

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	BEL PAESE CREME 6X28G C/36
Product Code	IP005
Product Description	6 gold foil units (weighing 28g, 0.028kg) with a top label in each cylinder (tube shaped) paper canister. The cylinder tube is considered as one product. There are 12 tubes per layer, totalling 3 layers, which equals 36 tubes/cylinders.
Country Of Origin	Italy
Health Mark	IT 03 2 CE
Product Weight (kg)	Gross: 0.026 Net: 0.025 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	Processed
Type of Rennet	Animal Rennet
Type of Rind	No Rind

ORGANOLEPTIC PROFILE

Section	Accept	Reject
Pack	Sealed unit, intact with label applied.	Unit not intact, not sealed.
Coding	Coding applied, legible. Lxxxxx DD/MM/YY	Coding missing.
Appearance	White, homogeneous, smooth and bright	Discoloured, presence of moulds.
Aroma	Clean cheese aroma, mild.	Off aroma.
Flavour	Sweet, creamy, melting in the mouth.	Rancid, off flavours.
Texture	Soft, spreadable.	Not homogenous.

SHELF LIFE AND STORAGE

Shelf Life from Manufacture (Days)	180
Minimum Life into Depot (Days)	45
Shelf Life Once Opened (Days)	1
Storage Temperature (Unopened)	Chilled (0C to 5C)
Storage Temperature (Opened)	Chilled (0C to 5C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients	% Composition	Country of Origin
Cheese contains Animal Rennet	50.00	Italy
Water	0.00	Italy
Concentrated and/or Powdered Whey	0.00	Italy
Butter	0.00	France
Milk Proteins	0.00	Italy
Emulsifying Salts (E331), (E452)	0.00	Italy

INGREDIENTS DECLARATION STATEMENT

Ingredients Declaration	Cheese (MILK) contains Animal Rennet, Water, Concentrated and/or Whey (MILK) Powder, Butter (MILK), MILK proteins, Emulsifying Salts (E331, E452),
Allergens May Contain Statement	N/A

NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml
Energy kJ	864.00
Energy kcal	208.00
Fat (g)	16.00
of which Saturates (g)	11.00
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	5.00
of which Sugars (g)	3.5

Protein (g)	11.00
Sodium (mg)	800
Equivalent as Salt (g)	2
Fibre (g)	0.00
Moisture (g)	63.50

MICRO STANDARDS

Test	Target	Action	Reject	Method	Frequency
TVC					
Ecoli	<10	>10	>100		As per internal schedule
Staphylococcus Aureus	<100		>100		As per internal schedule
Bacillus Cereus					
Listeria spp in 25g	Absent		Presence		As per internal schedule
Salmonella spp in 25g	Absent		Presence		As per internal schedule
Yeast and Moulds					
Enterococcus	<100				As per internal schedule
Laboratory Used	Accredited external laboratory Merieux Nutriscience				
Accreditation					

ANALYTICAL STANDARDS

Test	Target	Reject	Method	Frequency
pH	5.8	+/- 0.2	pH meter	
Total Moisture	63.5%	+/- 2%		
Aw				
Total Fat	16%	+/-2%	foodscan-IR	
Fat in dry matter	Min 45%			
Total Meat Content				
Nitrite (cured meat products)				
Histamine				
Aflatoxin				

Ochratoxin				
Antibiotics				
Salt				
Mycotoxin				
Illegal Dyes				
Heavy Metals				
Acidity				
Alcohol Content				
Specific Gravity				
PV				
FFA				
PAH				
Dioxins				
PCB				

ALLERGENS AND INTOLERANCES

Allergen	Present	Source	On Site	On Line	Contamination Controls
Nuts and Nut Derivatives	No		No	No	
Nut Residues	No		No	No	
Nut derived oil	No		No	No	
Peanuts and derivatives	No		No	No	
Sesame seeds and derivatives	No		No	No	
Other seeds / seed derivatives	No		No	No	
Milk and milk derivatives	Yes	Milk in the recipe	Yes	Yes	
Egg and egg derivatives	No		No	No	
Soya and soya derivatives	No		No	No	
Maize and maize derivatives	No		No	No	
Wheat, rye, barley, oats and derivatives of	No		No	No	

