

PRODUCT NAME	Cheddar Reduced Fat Croxton Manor Block 5.0 Kg
PRODUCT CODE	EN083
FURTHER PROCESSED	UK
HEALTHMARK	UK FG007M EC
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HARVEY & BROCKLESS
the fine food co

PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	Harvey & Brockless
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	020 7819 6000
FAX NO	020 7819 6027

INGREDIENTS	ALLERGEN INFORMATION
Pasteurised Cow's Milk (97.08%) Salt (1.9%) contains Anti-Caking Agent [Sodium ferrocyanide] Starter Culture (1.0%) Vegetarian Rennet (0.02%)	Contains Milk

FREE FROM DECLARATION

Free from nuts and nut derivatives	Yes	Free from crustaceans, molluscs and their derivatives	Yes
Free from peanuts and derivatives	Yes	Free from celery	Yes
Free from sesame seeds and derivatives	Yes	Free from mustard	Yes
Free from milk and milk derivatives	No	Free from sulphites	Yes
Free from egg and egg derivatives	Yes	Free from Lupin and lupin derivatives	Yes
Free from soya and soya derivatives	Yes	Free from additives	No
Free from maize and maize derivatives	Yes	Free from natural/artificial colours	Yes
Free from wheat, rye, barley, oats and derivatives of	Yes	Free from preservatives	Yes
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	Yes
Free from Genetically Modified Ingredients	Yes		

Suitable for	Yes	No	Comment
Vegans		No	Milk
Ovo-lacto vegetarians	Yes		
Kosher		No	Not Certified
Halal		No	Not Certified
Halal diet	Yes		

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NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
ENERGY KJ	1045
Kcal	250
Protein (g)	30
Carbohydrate (g)	0.2
of which sugars (g)	0.2
Fat (g)	14
of which saturates (g)	8.7
of which mono-unsaturates (g)	3.8
of which poly-unsaturates (g)	0.4
Fibre (g)	0.0
Sodium (mg)	760
Salt (g)	1.9

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	TARGET	REJECT
pH	5.2	>5.5
Moisture	47%	>50%
Fat	14%	>16%
Fat in Dry Matter	26%	>32%
Pesticide Residues	As per EU legislation	
Aflatoxin	As per EU legislation	

MICRO TEST	UNITS	TARGET	ACTION
Entero	cfu/g	<100	>100
E.Coli	cfu/g	<100	>100
Listeria spp	In 25g	Not Detected	Detected
Salmonella	In 25g	Not Detected	Detected
Staph aureus	cfu/g	<10	>10 000

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ORGANOLEPTIC	
Appearance	Free from foreign matter, mottling or surface blemishes, uniform colour throughout
Flavour & Aroma	Typical of the variety, free from off-flavours or aromas
Texture	Good firm body with a well-knit texture

PACKAGING DETAILS

Primary/ Secondary	Type	Material	Weight	Dimensions
Primary	Medium transparent pouch	PA/PE	24g	600mm (L), 280mm (W)
Secondary	Adhesive label	Thermal Top S8	0.358g	70mm (L), 70mm (W)


PRODUCT DETAILS

Shelf Life	P + 42 days
Minimum Life on Delivery	14 days
Shelf Life Once Open	3 days at 1°C - 8°C
Weight	5.0 Kg catch weight
Storage & Delivery Conditions	Stored at 1°C - 8°C, delivery maximum 8 °C

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AGREED By Harvey & Brockless:

Signed		Date	26/08/2016
Name (in print)	Anthea Quamina	Position	Specification Technologist

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

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
19/02/16	1	First Issue	Anthea Quamina
26/08/16	2	Specification reviewed	Anthea Quamina