position in the process	Milk reception	Mesh Size		1.75mm
X-RAY				
Position in the process		N/A		
Sensitivity: Test pieces size: Stainless Steel & 2 FB's	SS	Foreign Body Greatest Risk 1 in the factory	Foreign Body Greatest Risk 2 in the factory	
Frequency of Checks e.g. Hourly, Half Hourly		N/A		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.		N/A		

Foreign Body Controls – La Chapelle

Metal Detection				
Position in the process		Before packing		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel		Fe: 2.5mm	Non Fe: 2.5mm	SS: 4mm
Frequency of Checks e.g. Hourly, Half Hourly		Beginning, Every hour & End		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.		Detection + ejection		
Sieving/Filtration				
Position in the process	Milk reception	Mesh Size		1mm
X-RAY				
Position in the process		N/A		
Sensitivity: Test pieces size: Stainless Steel & 2 FB's	SS	Foreign Body Greatest Risk 1 in the factory	Foreign Body Greatest Risk 2 in the factory	
Frequency of Checks e.g. Hourly, Half Hourly		N/A		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.		N/A		

Foreign Body Controls – Capra

Metal Detection				
Position in the process		After packing		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel		Fe: 3mm	Non Fe: 3mm	SS: 4mm
Frequency of Checks e.g. Hourly, Half Hourly		Beginning, Every two hours & End		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast,		Push arm + alarm		

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 14 of 23

Retractable Belt. Please specify.			
Sieving/Filtration			
Position in the process	Milk reception	Mesh Size	<1.5mm
X-RAY			
Position in the process	N/A		
Sensitivity: Test pieces size: Stainless Steel & 2 FB's	SS	Foreign Body Greatest Risk 1 in the factory	Foreign Body Greatest Risk 2 in the factory
Frequency of Checks e.g. Hourly, Half Hourly	N/A		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.	N/A		

Foreign Body Controls – Fromandal

Metal Detection			
Position in the process	After packing and before overpacking		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel	Fe: 1.5mm	Non Fe: 2mm	SS: 3mm
Frequency of Checks e.g. Hourly, Half Hourly	Begin, end of production and after every pallet		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.	Belt stop and alarm		
Sieving/Filtration			
Position in the process	Milk reception	Mesh Size	1mm
X-RAY			
Position in the process	N/A		
Sensitivity: Test pieces size: Stainless Steel & 2 FB's	SS	Foreign Body Greatest Risk 1 in the factory	Foreign Body Greatest Risk 2 in the factory
Frequency of Checks e.g. Hourly, Half Hourly	N/A		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.	N/A		

QCP checks

	Method	Min	Max	Frequency	Responsibility
Label	Visual	Correct	Correct	Beginning, end, middle	Shift manager
Date code	Visual	Correct, legible	Correct, legible	Beginning, end, middle	Shift manager
Gas	N/A	N/A	N/A	N/A	N/A
Pack seal	N/A	N/A	N/A	N/A	N/A
Case count	Visual	1 cheese in a case	1 cheese in a case	Each pack	Operator
Organoleptic	Tasting	As per QAS	As per QAS	Weekly	Quality, production teams

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 15 of 23

Process Controls (HACCP)								
Please list HACCP details below in full or attach supplier HACCP study appropriate for the product								
Step	CCP or QCP?	Hazard	Control measure	Monitoring procedures	Critical limits	Frequency	Corrective action	Responsibility
<i>Example: Milk intake: Transport</i>	CCP	Microbiological	Temperature	Take temperature of each tanker	< 8°C	Each tanker before unloading	Reject	Milk reception Dept.
Milk pasteurisation	CCP	Microbiological	Temperature	Daily divert carried out before each run, set at Soignon : 72.7°C La Chapelle : 73.5°C Capra : 72.7°C Fromandal : 72.6°C	Soignon : <71.7°C, La Chapelle : <73.5°C, Capra : <71.7°C Fromandal : <75°C	Every day	By pass of the milk	Reception conductor
Packing	CCP	Foreign bodies	Metal detector	Balls test detection	Soignon : FE:3mm Non FE: 3mm & SS: 4.5mm La Chapelle : FE: 2.5mm Non FE: 2.5mm & SS: 4 mm Capra : FE: 3 Non FE: 3mm SS: 4mm Fromandal : FE: 1.5mm, Non FE: 2mm SS 3mm	Soignon, Capra : Beginning, Every 2 hours & End La Chapelle : Beginning, Every hour & End Fromandal : Beginning, Every pallet & End	Foreign bodies search	Packing line conductor
Date of last HACCP review	Update every year or every modification : February 2023							
Do you have TACCP, if so date of last review	Update every year or every modification : February 2023							

