



PRODUCT SPECIFICATION

COMPANY DETAILS

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

PRODUCT DETAILS

Legal Product Description	Grated Mature Cheddar Cheese
Product Code	MAGR1101EX
Revision Number	1
Reason for amendment	Individual spec created
Weight System	Average Weight
Grate Dimensions (mm)	3-4mm x 40mm (approx.)
Colour	Uniform colour throughout
Flavour/Aroma	Free from off flavours, foreign odours or taints
Appearance	Good even colour and finish, free flowing pale-yellow strands of cheese
Shelf life from production	56 days
Minimum Shelf life on delivery	35 days
Shelf life once opened	72 hours if kept chilled and covered
Cheese temp on delivery	Target 0-5°C (maximum 8°C)
Lead Time	5 Full working days Minimum

INGREDIENTS (Raw Materials and Additives Including E Numbers)			
Ingredients	Composition	Quality Checks	Country of Origin
1.Mature Cheddar Cheese (MILK)	98-99%	Daily	Ireland/UK/New Zealand
<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>
2.Potato Starch- Anti Caking Agent	1-2%	Daily Visual	Denmark




NUTRITIONAL INFORMATION Typical values per 100g – McCance & Widdowson	
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

CHEMICAL STANDARDS		
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

MICROBIOLOGICAL STANDARDS		
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

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			

Listeria spp.	Not detected in 25g	Detected in 25g
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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	
<u>This Product is:</u>	
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

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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 SO2	Y

METAL DETECTION TEST PIECES - CCP	
Ferrous	3.00mm
Non Ferrous	3.00mm
Stainless Steel	5.00mm

PACKAGING INFORMATION		
Is the product packed in a modified atmosphere?	Yes 80%Nitrogen 20% CO2	
Inner per Outer	10 x 1kg	
	INNER	OUTER
Material	OPA12/PE L45 (Blue)	Cardboard (150W/150T DW)
Dimensions	320mm x 265mm x 45mm	484mm x 249mm x 312mm
Thickness	49 or 57 µm	9mm
Weight	10g	473g
Method of Closure	Heat sealed	Tape
Barcodes	5060227271350	5060227271367

Labelling Information	Product Description, Contents, Weight, Best Before Date, Julian Code, Health Mark, Allergen information, Barcode.
Picture of Labels	<p>Inner:</p> 

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	Outer: 
Recommended Storage	Keep refrigerated. Target 0-5°C (maximum 8°C)
PALLETISATION INFORMATION	
Cases per Layer	10
Layers per Pallet	5
Cases per Pallet	50
Pallet Height	1710mm
Pallet Weight	554.65 kg (including 26kg of pallet weight)
Pallet Type	HT Wood Standard

SPECIFICATION AGREEMENT	
SIGNED FOR EXTONS FOODS	AI
NAME IN PRINT	Alexandra Iacob
POSITION	Food Technologist
DATE	11.04.2025
SIGNED FOR CUSTOMER	
NAME IN PRINT	
POSITION	
DATE	
Please Return to Extons 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.	