



RECEIVED
Thomas Ridley QC Dept.
9:44 am, 10 Feb 2021

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

**FRESHWAYS
SPECIFICATION
AND
INFORMATION FILE**

Product Name:
Skimmed Milk

A / GENERAL INFORMATION

A-1 Product

Product name:	Skimmed Milk
Product description & intended Use:	Pasteurised, Homogenised Fresh Milk. Ready to consume; keep refrigerated below 5°C.
Category:	Chilled
Countries delivered:	UK
Health Mark:	UK AG053 EC

A-2 Profile

Contact Details

Technical	Robert Azar Technical Manager	Mob: 07894 512 989 rob@freshways.co.uk
------------------	----------------------------------	---

Production Site	Sales
Nijjar Property 16 Eastman Road The Vale Acton London W3 7YG	Nijjar Dairies 16 Eastman Road The Vale Acton London W3 7YG

Certification Status	BRC Grade AA
-----------------------------	--------------

B - PRODUCT CHARACTERISTICS:

B1- Ingredients:

Ingredient declaration <i>(as on the packaging)</i>	100% Cows Milk
Processing aids <i>(with names and E-numbers if applicable)</i>	N/A

PRODUCT FORMULA

Raw Material	Country of Origin	Typical Seasonality	GMO Status <i>A, B1, B2, C</i>	% in Finished Product
Cows Milk	U.K. Sources	All Year	A	100% *

GMO status:

A-the ingredient is not from a plant where GMO varieties are released on the market

B- the ingredient is from a plant where GMO varieties are released on the market

B1- the ingredient is sourced from a verifiable non-GMO source

B2- the ingredient is not sourced from a verifiable non-GMO source but no labelling is needed according to regulation (of all countries supplied)

C- the ingredient is from a genetically modified microbiological source

B2- Organoleptic characteristics:

	Target	Unacceptable characteristics
Appearance / Colour:	White, free flowing	Blown Curdled
Texture:	Smooth free flowing liquid	'lumpy'
Flavour:	No off odours or flavours	Bitter / Sour

B3 – Allergens & Declarations:

Free From Declaration		
Category	Yes / No	Details
Peanuts / peanut by-product including oils	Yes	
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	No	Contains cows milk
Egg / egg by-products	Yes	
Shellfish, crustaceans & molluscs	Yes	
Fish & fish products	Yes	
Soya / soya by-products, including oils	Yes	
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	Yes	
Sesame seeds, sesame oil and derivatives	Yes	
Tree nuts (hazelnuts, almonds, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, lickory, hazelnuts/filberts) and their derivatives	Yes	
Sulphites and sulphur dioxide (at any level)	Yes	
Celery and derivatives	Yes	
Mustard, mustard products	Yes	
Lupin and derivatives	Yes	
Free From Declaration continued		

Category	Yes / No	Details
Additives	Yes	
Artificial colours	Yes	
All added colours	Yes	
Azo dyes or coal tar dyes with possible azo configuration	Yes	
Bnutyated hydroxyanisole or butyated hydroxytoluene	Yes	
Benzoates	Yes	
Nitrites / nitrates	Yes	
Flavours – natural, nature identical or artificial	Yes	
Flavour enhancers including glutamates, guanylates, inosinates, glycines and ribonucleotides	Yes	
Artificial colours	Yes	
Artificial sweeteners	Yes	
Added sugars	Yes	
Added salt	Yes	
Salt Substitute Potassium Chloride	Yes	
Added MSG	Yes	
A source of phenylalanine	No	Naturally Present
Garlic or garlic derivatives	Yes	
Yeast or yeast derivatives	Yes	
Caffeine	Yes	
Fruit or fruit derivatives	Yes	
Vegetable or vegetable derivatives	Yes	
Beef or beef derivatives	Yes	
Pork or pork derivatives	Yes	
Lamb / mutton or lamb / mutton derivatives	Yes	
Avian products or derivatives	Yes	
H.V.P's – State whether acid or enzymatically hydrolysed	Yes	
H.V.P's – Chloropropanol level <10mg/kg	Yes	

Suitable for

(Explanation: - means not suitable / not certified; + means suitable / certified)

Vegetarians +
Coeliacs +

Vegans -
Nut allergy sufferers +

Diabetics	+	Kosher certified	-
Halal certified	-	Organic	-

B4- Chemical characteristics:

