


|   |   |  |                    |
|---|---|--|--------------------|
|  | <b>FAYREFIELD FOODS SPECIFICATION</b>           |  |                    |
|   | <b>Product:</b> Meadow Churn Aerosol Cream 500g |  |                    |
|   | <b>Product Code:</b> LAM50                      |  |                    |
|   | <b>Prepared By:</b> Matt Warr                   |  |                    |
|   | <b>Issue Status:</b> 17/07/2023 Issue 12        |  |                    |
|   | Name  | Email  | Phone number       |
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### **1.0 Description:**

500g Aerosol Cream in the Meadow Churn brand. Pressurised Aluminium can with lid. Product is suitable for Vegetarians.

**Health Mark:** BE CO 368 EC

**Shelf Life:** 365 days after production

Certificates of Analysis for each delivery should be sent to [cofa@fayrefield.com](mailto:cofa@fayrefield.com) prior to intake, failure to do so result in the load being rejected.

### **2.0 Physical Standards:**

The product will have a clean, sweet flavour, and be white/cream in colour. It will have a light, smooth and aerated texture which retains peaks for 5-10 minutes. Matt appearance with a slight sheen, with no evidence of separation.

### **3.0 Ingredients & Allergens:**

Cream (**Milk**) (33% Fat) 94.6%, Sugar 5%, Emulsifier E471, Stabiliser E407, Propellant (nitrous oxide).

Allergens are: Celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites. Allergens contained in the product are indicated in **bold**.

#### **4.0 Chemical Standards:**

| <b>Test</b> | <b>Typical</b> | <b>Tolerance</b> |
|-------------|----------------|------------------|
| Dry Solids  |                | >42%             |
| Fat         | 31%            | ± 3%             |
| pH          | 6.5            | ± 0.2            |

#### **5.0 Microbiological Standards:**

| <b>Test</b>           | <b>Target</b> | <b>Reject</b> |
|-----------------------|---------------|---------------|
| TVC                   | <10 cfu/g     | >10 cfu/g     |
| Enterobacteriaceae    | <10 cfu/g     | >10 cfu/g     |
| Escherichia coli      | <10 cfu/g     | >10 cfu/g     |
| Yeasts & Moulds       | <10 cfu/g     | >10 cfu/g     |
| Staphylococcus aureus | <10 cfu/g     | >10 cfu/g     |
| Salmonella spp.       | Absent /25g   | Present /25g  |
| Listeria spp.         | Absent /25g   | Present /25g  |

#### **6.0 Typical Nutritional Values per 100g:**

|                    |      |
|--------------------|------|
| Energy (kJ)        | 1345 |
| Energy (kcal)      | 321  |
| Fat                | 31.3 |
| of which saturates | 22   |
| Carbohydrates      | 7.1  |
| of which sugars    | 7.1  |
| Fibre              | NIL  |
| Protein            | 2.4  |
| Salt               | 0.08 |

#### **7.0 Packaging:**

Weights: 116g Aluminium, 12.8g plastic.

Dimension: 297 x 67mm.

Palletisation: 6 cans per case, 41 cases per layer, 6 layers per pallet.

#### **8.0 Storage & Transportation:**

Materials to be transported in clean, weather resistant vehicles at appropriate temperature. No mixed cargoes, only similar type products.



Transport chain: Chilled, 0-15°C

Storage: Best served Chilled, 0-15°C. Once opened, keep refrigerated.

**9.0 Terms & Conditions:**

- The product must comply with all UK & EU regulations relating to food safety, hygiene and allergens, and any specific customer requirements.
- The product must comply in all respects with the provisions of the current EU & UK food, drink and drugs legislation and with any FAO CODEX Alimentarius standards and EU & UK legislation which is applicable.
- Products manufactured on site do not include any nanotechnology and nor are they manufactured using any nanotechnology process.
- No radiation process has been used in the production of any of our products on site.
- The site guarantees that the products supplied do not contain any Mineral Oil Saturated Hydrocarbons or Mineral Oil Aromatic Hydrocarbons.
- All product is packed in food grade materials that are supplied from approved GFSI certified packaging supplier sites. Declarations of conformity and migration certificates can be obtained upon request.
- No changes to be made to this specification or product without prior approval of the undersigned or other authorised official from Fayrefield Foods Limited.
- This specification to be duly signed for validation.

Fayrefield Foods Limited terms and conditions apply at all times.

| Approved by on behalf of Fayrefield Foods Limited                                   | Date       | <br>FAYREFIELD<br>FOODS |
|---|------------|--|
|  | 17/07/2023 |  |

**Signed**.....

**Company**.....

**Position**.....

**Date**.....

Please note all specifications not signed and returned within 14 days will be considered accepted.