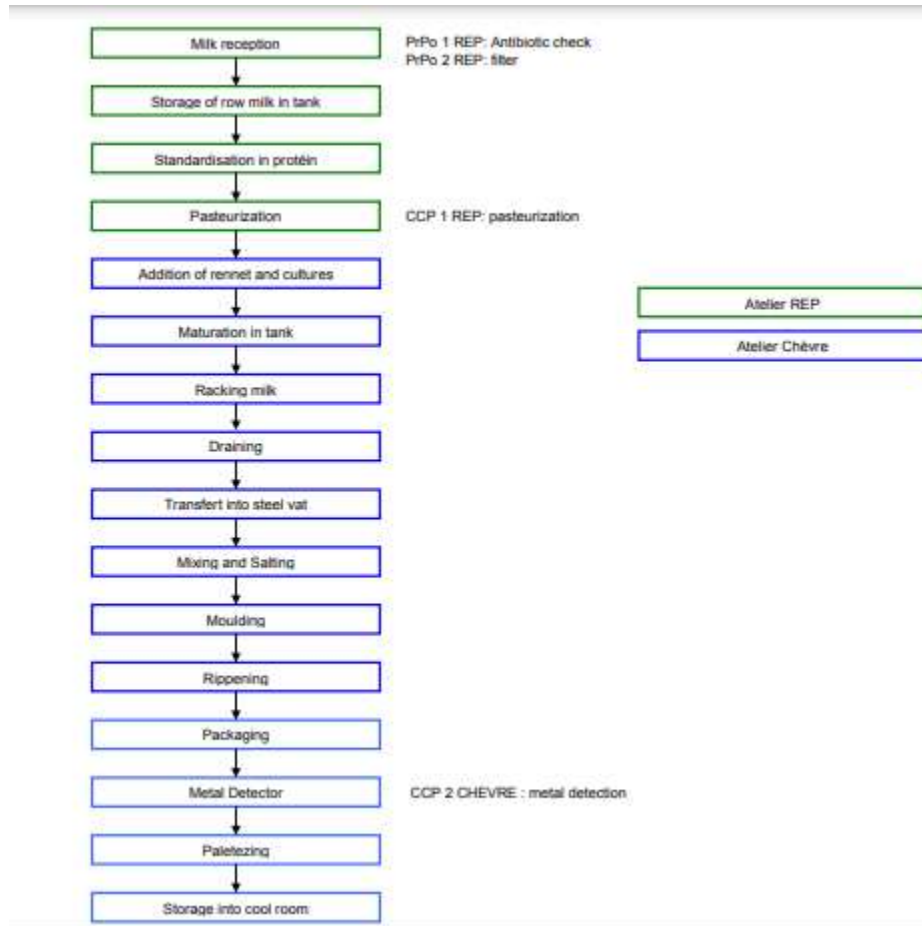
Please include details of ALL heat treatments and pH checks

Also required are details of pasteuriser daily divert checks (i.e. Daily divert carried out before each run, set at 71.9°C)

Metal detection sensitivity: Ferrous, Non-Ferrous, Stainless Steel

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 16 of 23

Description of process flow from milk intake to despatch, or attach detailed flow diagram specific to the product you are supplying



FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 17 of 23

QUALITY / SENSORY ATTRIBUTES			
	Acceptable	Unacceptable	Changes to product over life
Appearance	Coat: Thin white mould, fine and airy. Cheese: Pale and creamy white in colour. Smooth paste like texture with no airholes.	Very irregular shaped cheese, extremely flattened bottom. Mould coat is patchy with brown areas. Very yellow cheese. The darker area of cheese under the rind is very big (>15mm)	Beneath the rind of the cheese the paste will become soft and gooey.
Aroma	Slight mushroom note from the mould goat. The cheese is 'goaty' and fresh.	Sour, off, unclean farmyard flavours	No changes over life
Flavour	Clean and mild at beginning of shelf life. Tasty and strong caprine flavour towards end of life.	Intense goat flavour or unclean farmyard flavour. Fruity, yeasty, overwhelming soapy or ammoniac flavours.	Tasty and strong caprine flavour towards end of life.
Texture	Fine and softening/sticky with age, chalky when young. Beneath the rind of the cheese the paste will become soft and gooey.	Hard, chewy rind. The body of the cheese is very dry and crumbly.	The rind will become slightly chewier over life but should not be tough. The body of the cheese becomes softer and more 'paste-like' and spreadable. The layer under the rind expands and becomes less defined compared to the main body of the cheese
Product shape & weight	A cylindrical log, 1kg	Not cylindrical shape, weight below T2	Desiccation: approximately 5g per day. The goat's cheese has a high-water content (>50%). It is typical to observe a natural drying phenomenon as time passes. Therefore, based on a 80 day shelf life, the product can lose around 450g by end of life.
Product dimensions W x D x H (in mm)	Length 200mm +/- 10mm, Diameter 82mm +/- 3mm	N/A	N/A

