

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	RICOTTA GALBANI TUB 1.5KG
Product Code	IT089
Product Description	Ricotta - Pasteurised whey cheese
Country Of Origin	Italy
Health Mark	IT 03 1 CE
Product Weight (kg)	Gross: 1.545 Net: 1.500 Net Drained: 0.00 Is the product packaged to average or minimum: Average Emark: Yes

CHEESE DETAILS

Milk Type	Cow
Heat Treatment	Pasteurised
Type of Cheese	Other
Type of Rennet	No Rennet (Animal rennet (carry over in whey from cheese production))
Type of Rind	No Rind

ORGANOLEPTIC PROFILE

Appearance	Non coherent, clotted, white
Aroma	Fresh Dairy Product
Texture	Compact
Flavour	Fresh Dairy Product, Without Foreign Flavours
Aftertaste	Fresh Dairy Product, Without Foreign Flavours
Shape	Compact, Takes The Shape Of The Pot

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	Packing + 32 Days
Minimum Life into Depot	8 Days
Shelf Life Once Opened	1 day
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 and Supplier Name
Whey, (Cows milk, Animal rennet (carry over in whey from cheese production))	Confidential	Italy
Milk Cream and/or Whey Cream Cream, Cows Milk,	Confidential	Italy
Salt	Confidential	Italy
Acidity Regulator: Lactic Acid, Citric Acid	Confidential	Italy

NUTRITIONAL INFORMATION

Please enter Serving Size (g)	
Nutrition Information	Quantity per 100g/100ml
Energy kJ	645.00
Energy kcal	155.00
Fat (g)	11.00
of which Saturates (g)	7.60
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	6.00
of which Sugars (g)	4.30
Protein (g)	8.00
Sodium (mg)	60
Equivalent as Salt (g)	0.15
Fibre (g)	0.00
Moisture (g)	74.00

ANALYTICAL STANDARDS

Test	Target	Reject	Reject	Frequency
pH	5.9	Min 5.7, Max 6.1		
Total Moisture	74 %	-1/ + 2		
Aw				
Total Fat	10 %	1.5		
Fat in Dry Matter	N/A	Min 40 %		
Pesticide Residues				
Total Meat Content				

Nitride (Cured Meat Products)				
Histamine				
Aflatoxin				
Ochratoxin (Cereals, Nuts and Dried Fruits)				

MICRO STANDARDS

Test	Target	Reject	Method	Frequency
TVC				
Ecoli	<10			
Staphylococcus Aureus	<100			
Bacillus Cereus	<100/g			
Listeria spp in 25g				
Salmonella spp in 25g	Absent per 25g			
Yeast and Moulds				
Listeria Monocytogenes	Absent per 25g			
Laboratory Used	Accredited external laboratories			
Accreditation	N/A			

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	Milk is the main ingredient	

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	Yes	Citric Acid, Lactic Acid	
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	No
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	PP	Plast pot	40.30
Primary	OPA/PP	Lid	2.40
Secondary	Carboard	Case	540.00

Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	45.00
Total Weight of Secondary Packaging (g)	540.00
Total Weight of Tertiary Packaging (g)	.00
Number of Units per Case	4
Number of Layers per Pallet	4
Number of Cases per Pallet	40
Pallet Dimensions (L x W x H) (mm)	1000.00x1000.00x1000.00
Pallet Type (e.g. GKN, CHEP)	EURO

Primary Barcode Details	8000430193015
Secondary Barcode Details	08000430919059

PHOTOGRAPHIC STANDARD

No product images uploaded

Agreed by Harvey & Brockless

Veena Godbole

03/03/2023

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

16/10/20	1	Specification reviewed.	Veena Godbole
03/03/22	2	Specification reviewed	Veena Godbole