

Pitchfork Cheddar

Traditional Somerset Cheddar

PRODUCT DESCRIPTION

Mature, unpasteurised, traditional cloth-bound cheddar cheese

Brand	Trethowan's Dairy Ltd
Manufacturer Product Code	Pitchfork Cheddar
Product Type	Food
Product Category	Hard Cheese
Storage Type	Chilled
Erudus ID	9032798b18ab48048ac0bae6988d3752
Specification Type	Cheese



INGREDIENTS

Ingredient Declaration

Raw cow's milk, sea salt, starter cultures, animal rennet

Ingredient Statements

Contains cow milk

ALLERGENS

Product Contains:			
Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

Additional Allergen Information

Contains milk

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

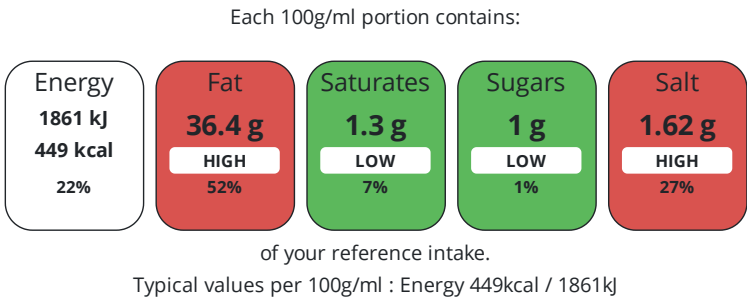
ADDITIVES

Product Contains:			
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET
SUITABILITY

Vegetarian Diet	No	Halal Diet	No
Kosher Diet	No		

NUTRITIONAL
INFORMATION



Nutrient	per 100g	RI per 100g
Energy (kJ)	1861 kJ	22%
Energy (kcal)	449 kcal	22%
Fat	36.4 g	52%
of which Saturates	1.3 g	7%
of which Mono-unsaturates	8 g	
of which Polyunsaturates	1.3 g	
Carbohydrate	3.4 g	1%
of which Sugars	1 g	1%
Protein	26.4 g	53%
Salt	1.62 g	27%
Sodium	649 mg	

Source of Nutritional Information Manufacturers analysis

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

Ready to eat cheese supplied both direct to customers and wholesalers. Suitable for all consumers except those allergic to dairy, not suitable for vegetarians and vegans.

Storage Instructions

Ambient delivery of <18C Store chilled <8C after arrival

Storage Instructions After Opening

Chilled <8c

Shelf Life from Time of Production	720 Days
Shelf Life From Opening	75 Days

SALSA (Safe & Local Supplier Approval)

Other Accreditation

Product Country of Origin/Place of Provenance United Kingdom

Specialist Cheesemakers Association (SCA)

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES
ORIGIN

PRODUCT
CHARACTERISTICS

Standards Testing			
Do you undertake trend analysis of microbiological results?	Yes	Is shelf life testing undertaken?	Yes
Microbiological Standards			

	Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
	Listeria Monocytogenes (cfu/g or ml)		Monthly	<0	0	25
	E. Coli (cfu/g or ml)		Monthly	<100	100	25
	Salmonella (cfu/g or ml)		Monthly	<0	0	25
	Staphylococcus Aureus (cfu/g or ml)		Monthly	<1000	100000	25
	SUPPLEMENTARY INFORMATION					
	Cheese Format	Block	Cheese Flavour Strength		Mature	
	Milk Type	Cow	Mould-ripened Cheese		No	
	Pasteurised	No	Fried During Manufacture		No	
	ORGANOLEPTICS					
	Appearance					
	25kg wheel of cheese. Clothbound. The cheese itself is golden. Mainly smooth, closed texture with the occasional blue vein.					
	Aroma					
	Clean bright flavours, which range from savoury and mustardy to hints of honey. A long finish.					
	Taste					
	Smooth, dense, creamy and supple					
	Texture					
	Clean bright flavours, which range from savoury and mustardy to hints of honey. A long finish.					
CONFIGURATION	Case Configuration			Inner Pack Configuration		
	Variable Inner Components in Outer Case		Yes			
	Total Quantity of Inner Components in Outer Case		24 Units			
	Is the Outer Case Splittable?		No			
PRODUCT WEIGHTS	Inner Component					
	Variable Weight Consumer Item		Yes			
	Inner Component Weight		24 kg			
	e mark		Yes			
	Outer Case					
	Outer Case Gross Weight		24.6 kg			
	Outer Case Net Weight		24 kg			
PRODUCT DIMENSIONS	Inner Component					
	Inner Component Depth		340 mm			
	Inner Component Width		340 mm			
	Inner Component Height		245 mm			
	Outer Case					
	Outer Case Depth		360 mm			
	Outer Case Width		360 mm			
	Outer Case Height		280 mm			
PALLET INFORMATION	Non Palletised		Yes			
PACKAGING	Inner Component Packaging					
	Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable Composite
	Cheesecloth	Other	0.01 g	- %	No	No

MARKETING INFORMATION	Outer Case Packaging						
	Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Box	Paper/Cardboard	0.6 g	- %	Yes	No	No
OTHER INFORMATION	Marketing Description						
	Clean bright flavours, ranging from savoury and mustardy to hints of honey give this traditional cloth-bound cheddar stand-out characteristics, making Pitchfork a true artisan cheddar. Handmade at our dairy in Somerset and matured between 11 and 14 months, Pitchfork cheddar is made with raw (unpasteurised) milk, to a traditional recipe. Pitchfork is one of only three cheeses to be awarded ‘Artisan Somerset Cheddar’ Presidia Status. The name ‘Pitchfork’ comes from the actual pitchforks used to mix salt into the curds during the cheese making process						
	Identification/Health Marks					GB UW024	
	Value Added Tax Rate					0%	
CONTACT INFORMATION	Manufacturer Comments						
	Available as uncut cheddar wheels (24kg) or in vac-pack pieces from 1kg in weight						
	Address Trethowan's Dairy Ltd The Dairy Cowslip Lane Hewish North Somerset BS24 6AH England						
	P: (Phone) 01934835984						

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