



# PRODUCT SPECIFICATION

## COMPANY DETAILS

<b>Company Name</b>	Extens Foods Ltd
<b>Address</b>	Units 5-8 Caldey Road, Roundthorn Industrial Estate, Wythenshawe, Manchester M23 9GE
<b>Telephone Number</b>	0161 998 5734
<b>Fax Number</b>	0161 902 9238
<b>Emergency Contact</b>	Elizabeth Parkinson, Managing Director 07739 983904 <a href="mailto:liz@extensfoods.com">liz@extensfoods.com</a> James Pemberton, Head of Technical. Mobile: 07849 635521 <a href="mailto:James.pemberton@extensfoods.com">James.pemberton@extensfoods.com</a>
<b>Technical Contact</b>	<a href="mailto:technical@extensfoods.com">technical@extensfoods.com</a> for documentation or queries 0161 998 5734, option 3 <a href="mailto:complaints@extensfoods.com">complaints@extensfoods.com</a> for complaints
<b>Sales Contact</b>	Rachael Edwards, Sales Director 07739 983908 <a href="mailto:rachael@extensfoods.com">rachael@extensfoods.com</a>
<b>Customer Contact</b>	Becky Ross, Customer Service and Sales Support <a href="mailto:becky@extensfoods.com">becky@extensfoods.com</a>
<b>Health Mark</b>	GB MN 100
<b>Accreditation</b>	BRCGS Food Standard

## PRODUCT DETAILS

<b>Legal Product Description</b>	Grated Mild Cheddar Cheese
<b>Product Code</b>	WHGR1101EX
<b>Revision Number</b>	1
<b>Reason for amendment</b>	Individual spec created
<b>Weight System</b>	Average Weight
<b>Grate Dimensions (mm)</b>	3-4mm x 40mm (approx.)
<b>Colour</b>	Uniform colour throughout
<b>Flavour/Aroma</b>	Free from off flavours, foreign odours or taints
<b>Appearance</b>	Good even colour and finish, free flowing pale-yellow strands of cheese
<b>Shelf life from production</b>	56 days
<b>Minimum Shelf life on delivery</b>	35 days
<b>Shelf life once opened</b>	72 hours if kept chilled and covered
<b>Cheese temp on delivery</b>	Target 0-5°C (maximum 8°C)
<b>Lead Time</b>	5 Full working days Minimum




<b>INGREDIENTS (Raw Materials and Additives Including E Numbers)</b>			
Ingredients	Composition	Quality Checks	Country of Origin
<b>1.Mild Cheddar Cheese (MILK)</b>	<b>98-99%</b>	<b>Daily</b>	<b>Ireland/UK/New Zealand</b>
<i>Pasteurised Cow's Milk</i>	<i>98.16%</i>	<i>Daily</i>	<i>Ireland/UK/New Zealand</i>
<i>Salt (contains anti caking agent E535)</i>	<i>1.8%</i>	<i>Daily Visual</i>	<i>Ireland/UK/New Zealand</i>
<i>Non Animal Rennet (sodium benzoate free)</i>	<i>0.02%</i>	<i>Daily Visual</i>	<i>Denmark/France/Germany/USA/Netherlands</i>
<i>Starter Culture</i>	<i>0.02%</i>	<i>Daily visual</i>	<i>Denmark/France/Germany/USA/Netherlands</i>
<b>2.Potato Starch- Anti Caking Agent</b>	<b>1-2%</b>	<b>Daily Visual</b>	<b>Denmark</b>

<b>NUTRITIONAL INFORMATION Typical values per 100g – McCance &amp; Widdowson</b>	
PARAMETER	Value per 100g
Energy - kJ	1721.63
Energy Kcal - kcal	415.01
Protein (g)	25.01
Carbohydrate (g)	1.42
Of which sugars (g)	0.09
Of which starch (g)	1.32
Fat (g)	34.37
Of which saturates (g)	21.37
Monounsaturated (g)	9.29
Polyunsaturated (g)	1.08
Fibre (g)	0
Salt (g)	1.78
Sodium (mg)	712.30mg

<b>CHEMICAL STANDARDS</b>		
Parameter	Target	Range / Maximum
Moisture %	35	Max 39
Fat %	35	Min 29
FDM %	54	Min 48
Salt %	1.8	Max 2.2
PH	5.2	Max 5.4

<b>MICROBIOLOGICAL STANDARDS</b>		
Micro-organisms	Target	Maximum/Action level
Enteros	<20	>1,000
E. coli	<20	>20
Staphylococcus aureus	<20	>20
Yeasts	<1000	N/A
Moulds	<1000	>1000
Salmonella spp.	Not detected in 25g	Detected in 25g
Listeria spp.	Not detected in 25g	Detected in 25g

