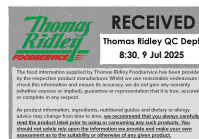




## Sales Specification



Revision N° 7  
Review Date: June 2024  
Issue Date: 26.02.2024  
Issued By: M.Holmes  
Authorised By: N.Hughes  
Document Reference: FFTM 3.6-5  
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Product Name:	Campesino Goat's Cheese Log , 4 x 1kg	Item Code:	New code: 15129 Old code: CAM102
Manufacturer #1 Health Mark:	ES 15.008743/V CE	Country:	Spain

Ingredients:	Pasteurised goat milk, salt, starters, microbial rennet and penicillium		
No other added ingredients except starter, salt and coagulant as permitted under the Food Labelling Regulations 1996 without declaration on the label.			
Heat Treatment:	Pasteurised	Age / Maturation:	Approx. 7 days

Product Description:	Logs of ripened goats' cheese with live mould rind. Made from European goats' milk.
Texture:	Soft, crumbly.
Colour:	Off white to light yellow.
Taste:	Creamy, light, typical of goat milk.

Formats Available:	4 x 1kg logs.		
Piece Size/Weight	N/A		
Unit Weight:	1 kg		
Weight Type:	Declared weight.		
Units per Case:	4		
Packaging Format:	Blister pack with openings to allow cheese to breathe.		
Gas Flushed?	No		
Cases per layer:	6		
Total Cases per Pallet:	90		
Unit Barcode	5038961000376		
Outer Barcode	(01)25038961000370(17)YYMMDD (01)- Barcode. (17)- Best Before Date backwards Y- Year, M-Month and D-Day.		
Case Dimensions	545 (L) x 264(W) x 109(H) mm		
Intrastat (Commodity Codes)	04069093		
Life from Production:	67 Days	At	2-6 °C
Minimum Life on Direct Delivery:	54 Days	At	2-6 °C
Minimum Life into customer (MLOR):	21 Days	At	2-6 °C
Life From Defrost	N/A	At	N/A
Life after opening	5 Days	At	2-6 °C
Transport Conditions	Chilled	At	2-6 °C

Nutritional (per 100g)	
Energy (kJ)	1276
Energy (kcal)	308
Protein (g)	17
Carbohydrate (g)	3.1
of which sugar (g)	0.7
Fat (g)	25
of which saturates (g)	18
Salt (g)	1.4
Sodium (mg)	560

Chemical	
pH	4.2-4.6
Moisture	≤50%
FIDM	≥44%
Salt	1.4%

Target Microbiological	
E. coli	<100 cfu/g
Staph. aureus	<20 cfu/g
Listeria mono. in 25g	Absent
Salmonella spp. in 25g	Absent



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Contains:	Yes/No	Contains:	Yes/No
Peanuts	No	Sulphur Dioxide and Sulphites (SO <sub>2</sub> ) (<10ppm)	No
Peanut Derivatives	No	Lupin and Products Thereof	No
Nuts and Derivatives	No	Colourings - Artificial	No
Cereals Containing Gluten	No	Colourings - Natural	No
Eggs and Egg Derivatives	No	Flavourings - Artificial	No
Fish and Fish Products	No	Garlic or Derivative	No
Crustaceans and Products Thereof	No	Yeast or Derivative	No
Molluscs and Products Thereof	No	Added Sugars	No
Soya beans and Soya Derivatives	No	Additives	No
Milk and Dairy Products Including Lactose	Yes	Preservatives	No
Celery and Products Thereof	No	Palm Oil	No
Mustard and Mustard Derivatives	No	MSG	No
Sesame Seeds and Products Thereof	No	GMO	No

Suitable For	Yes/No
Vegetarians	Yes
Vegans	No
Lactose Intolerant	No
Coeliac	Yes
Organic	No
Kosher	Not Certified
Halal	Not Certified

Issued By: Alex Naryshev  
Issue Number: 3  
Issue Date: 12.04.2024

### Additional & Visual Information

CofAs provided as standard: No

This product must be stored in a manner which allows adequate airflow – if covered the rind will darken and the product will begin to 'sweat'. This product will lose moisture over time and may also lose up to 15% of its original weight.

\*Nutritional on label will differ depending on manufacturing site.

**Please note:** This product is a ripened rind cheese and has additional special storage instructions:  
When product arrives at your site, please follow these simple steps to ensure your cheese remains top quality through its life with you.

-Remove delivery pallet wrap (as more is used during transport supporting pallets).

- Split the pallets in half, if possible.

-If necessary, rewrap the pallets with minimal mesh pallet wrap.

- Monitor cheese quality through life and if deterioration is noted, or a rise in temperature of the cheese, split the pallet down further.

Store cut work in progress cheese, with plastic sheeting or in restaurants, wax paper.