Gluten	No		No	No	
Yeast and yeast derivatives	No		No	No	
Fish and their derivatives	No		No	No	
Crustaceans molluscs and their derivatives	No		No	No	
Celery	No		No	No	
Mustard	No		No	No	
Sulphites	No		No	No	
Lupin and lupin derivatives	No		No	No	
Garlic	No		No	No	
Rice and rice derivatives	No		No	No	
Fruit and fruit derivatives	No		No	No	
Additives	Yes	E331 - E452 in recipe	Yes	Yes	
Azo and coal tar dyes	No		No	No	
Glutamates	No		No	No	
BHA BHT	No		No	No	
BHA BHT	No		No	No	
Aspartame	No		No	No	
Meat	No		No	No	
MRM (Mechanically Recovered Meat)	No		No	No	
Natural colours	No		No	No	
Artificial colours	No		No	No	
Natural flavouring	No		No	No	
Artificial flavouring	No		No	No	
Preservatives	No		No	No	
Antioxidants	No		No	No	
MSG (Monosodium glutamate)	No		No	No	
Alcohol	No		No	No	
Genetically modified	No		No	No	

ingredients					
Irradiated ingredients	No		No	No	
Palm Oil	No		No	No	

SUSTAINABILITY

Sustainability/CSR					
Fair Trade	No	Organic	No	Vegan	No
Products Containing					
Cocoa	No	Soy	No	Palm Oil	No
Coffee	No	Beef	No		

SUITABILITY

Suitable For	Yes/No
Ovo-lacto Vegetarians	No
Vegans	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	Aluminium, Paper	6 units in gold foil w top label, stacked in paper sleeve canister	178.50
Secondary	Carboard	3 SRPs with a Use By, 12 units per SRP, in total 36 units	186.00

Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	178.50
Total Weight of Secondary Packaging (g)	176.00
Total Weight of Tertiary Packaging (g)	250.00
Number of Units per Case	36

Number of Layers per Pallet	3
Number of Cases per Pallet	48
Pallet Dimensions (L x W x H) (mm)	1200.00x800.00x930.00
Pallet Type (e.g. GKN, CHEP)	WHITE EURO

Primary Barcode Details	0000080069751
Secondary Barcode Details	08000430924626

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Veena Godbole

22/07/2025

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
22/06/06	1	First Issue	Peter Barnard
16/07/07	2	Updated shelf life	Peter Barnard
01/02/08	3	Included photo std	Peter Barnard
27/10/08	4	Product code changed from E14 to IP055	Peter Barnard
05/03/09	5	Updated ingredient breakdown, micro and chemical standards	Peter Barnard
07/07/09	6	Spec now a controlled document	Peter Barnard

18/05/10	7	Allergen table updated; Company Logo Changed	Alan Richings
04/11/11	8	Updated nutritional information according to current supplier spec dated 4.11.11, changed shelf life from packing from 120days to 180days. Spec reviewed according to supplier spec	Alan Richings
19/03/13	9	Amended storage information from chilled to ambient	Rajeswari Arun
03/05/13	10	Spec reviewed	Raji Arun
17/06/13	11	Spec format updated	Raji Arun
25/07/13	12	Storage information to reflect ambient conditions in terms of temp range.	Anthea Quamina
29/08/13	13	Nutritional table updated	Anthea Quamina
17/01/14	14	Peanuts and derivatives added to declaration table	Anthea Quamina
13/07/15	15	Cheese Cellar logo replaced with Harvey & Brockless	Anthea Quamina
19/07/16	16	Specification reviewed	Anthea Quamina
05/09/18	17	Updated nutritional	EPDM
02/10/18	18	Updated ingredient declaration	EPDM
28/09/21	19	Updated minimum life on delivery, Specification reviewed.	Veena Godbole
02/06/25	20	Specification reviewed	Veena Godbole
22/07/25	21	Change of product code and size from (24 X 25g to 6 X 28g C36)	Veena Godbole