

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	DRIFTWOOD GOAT LOG 215G
Product Code	EG297
Product Description	A firm ash-coated soft goats cheese with a silky smooth texture becoming full bodied with age.
Country Of Origin	United Kingdom
Health Mark	GBMZ052
Product Weight (kg)	Gross: 0.216 Net: 0.215 Is the product packaged to average or minimum: Minimum Emark: No

CHEESE DETAILS

Milk Type	Goat
Heat Treatment	Thermised
Type of Cheese	Soft/Semi-Soft
Type of Rennet	Vegetarian Rennet
Type of Rind	Other

ORGANOLEPTIC PROFILE

Appearance	An ash coated log with a grey black rind bark like geotrichum and natural mould rind.
Aroma	Fresh, Clean, Slightly Lactic Smell With Fresh Slightly Citrus Flavour
Texture	Smooth Interior With No Holes, Mechanical Or Gas With A Grey Black Rind Bark Like Geotrichum
Flavour	Fresh, Clean, Lightly Lactic Smell With Fresh Slightly Citrus Flavour
Aftertaste	N/a
Shape	Log

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	8 Weeks
Minimum Life into Depot	2 Weeks
Shelf Life Once Opened	Depends On How Product Used/ Stored

Storage Temperature (Unopened)	Chilled (0C to 5C)
Storage Temperature (Opened)	Chilled (0C to 5C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin
Goat Milk	98.19	United Kingdom
Salt	1.30	United Kingdom
ash	0.50	United Kingdom
Vegetarian Rennet	0.00	United Kingdom
Cultures	0.00	United Kingdom

NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml
Energy kJ	1313.00
Energy kcal	317.00
Fat (g)	27.10
of which Saturates (g)	16.87
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	1.20
of which Sugars (g)	0.50
Protein (g)	16.50
Sodium (mg)	471.00
Equivalent as Salt (g)	1.18
Fibre (g)	0.70
Moisture (g)	52.40

ANALYTICAL STANDARDS

Test	Target	Reject	Reject	Frequency
pH				
Total Moisture	52.8 in 100g			
Aw				
Total Fat				
Fat in Dry Matter				
Pesticide Residues				
Total Meat Content				
Nitride (Cured Meat Products)				
Histamine	<250mg/Kg	>400mg/Kg		

Aflatoxin				
Ochratoxin (Cereals, Nuts and Dried Fruits)				
Ash	1.9g			

MICRO STANDARDS

Test	Target	Reject	Method	Frequency
TVC				
Ecoli	<1,000	>10,000		
Staphylococcus Aureus	<100	>1000		
Bacillus Cereus				
Listeria spp in 25g	Absent	Present		
Salmonella spp in 25g	Absent	Present		
Yeast and Moulds				
Coliforms	<10,000	>10,000 0		
E. Coli 0157 in 25g	Absent	Present		
Histamine	<250mg/Kg	>400mg/Kg		
Laboratory Used				
Accreditation				

FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes/No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		
Milk and Milk Derivatives	Yes	Goat Milk	
Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		
Maize and Maize Derivatives	No		

Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	No		
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		
Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	No		
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No		
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	No		
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	No		
Antioxidants	No		
MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

SUITABILITY

Suitable For	Yes/No
Ovo-lacto Vegetarians	Yes
Coeliacs	Yes

Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

CERTIFICATION

Certification	Yes/No
Kosher Certified	No
Halal Certified	No
Organic Certified	No

PACKAGING

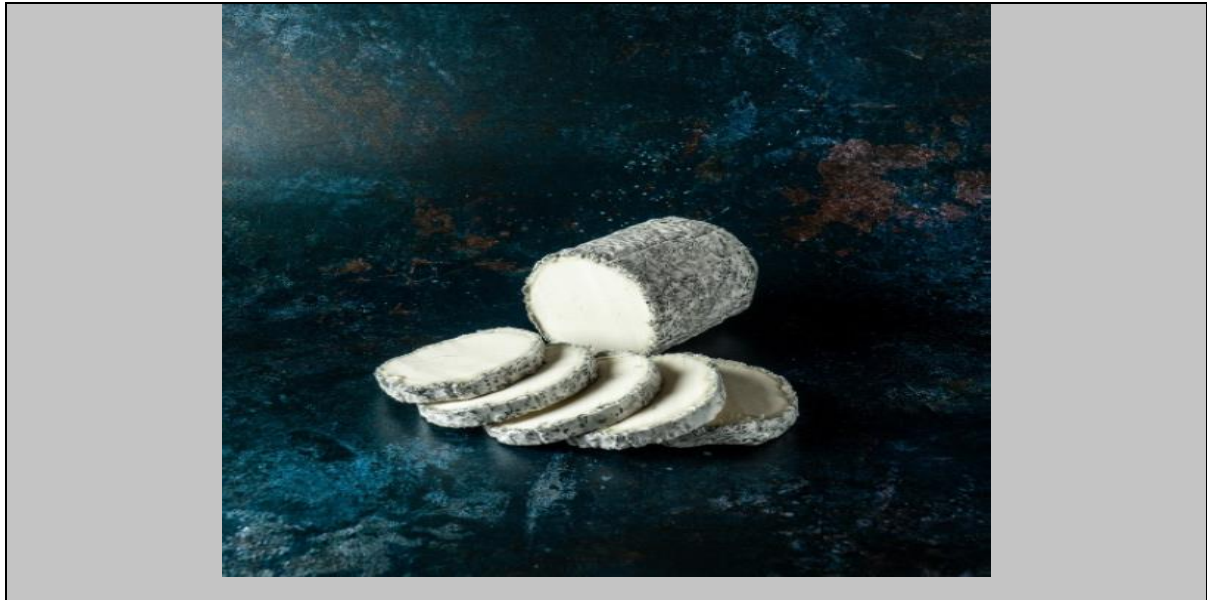
Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	Polypropylene	tbc	1.00
Primary			.00
Secondary	Carboard Box		.00

Packed in a Protective Atmosphere	Yes
Vacuum Packed	No

Total Weight of Primary Packaging (g)	.00
Total Weight of Secondary Packaging (g)	.00
Total Weight of Tertiary Packaging (g)	.00
Number of Units per Case	20
Number of Layers per Pallet	0
Number of Cases per Pallet	0
Pallet Dimensions (L x W x H) (mm)	.00x.00x.00
Pallet Type (e.g. GKN, CHEP)	

Primary Barcode Details	5060736570135
Secondary Barcode Details	

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Liga Sila

13/10/2023

NOTE Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

REVISION HISTORY

Date	Issue number	Reason for amendment	Authorised by
05/11/10	1	New line	Alan Richings
14/08/15	2	Cheese Cellar logo replaced with Harvey & Brockless	Sakshi Sharma
06/04/16	3	Nutritional information added	Anthea Quamina
03/01/17	4	Specification reviewed (nutritional , micro information updated)	Anthea Quamina
06/10/20	5	Specification reviewed	Liga Sila
06/12/21	6	Health Mark updated	Liga Sila
13/10/23		Specification reviewed (nutritional information updated)	Liga Sila

