

Green Valley Dairy Specification

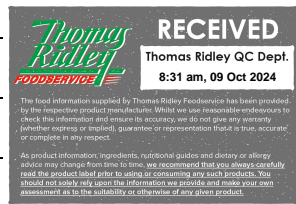
Health Mark: GB GO 007

Finished Product Description: Set Sour Cream

BRCGS Food Safety Accredited

Spec Ref: FGS00163  
Issue No:004

Specification Issue Date: 12/08/2024  
Review Due: 11/08/2027



**Finished Product Specification**

Product Name:	Set Sour Cream
Pack Size:	See Pack Description
Manufactured by:	Meadow, Station Lane, Holme on Spalding Moor, York, East Riding of Yorkshire. YO43 4AN

**Contact Information**

Position	Name	Telephone	E-Mail
Technical Manager	Helen Hird	01430 862387	<a href="mailto:h.hird@meadowfoods.co.uk">h.hird@meadowfoods.co.uk</a>
Technical Contact	HOSM Technical	01430 860377	<a href="mailto:grouptechnicalservices@meadowfoods.co.uk">grouptechnicalservices@meadowfoods.co.uk</a>
Emergency Contact	Customer Services	07818 552526	<a href="mailto:service@meadowfoods.co.uk">service@meadowfoods.co.uk</a>

**Product Codes**

Product Code	Pack Description
GVS 207	Set Sour Cream 2kg Tub

**Product Description**


Whole milk is separated, and the resulting skim & cream pasteurised and stored. The skim and cream are mixed with dry ingredients. This is pasteurised, homogenised, and cooled into storage tank for culture addition and blending. This cultured blend is packed and stored in warm room before transferring into chilled storage prior to despatch.

**Ingredient Declaration Recipe 22**

(Listed in descending order by weight)

Ingredients	Description	%	Supplier	Country of Manufacturer	Country of Origin
Skimmed Milk	Bovine whole milk	52.32	Sourced from UK	UK	UK
Cream	Bovine whole milk	44.60	Sourced from UK	UK	UK
Milk Solids	Milk Protein Concentrate	1.80	Meadow Foods Chester	UK	UK
Modified Starch E1442	Modified Starch	1.25	Tate & Lyle	Germany	Germany
Culture	Lactococcus Bacteria	0.03	CHR Hansen	Denmark	Denmark, France, Germany, USA

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### Allergens /Additives

Free From	Yes/No	Comments
Peanuts and derivatives	Yes	
Nuts and derivatives	Yes	
Cereals Containing Gluten	Yes	
Crustaceans	Yes	
Molluscs	Yes	
Eggs	Yes	
Fish	Yes	
Soybeans	Yes	
Milk	<b>No</b>	Cows' milk
Celery	Yes	
Mustard	Yes	
Sesame	Yes	
Lupin	Yes	
Sulphur Dioxide >10ppm	Yes	
Azo dyes	Yes	
Artificial flavourings	Yes	
Benzoate (>1ppm)	Yes	
BHA /BHT (>1ppm)	Yes	
Monosodium glutamate	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Genetically modified material	Yes	
Material produced from genetically modified organisms	Yes	
Seeds (sesame, sunflower, or cotton seeds)	Yes	
Derivatives of sesame, sunflower, or cotton seeds	Yes	
Seafood	Yes	


### Dietary Information and Intolerance

Suitable For	Yes/No	Comments
Suitable for Ovo-Lacto Vegetarians	Yes	
Suitable for Vegans	No	Contains milk
Kosher	No	
Halal	Yes	Not Certificated
Coeliacs	Yes	
Diabetics	Yes	

### GMO

**Green Valley Dairies** – products do not contain any genetic modification or the inclusion of genetically modified materials.

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### Nutritional Information

Typical Values (per 100g)

Parameter	Value	Source
Energy KJoules	817 KJ	Analysis / Calculation
Energy Kcals	198 Kcal	
Protein (g)	3.0 g	
Fat Total (g)	18.5 g	
- Saturated	11.6 g	
- Monounsaturated	5.4 g	
- Polyunsaturated	0.5 g	
- Trans	0.0 g	
Carbohydrate Total (g)	4.8 g	
- Starch	1.1 g	
- Sugar	3.7 g	
Fibre (g)	0.0 g	
Salt (g)	0.09 g	
Sodium (mg)	35.0 mg	

### Packaging

<p><b>Primary</b></p> <p><b>2.4lt Square Salad Tub</b> White polypropylene food grade tub with tamper evident sealed lid. 181.2 x 181.2 x 97.7 weight 100g</p> 
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<p><b>Secondary</b></p> <p><b>3 x 2kg Tray</b> – Cardboard 530 x 175 x 70mm. weight 156g Palletisation – 3 x tubs placed in an open top cardboard tray. 10 trays to a layer. 10 layers high. A total of 300tubs per pallet, 600kgs per pallet.</p>
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<p><b>Tertiary / Transit</b></p> <p><b>Pallet</b> – Wooden standard pallet 1200 x 1000 x 162mm. weight 28kg  <b>Pallet wrap</b> weight 350g  <b>Cardboard layer pad between pallet and bottom layer.</b> 1200 x 1000 weight 403g</p>
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All packaging materials in direct contact with the product conform to UK/EC Materials and Articles in Contact with Food Legislation.