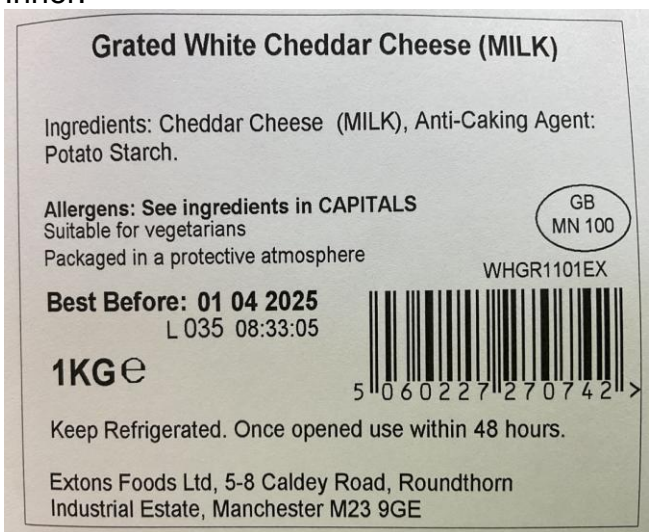
Issue No. 8	Issued By: R Budzynska	Authorised By: A E Castleton	30.11.2023
Reason for Amendment: Change of wording in food tolerance section			

QUALITY STANDARDS		
ACCEPTABLE	SATISFACTORY	NOT ACCEPTABLE
		
Good and clean, Free from off – flavours. Free flowing light creamy strands. Weight and grate sizes in tolerance.	Clean Flavour. Free Flowing strands. 10% or less of grate is outside acceptable tolerances.	Off flavours. Excessive amounts of grate outside acceptable tolerances. Not free flowing.

FOOD TOLERANCE INFORMATION	
<b><u>This Product is:</u></b>	
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	N- Potato Starch (Anti Caking Agent)
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
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 SO <sub>2</sub>	Y
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METAL DETECTION TEST PIECES - CCP	
<b>Ferrous</b>	3.00mm
<b>Non Ferrous</b>	3.00mm
<b>Stainless Steel</b>	5.00mm

PACKAGING INFORMATION		
Is the product packed in a modified atmosphere?	Yes 80% Nitrogen 20% CO <sub>2</sub>	
Inner per Outer	10 x 1kg	
	INNER	OUTER
<b>Material</b>	OPA12/PE L45 (Blue)	Cardboard (150W/150T DW)
<b>Dimensions</b>	320mm x 265mm x 45mm	484mm x 249mm x 312mm
<b>Thickness</b>	49 or 57 µm	9mm
<b>Weight</b>	10g	473g
<b>Method of Closure</b>	Heat sealed	Tape
<b>Barcodes</b>	Mature:5060227271350 Mild:5060227270742	Mature:5060227271367 Mild:0506227270759
<b>Labelling Information</b>	Product Description, Contents, Weight, Best Before Date, Julian Code= Traceability, Health Mark, Allergen and Nutritional Information	
<b>Picture of Labels</b>	Inner: 	

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	<p>Outer:</p>  <p><b>Grated White Cheddar Cheese (MILK)</b></p> <p>Ingredients: Cheddar Cheese (MILK), Anti-Caking Agent: Potato Starch.</p> <p>Allergens: See ingredients in CAPITALS Suitable for vegetarians Packaged in a protective atmosphere</p> <p><b>BEST BEFORE: 01 04 2025</b> L 035 08:33:23 WHGR1101EX</p> <p>10 x 1KG e</p> <p>5 0 6 0 2 2 7 2 7 0 7 5 9 &gt;</p> <p>Keep Refrigerated. Once opened use within 48 hours.</p> <p>Extens Foods Ltd, 5-8 Caldey Road, Roundthorn Industrial Estate, Manchester M23 9GE</p>
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<b>Recommended Storage</b>	Keep refrigerated. Target 0-5°C (maximum 8°C)
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PALLETISATION INFORMATION	
<b>Cases per Layer</b>	10
<b>Layers per Pallet</b>	5
<b>Cases per Pallet</b>	50
<b>Pallet Height</b>	1710mm
<b>Pallet Weight</b>	554.65 kg (including 26kg of pallet weight)
<b>Pallet Type</b>	HT Wood Standard

SPECIFICATION AGREEMENT	
<b>SIGNED FOR EXTENS FOODS</b>	<b>AI</b>
<b>NAME IN PRINT</b>	<b>Alexandra Iacob</b>
<b>POSITION</b>	<b>Food Technologist</b>
<b>DATE</b>	<b>11.04.2025</b>
<b>SIGNED FOR CUSTOMER</b>	
<b>NAME IN PRINT</b>	
<b>POSITION</b>	
<b>DATE</b>	
Please Return to Extens 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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