



Green Valley Dairy Specification

Health Mark: GB GO 007

Finished Product Description: Reduced Fat Crème Fraiche

BRCGS Food Safety Accredited

Spec Ref: FGS00150
Issue No:003

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

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Thomas Ridley QC Dept.
8:32 am, 09 Oct 2024

Thomas Ridley
FOODSERVICE

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Finished Product Specification

Product Name:	Reduced Fat Crème Fraiche
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	h.hird@meadowfoods.co.uk
Technical Contact	HOSM Technical	01430 860377	grouptechnicalservices@meadowfoods.co.uk
Emergency Contact	Customer Services	07818 552526	service@meadowfoods.co.uk

Product Codes

Product Code	Pack Description
GVC 207	Reduced Fat Crème Fraiche 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 15


(Listed in descending order by weight)

Ingredients	Description	%	Supplier	Country of Manufacturer	Country of Origin
Skimmed Milk	Bovine whole milk	54.37	Sourced from UK	UK	UK
Cream 42.5%	Bovine whole milk	44.6	Sourced from UK	UK	UK
Modified Starch E1442	Tapioca Starch	0.95	KaTech	UK	Brazil, Thailand, Vietnam
	Guar Gum E412	0.05	KaTech	UK	India, Pakistan
Culture	Lactococcus Bacteria	0.03	CHR Hansen	Denmark	Denmark, France, Germany, USA

Processing Aid

Ingredients	Description	%	Supplier	Country of Manufacturer	Country of Origin
Modified Starch E1442	Dextrose	<5%	KaTech	UK	Austria, Belgium, Bulgaria, Croatia, Cyprus, The Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Thailand

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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	No	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	829 KJ	Analysis / Calculation
Energy Kcals	201Kcal	
Protein (g)	2.8 g	
Fat Total (g)	19.0 g	
- Saturated	11.9 g	
- Monounsaturated	5.5 g	
- Polyunsaturated	0.5 g	
- Trans	0.0 g	
Carbohydrate Total (g)	4.6 g	
- Starch	0.7 g	
- Sugar	3.8 g	
Fibre (g)	0.0 g	
Salt (g)	0.09 g	
Sodium (mg)	37 mg	

Packaging

Primary 2.4lt Square Salad Tub White polypropylene food grade tub with tamper evident sealed lid. 181.2 x 181.2 x 97.7 weight 100g 


Secondary 3 x 2kg Tray – 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.

Tertiary / Transit Pallet – Wooden standard pallet 1200 x 1000 x 162mm. weight 28kg Pallet wrap weight 350g Cardboard layer pad between pallet and bottom layer. 1200 x 1000 weight 403g

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 acidic cream	Satisfactory	Sight	Daily
Organoleptic	Typical for a acidic cream and be free from off flavours and off odours	Satisfactory	Taste	Daily
Moisture	73.1%	71.0 – 74.0%	NIR	Daily
Total Solids	26.9%	26.0 – 29.0%	NIR	Daily
Butterfat	19.0%	18.5 – 20.0%	NIR	Daily
pH	<4.5	4.2 – 4.8	Meter	Daily
Temperature	<5°C	2 – 7°C	Meter	Daily

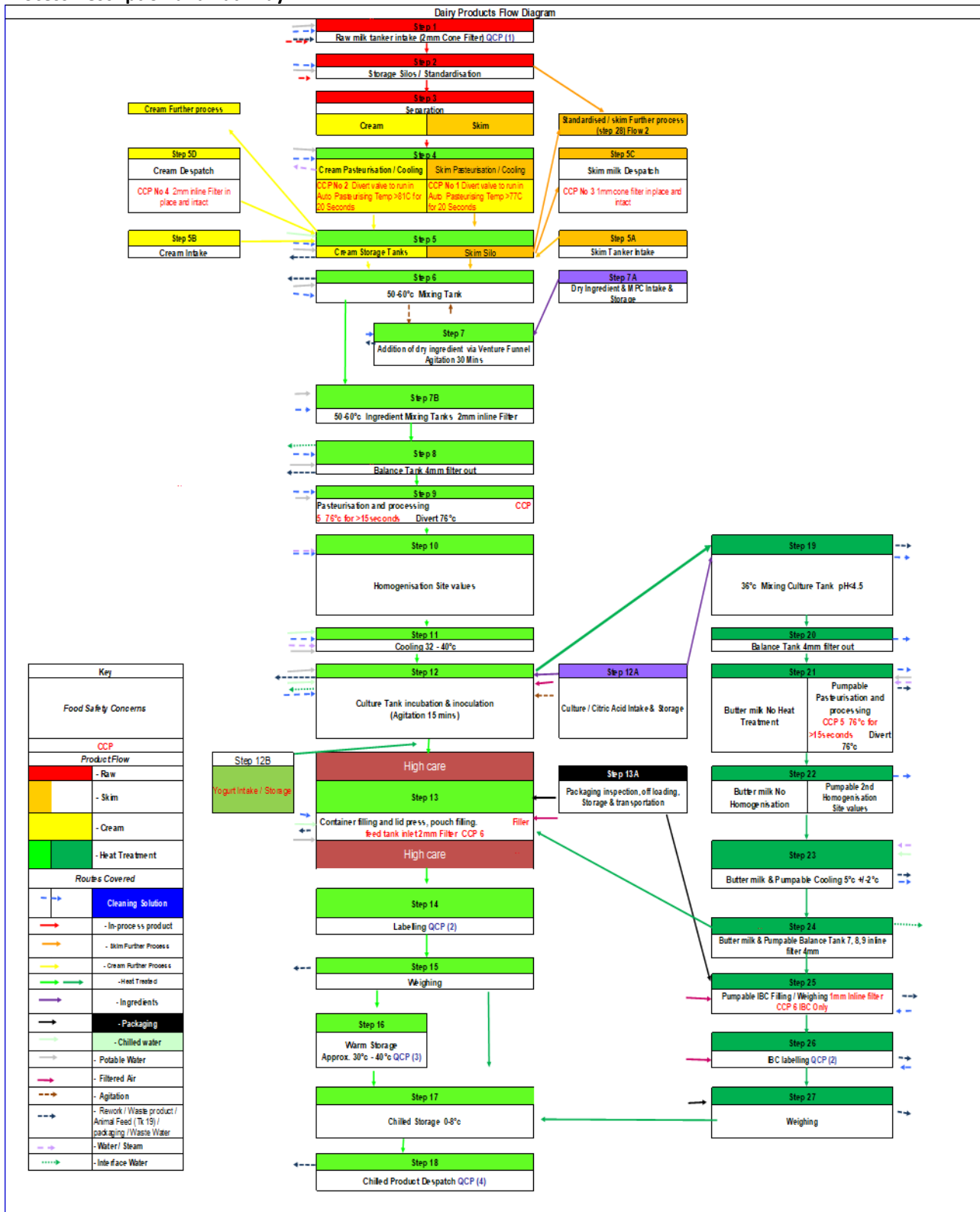
Microbiological Analysis

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

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


Photo Standards

Accept	Reject
	

Coding Format Used

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

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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.

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

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

Full traceability records are maintained through site records covering raw materials, processing and delivery to customer.


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.

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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:	12/08/2024
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 If not returned within 1 week of receipt acceptance will be assumed.

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