Should any product be opened / damaged or appear tampered with do not use and inform Meadow Foods immediately.

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## Analytical Requirements

### Physical and Chemical Analysis

Test	Specification	Parameters	Standard Method	Frequency
Visual Appearance	Thick Smooth white set cream	Satisfactory	Sight	Daily
Organoleptic	Typical for a soft cheese and be free from off flavours and off odours	Satisfactory	Taste	Daily
Moisture	73.9%	72.0 – 74.0%	NIR	Daily
Total Solids	26.9%	26.0 – 28.0%	NIR	Daily
Butterfat	18.5%	18.0 – 20.0%	NIR	Daily
pH	<4.5	4.2 – 4.8	Meter	Daily
Temperature	<5°C	2 – 7°C	Meter	Daily

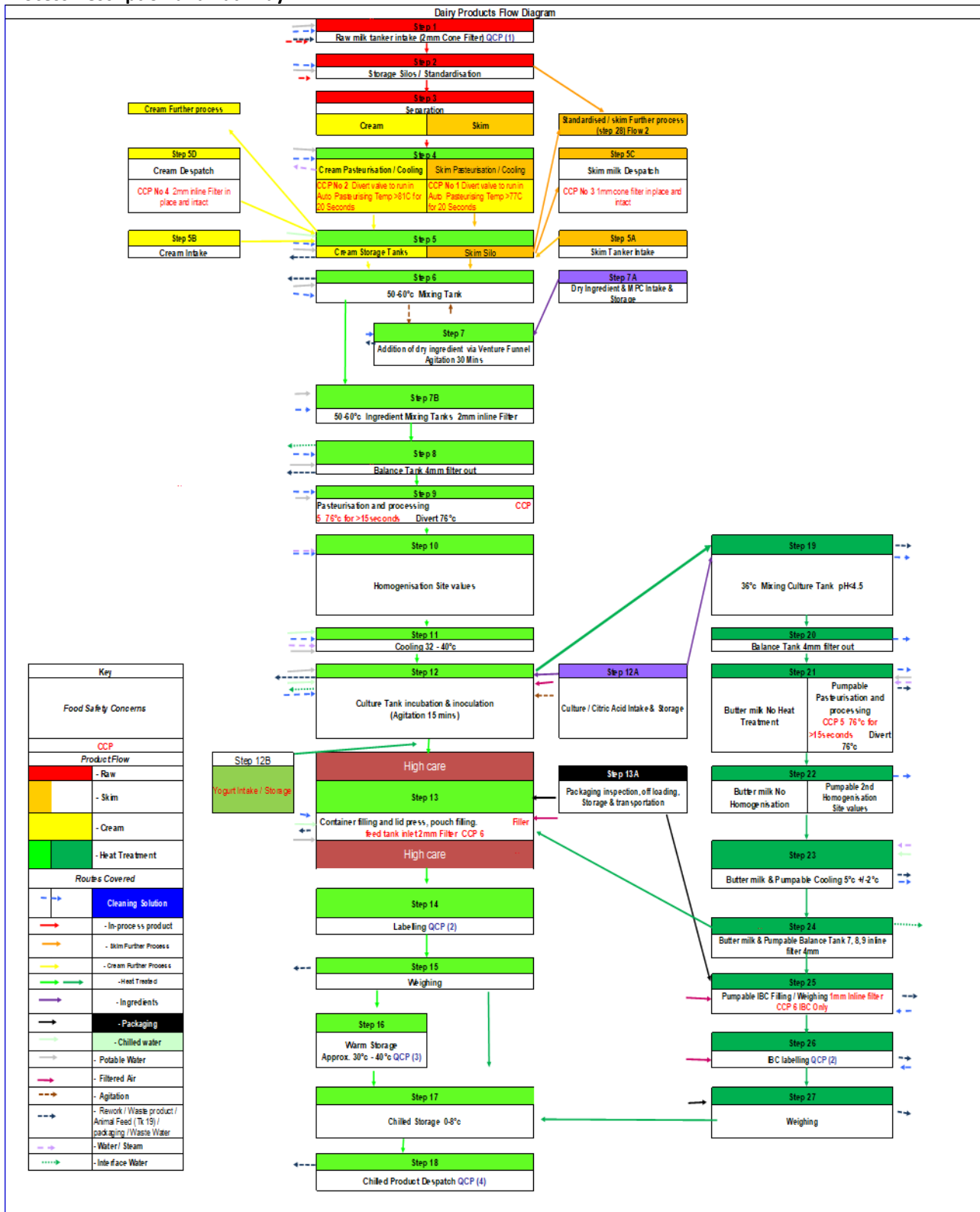
### Microbiological Analysis

Organism	Target	Reject	Standard Method	Frequency of Test
Enterobacteriaceae	<100 cfu/g	>100 cfu/g	BS ISO 21528-2:2017	Daily
Coagulase +ve Staphylococci	<20 cfu/g	≥20 cfu/g	BS EN ISO 6888:part1:1999	Daily
Listeria	Absent /25g	Present /25g	EN ISO 11290-1	Daily
E. coli	<10 cfu/g	>10 cfu/g	ISO 16649-3:2015	Monthly
Salmonella	Absent /25g	Present /25g	EN ISO 6579	Monthly
Clostridium Perfringens	<10 cfu/g	>10 cfu/g	BS ISO 7937	Monthly
Pseudomonas	<20 cfu/g	>20 cfu/g	BS ISO 13720	Monthly
Bacillus	<20 cfu/g	>20 cfu/g	BS ISO 7932	Monthly
Yeasts	<100 cfu/g	>100 cfu/g	BS ISO 21527-1:2008	Monthly
Moulds	<100 cfu/g	>100 cfu/g	BS ISO 21527-1:2008	Monthly


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Process Description and Pathway





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**Organoleptic Parameters**

<b>Appearance/Colour:</b>	Thick Smooth creamy white firm cream
<b>Odour:</b>	Typical for a soft cheese and be free from off odours
<b>Flavour:</b>	Typical for a soft cheese and be free from off flavours
<b>Texture:</b>	Thick Smooth white creamy liquid Spreadable but with a firm body

**Photo Standards**

Accept	Reject
	

**Coding Format Used**

<p><b>Outer Carton Label</b></p>  <p><b>Unit Label</b> Each bucket shall be marked in such a way that identifies as minimum:</p> <ul style="list-style-type: none"> <li>i) Company Logo</li> <li>ii) Product</li> <li>iii) Storage requirements</li> <li>iv) Ingredients</li> <li>v) Produced by</li> <li>vi) Use by Date</li> <li>vii) Nutritional Data</li> <li>viii) Quantity</li> <li>ix) Allergen Statement</li> <li>x) Health Mark</li> </ul>	<p><b>Pallecon / Pallet Photograph Label</b></p>  <p><b>Container Label</b> Each pallet will have a label on the top and side of the pallet identifying</p> <ul style="list-style-type: none"> <li>i) Producer</li> <li>ii) Product</li> <li>iii) Container Number</li> <li>iv) Number of units</li> <li>v) Use By Date</li> <li>vi) Production Run Number</li> <li>vii) Date of Manufacture</li> <li>viii) Quantity</li> <li>ix) Health Mark</li> <li>x) Allergen Statement</li> </ul>
