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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.



PRODUCT SPECIFICATION

COMPANY DETAILS	
Company Name	Extons Foods Ltd
Address	Units 5-8 Caldey Road, Roundthorn Industrial Estate, Wythenshawe, Manchester M23 9GE
Telephone Number	0161 998 5734
Fax Number	0161 902 9238
Emergency Contact	Elizabeth Parkinson, Managing Director 07739 983904 liz@extonsfoods.com
Technical Contact	Audrey Castleton, Technical Manager. Mobile: 07709 716522 (or Direct: 0161 527 7957) audrey@extonsfoods.com technical@extonsfoods.com for documentation or queries complaints@extonsfoods.com for complaints
Sales Contact	Rachael Edwards, Sales Director 07739 983908 rachael@extonsfoods.com
Customer Contact	Becky Ross, Customer Service and Sales Support becky@extonsfoods.com
Health Mark	GB MN 100
Accreditation	BRCGS Food Standard

PRODUCT DETAILS	
Legal Product Description	Sliced Emmental Cheese
Product Code	EMSL2061EX
Revision Number	13
Reason for amendment	Updated Ingredient Declaration to add the word Microbial to Rennet and Added New Label Photos
Weight System	Average Weight
Slice Dimensions (mm)	90mm x 90mm (+/- 5mm)
Slice Weight (g)	20g (+/-2g)
Slices Per Tray	3 Stacks of 17 slices (on average)
Colour	White bright yellow
Flavour/Aroma	Mild, aromatic, nutty
Appearance	Rindless, smooth surface, round to oval larger and smaller holes.
Shelf life from production	84 days
Minimum Shelf life on delivery	63 days
Shelf life once opened	3 days if kept chilled and covered
Cheese temp on delivery	0 - 8°C
Lead Time	5 Full working days Minimum

Issue No. 8	Issued By: R Budzynska	Authorised By: A E Castleton	30.11.2023
Reason for Amendment: Change of wording in food tolerance section			


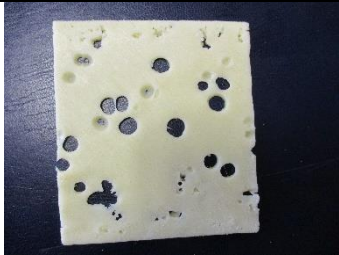

INGREDIENTS (Raw Materials and Additives Including E Numbers)			
Ingredients	Composition	Quality Checks	Country of Origin
Pasteurised Cow's Milk	98.3%	Daily	NL
Starter Culture	<0.47	Daily Visual	NL/DK
Salt	1.21%	Daily Visual	NL
Microbial Rennet	<0.02%	Daily visual	NL/DK

NUTRITIONAL INFORMATION Typical values per 100g – McCance & Widdowson	
PARAMETER	Value per 100g
Energy - kJ	1542
Energy Kcal - kcal	370
Protein (g)	28
Carbohydrate (g)	0
Of which sugars (g)	0
Of which starch (g)	
Fat (g)	29
Of which saturates (g)	19
Monounsaturated (g)	-
Polyunsaturated (g)	-
Fibre (g)	0
Salt (g)	1.2
Sodium (mg)	490mg

CHEMICAL STANDARDS		
Parameter	Target	Range / Maximum
Moisture %	38.8	Max 40
Fat %	29	
FDM %	47	Max 48
Salt %	1.2	Max 1.6
PH	5.6	5.4 – 5.8

MICROBIOLOGICAL STANDARDS		
Micro-organisms	Target	Maximum/Action level
Coliforms cfu/g	<20	1000
E.coli cfu/g	<20	20
Staph aureus cfu/g	<20	20
Yeasts cfu/g	<500	100,000
Moulds cfu/g	<500	1000
Salmonella spp per 25g	NOT DETECTED	DETECTED
Listeria spp and L.monocytogenes per 25g	NOT DETECTED	DETECTED

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QUALITY STANDARDS		
ACCEPTABLE	SATISFACTORY	NOT ACCEPTABLE
		
Good and clean, Free from off – flavours. Rindless, smooth surface, round to oval larger and smaller holes. Weight and sizes in tolerance.	Smooth slices, numerous round.oval holes/or few cracks, but easily peelable and slices still holding their shape.	Off flavours. Excessive cracking/number of holes slices sticking together, weight and sizes not in tolerance.

FOOD TOLERANCE INFORMATION	
<u>This Product is:</u>	
Suitable for vegetarians	Y
Suitable for vegans	N- Contains MILK
Suitable for Coeliacs	Y
Suitable for Diabetics	Y
Suitable for Lactose Intolerant	N - Contains MILK
Halal Certified	N
Kosher Certified	N
Does not contain cereals containing gluten(wheat, rye, barley, oats, spelt, kumat or their hybridised strains) and products thereof	Y
Does not contain MRM	Y
Does not contain crustaceans and products thereof	Y
Does not contain molluscs and products thereof	Y
Does not contain fish and products thereof	Y
Does not contain milk and products thereof	N- Cow's MILK
Does not contain Egg/Egg Products/Albumen	Y
Does not contain soybeans and products thereof	Y
Does not contain Natural Colours	Y
Does not contain Artificial Colours	Y
Does not contain Preservatives	Y
Does not contain MSG	Y
Does not contain Celery/Celery Derivatives	Y
Does not contain Mustard	Y
Does not contain Additives	Y
Does not contain Gluten	Y
Does not contain sesame seeds and products thereof	Y
Does not contain Peanuts/Peanut Derivatives	Y
Does not contain Other Nuts/Nut Derivatives	Y
Does not contain Nut Derived Oils	Y

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Does not contain lupin and products thereof	Y
Does not contain genetically modified Ingredients	Y
Does not contain sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2	Y

METAL DETECTION TEST PIECES - CCP	
Ferrous	2.00mm
Non Ferrous	2.50mm
Stainless Steel	4.00mm

PACKAGING INFORMATION		
Is the product packed in a modified atmosphere?	Yes 80%Nitrogen 20% CO2	
Inner per Outer	6x1kg	
	INNER	OUTER
Material	Top: PET+COEX EVOH PET G Base: Clear Mono RPET	Brown Cardboard 175/170T
Dimensions	45mm x 320mm 123mm	322mm x 237mm x 154mm
Thickness	40 Micron	5mm
Weight	26g	235g
Method of Closure	Heat sealed	Tape
Barcodes	5060227270131	5060227270186
Labelling Information	Product Description, Contents, Weight, Best Before Date, Julian Code= Traceability, Health Mark, Allergen and Nutritional Information	
Picture of Labels	Inner Case	

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Outer Case

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Recommended Storage	Keep refrigerated. Target 0-5°C (maximum 8°C)
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PALLETISATION INFORMATION

Cases per Layer	14
Layers per Pallet	8
Cases per Pallet	112
Pallet Height	1510mm
Pallet Weight	TBC
Pallet Type	Wood-std (Heat Treated HT Stamped)

SPECIFICATION AGREEMENT

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SIGNED FOR EXTONS FOODS	SN
NAME IN PRINT	Steve Newman
POSITION	Technical Co-ordinator
DATE	12.11.2024
SIGNED FOR CUSTOMER	
NAME IN PRINT	
POSITION	
DATE	
Please Return to Extons by email. Sign and return the back page and send hard copy in the post. If no copy is returned after two weeks, it will be assumed the details are agreed by the customer.	

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