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 18 of 23

Please put photographs

1. Packed product, front and back, showing label positions



2. Opened product, out of packaging and also cut face (to show core ripeness)



3. Outer case, showing label position and any pre-printed information on carton (e.g. temperature, health mark)



<i>FORM NO</i>	<i>Issued by</i>	<i>ISSUE NO:</i>	<i>DATE:</i>	<i>Page No</i>
TEURF 105	Technical Services Manager	13	16.03.2021	Page 19 of 23

Unit weight	1kg	Full pallet height	125cm
Units per pack	1	Full pallet weight	362kg
Packs per case	1	Pallet type	Euro
Case Weight	1kg	Pallet dimensions	80 x 120cm
Cases per layer	28	Case dimensions	263 x 100 x 100mm
Layers per pallet	11	Unit barcode	3274060057206
Cases per pallet	312	Case barcode	03523230017459
Minimum life into Eurilait	<u>53 days</u>		

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 20 of 23

Packaging Details

Primary

Description of Packaging (e.g. Flow wrap film)	Supplier name	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Plastic straw support	Soyez FR SA	France	Polypropylene	Yellow	7.5	210 x 180	3.4mm	0	Yes	August-24	N/A
Product label	Brodart	France	PE	White	0.7	101 x 71	N/A	0	No	N/A	N/A

Secondary

Description of Packaging (e.g. Label, Box)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Cardboard	Smurfit Kappa	France	Cardboard	Brown	61	263 x 100 x 100	3.01mm	75%	No	N/A	Folded
Case label	APE Etiquettes	France	Adhesive paper	White	1g	100 x 40	N/A	0	No	N/A	Self-adhesive

Tertiary

Description of Packaging (e.g. Pallet, pallet wrap)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date
Pallet	N/A	France	Wood	N/A	25000	800x1200	N/A	N/A	N	N/A

Does any of the packaging originate from a company that holds FSC certification/accreditation? If yes please state number.	No
If certification / accreditation is held please confirm that this is indicated on the packaging	N/A

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 21 of 23

History of Amendments for Individual Spec

Version	Amendment	Date	By who
2	New issue	17/07/2018	L. COLPIN/ C. COUCH
3	Spec review, new issue, the most recent pictures	16/02/2022	L. COLPIN/S. JONAITE
4	The metal detection in Soignon is after the packaging and not before – updated.	04/05/2022	L. COLPIN
5	Update desiccation information for further clarity	20/04/2023	A. STOCKER
6	Amendments in red	27/04/2023	L. COLPIN/S. JONAITE
7	Case label updated	28/02/2024	L. COLPIN/S. JONAITE


FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 22 of 23

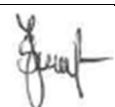
I verify that all products supplied to Eurilait Ltd comply with current UK and EC legislation. Regular monitoring of the process will be carried out by the supplier to ensure the product is not injurious to health, incorporating but not exclusive to hygiene, maintenance and food safety testing.

The information given in this specification is accurate and correct. All information is treated with confidentiality but may be submitted to customers with permission of the supplier.

~~Should any information change, e.g. recipe, nutrition, packaging, please notify Eurilait immediately, or a minimum of 4 weeks before the amended product is released to Eurilait.~~ We inform of changes with impact on the labelling of the products, as soon as possible.

Acceptance of the specification will be assumed unless a response is made to Eurilait within 14 days.

FOR SUPPLIER	
Name:	Lisa COLPIN
Title:	Customer quality relation advisor
Signature:	 <p>EURIAL INTERNATIONAL 75 rue Sophie Germain - CS 70816 44308 NANTES CEDEX 03 Tél. : 02 40 68 18 18 324 682 686 RCS Nantes</p>
Date:	18/03/2024

FOR EURILAIT	
Name:	Sigita Jonaite
Title:	Technical Support Manager
Signature:	
Date:	14/03/2024

FORM NO	Issued by	ISSUE NO:	DATE:	Page No
TEURF 105	Technical Services Manager	13	16.03.2021	Page 23 of 23