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**Delivery Paperwork**

Despatch notes will accompany the delivery and a certificate of analysis containing an average result of analysis on samples taken during the packing run and nutritional values will be e-mailed.

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### Shelf Life and Storage Conditions

Container Type	Maximum Life from Date of Manufacture	Minimum Life on Delivery	Once Opened	Freezing Suitability / Instructions	Delivery / Transport
2kg Tub	56 days	28 days	use within 5 days	NA	Target <5°C, maximum 7°C
5kg Bucket	56 days	28 days	use within 5 days	NA	Target <5°C, maximum 7°C


### Quality Assurance

Site Accreditations	BRCGS Food Safety Standard
	ISO 14001
	ISO 45001
The product, its manufacture, storage, and delivery together with the raw materials and packaging used will entirely conform to the requirements of UK and EU legislation in force at the time of production and in accordance with accepted standards of good manufacturing practice.	

### Traceability


<p>Full traceability records are maintained through site records covering raw materials, processing and delivery to customer.</p> <p>All relevant analytical, quality food safety and process control records are held and maintained for a minimum of three years from the date of manufacture. These records will be made available to representatives of the customer upon request.</p>
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**Obligations upon the Part of the Supplier**

Meadow Foods comply with all relevant United Kingdom legislation and relevant legal and food safety criteria. Terms and Conditions can be found <https://meadowfoods.co.uk/legal-information/>.

For and on Behalf of Meadow Foods	
Name:	Helen Hird
Position Held:	Technical Manager
Signature:	
Date:	01/08/2024
For and on Behalf of the Customer	
Name:	
Position Held:	
Signature:	
Date:	
Receiving Company:	

Please return signed copy of this specification to [grouptechnicalservices@meadowfoods.co.uk](mailto:grouptechnicalservices@meadowfoods.co.uk) If not returned within 1 week of receipt acceptance will be assumed.

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