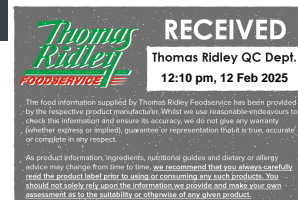


PRODUCT NAME	CHEDDAR MONTGOMERY 1/8 3KG
PRODUCT CODE	EC421
COUNTRY OF ORIGIN	UK
HEALTH MARK	GB SS 224
COUNTRY OF MANUFACTURING	UK
HEALTHMARK	GB FG007 M
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HARVEY & BROCKLESS
the fine food co



PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	Harvey & Brockless
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	0207 819 6000
FAX NO	0207 819 6027

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Pasteurised Cow's Milk Salt (1.6-2.0%) Starter Bacteria (1%) Animal Rennet (<1%) *Lard used as an adhesive for sticking cloth to cheese	Contains Milk

DIETARY INFORMATION – Does the product contain:

Nuts and nut derivatives	No	Crustaceans and their derivatives	No
Peanuts and derivatives	No	Molluscs and their derivatives	No
Sesame seeds and derivatives	No	Celery	No
Milk and milk derivatives	Yes	Mustard	No
Egg and egg derivatives	No	Sulphites	No
Soya and soya derivatives	No	Lupin and derivatives	No
Maize and maize derivatives	No	Additives	No
Wheat, rye, barley, oats and derivatives	No	Natural/artificial colours	No
Gluten	No	Preservatives	No
Fish and their derivatives	No	MSG	No
Genetically Modified Ingredients	No	Benzoates	No

Suitable for	Yes	No	Comment
Vegans		No	Contains milk, animal rennet, lard
Ovo-lacto vegetarians		No	Contains animal rennet, lard
Kosher		No	Not Certified
Halal		No	Not Certified
Halal diet		No	Contains animal rennet, lard

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NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
ENERGY KJ	1895
Kcal	457
Protein (g)	26.5
Carbohydrate (g)	4
of which sugars (g)	0.2
Fat (g)	37.2
of which saturates (g)	34
of which mono-unsaturates (g)	-
of which poly-unsaturates (g)	-
Fibre (g)	Negligible
Sodium (mg)	830
Salt (g)	2

ANALYTICAL STANDARDS

ANALYTICAL TEST	TARGET
aW	
pH	
Moisture	34.5-38%
Fat	35-40%
Fat in Dry Matter	
Salt	

MICROBIOLOGICAL STANDARDS

MICRO TEST	UNITS	TARGET	REJECT
TVC	cfu/g		
Enterobacteriaceae	cfu/g	<10	>10000
E.coli	cfu/g	<10	>10
Staph. aureus	cfu/g	<20	>100
Salmonella	In 25g	Absent	Present
Listeria spp	In 25g	Absent	Present
Yeast & Mould	cfu/g		
Bacillus cereus	cfu/g		
Clostridium perfringens	cfu/g		

ORGANOLEPTIC STANDARDS

Appearance	Rind may have white or pink areas occasionally darkened by mite activity. Colour: Creamy yellow flesh darkening just under the rind
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Aroma	Creamy aroma often with a fruity or floral note when freshly opened.
Flavour	Taste is defined by its complexity, flavours mingle rather than being one defined taste. There are often creamy, nutty, oak, and fruity flavours balanced with a zesty acidity
Texture	Firm brittle texture with some fissures.

PHOTOGRAPHIC STANDART



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PACKAGING DETAILS

Primary/ Secondary	Type	Material	Weight	Dimensions
Primary	Transparent pouch	PA/PE	42g	600mm (L), 500mm (W)
Secondary	Adhesive label	Thermal top S8	0.358g	70mm (L), 70mm (W)

PRODUCT DETAILS


Shelf Life	P + 42 days
Minimum Life on Delivery	7 days
Weight	3.0 Kg catch weight
Storage & Delivery Conditions	Stored at 1 °C to 8 °C, delivery maximum 8 °C

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HARVEY & BROCKLESS

the fine food co

AGREED By Harvey & Brockless:

Signed		Date	25/08/23
Name (in print)	Liga Sila	Position	Specification Technologist

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

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
25/07/08	1	First Issue	Peter Barnard
15/09/08	2	Product code change from A02M to EC421	Peter Barnard
23/07/09	3	Specs now a controlled doc, shelf life changed to 42 days from packing	Peter Barnard

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26/10/09	4	Updated all information; nutritional information from McCance and widdowson included	Peter Barnard
22/11/10	5	Updated allergen table, company logo	Maria Nabakabya
13/03/14	6	Specification format updated	Anthea Quamina
20/11/14	7	Cheddar changed from unpasteurised to pasteurised	Anthea Quamina
06/08/15	8	Cheese Cellar logo replaced with Harvey & Brockless	Anthea Quamina
31/12/15	9	Micro criteria updated	Anthea Quamina
04/01/16	10	Specification reviewed, milk changed from pasteurised to unpasteurised	Anthea Quamina
05/01/16	11	Product packaging detail added	Anthea Quamina
20/10/16	12	Specification reviewed	Anthea Quamina
20/10/21	13	Specification reviewed	EPDM
25/08/23	14	Specification reviewed (Header, Health Mark, micro information update. Milk changed to pasteurised)	Liga Sila