	Target	Acceptable Range	Frequency
Butterfat	0.1%	Max 0.5%	Every Batch
Protein	> 2.9%	> 2.9%	Every Batch
Beta Lactam Antibiotic Residue	No Presence	No Presence	Every Tanker
Freezing Point Depression (FPD)	525 m°C	Min 509 m°C	Every Batch
Titration Acidity	0.140	0.120 - 0.160	Every Batch
Phosphatase	< 50 mU/L	< 350 mU/L	Every Batch
Smell, Taste & appearance	Normal odour & appearance, free of off flavours, taint	Normal odour & appearance, free of off flavours, taint	Every Batch
Foreign Body check	No Foreign Body	No Foreign Body	Every Batch

Nutritional Information

	Typical values per 100ml of product *
<i>Energy:</i>	
<i>KJoules</i>	137
<i>Kcal</i>	32
Protein: (g)	3.5
Carbohydrate: (g)	4.3
of which sugars	4.3
Fat: (g)	0.1
of which saturates	0.1
Fibre	0.0
Salt (g)	0.1

Source: Campden BRI Limited – NutriCalc TES-AC-557

* Nutritional values may vary due to originality of Raw Material

¹ RDA: Recommended Daily Allowance



B5- Physical characteristics / Available pack sizes:

	1 Pint	1 Pint (10 Pack)	1 Litre	1 Litre (10 Pack)	1.5 Litre Pouch	9 x 1.5 Litre Pouch in box	2 Litre	2 Litre (4 Pack)	3 Litre	3 Litre (4 Pack)	24 Pint Pergal	500L Pallecon	1000L Pallecon
BOTTLE / BAG													
Material	HDPE	HDPE	HDPE	HDPE	LLDPE	LLDPE	HDPE	HDPE	HDPE	HDPE	LLDPE	LLDPE	LLDPE
Weight	18g	18g	25.0g	25.0g	7.0g	7.0g	38g	38g	72g	72g	82.0g	2.1 kg	2.1 kg
Colour	Natural	Natural	Natural	Natural	8 colour	8 colour	Natural	Natural	Natural	Natural	Blue	Blue	Blue
CAP													
Material	Polyethylene	Polyethylene	Polyethylene	Polyethylene	N / A	N / A	Polyethylene	Polyethylene	Polyethylene	Polyethylene	N / A	N / A	N / A
Weight	1.5g	1.5g	1.5g	1.5g	N / A	N / A	1.5g	1.5g	1.5g	1.5g	N / A	N / A	N / A
Colour	red	red	red	red	N / A	N / A	red	red	red	red	N / A	N / A	N / A
LABELS													
Type	Self Adhesive	Self Adhesive	Self Adhesive	Self Adhesive	N / A	N / A	Self Adhesive	Self Adhesive	Self Adhesive	Self Adhesive	N / A	Self Adhesive	Self Adhesive
Material	Polypropylene	Polypropylene	Polypropylene	Polypropylene	N / A	N / A	Polypropylene	Polypropylene	Polypropylene	Polypropylene	N / A	Polypropylene	Polypropylene
Size (mm)	45 x 133	45 x 133	45 x 133	45 x 133	N / A	N / A	45 x 133	45 x 133	45 x 133	45 x 133	N / A	148x210	148x210
Print colour	3 Colour	3 Colour	3 Colour	3 Colour	N / A	N / A	3 Colour	3 Colour	3 Colour	3 Colour	N / A	3 Colour	3 Colour
OUTER PACK												Hand Labelled	Hand Labelled
Material	N / A	LLDPE	N / A	LLDPE	LLDPE	B flute cardboard	N / A	LLDPE	N / A	LLDPE	B flute cardboard		
Dimensions (mm) (h x w x l)	162 x 72 x 72	162 x 360 x 144	227.50 x 90 x 72	227.50 x 180 x 360	226 x 73 x 89	300 x 219 x 230	266 x 121 x 88	266 x 121 x 352	274.73 x 170 x 92	274.73 x 170 x 368	277 x 219 x 230	Steel	PP
Weight (kg)	0.598	6.8	1.044	10.54	1.538	14.10	2.068	8.41	3.155	12.76	14.20	1208 x 758 x 857.5	1132 x 1155 x 1155
PALLET												117kg	86.5kg
Cases per layer	n/a	22	n/a	15	45	20	n/a	24	n/a	17	20	634 kg	1118.60 kg
Number of layers	n/a	6	n/a	4	4	3	n/a	4	n/a	3	3		
Cases per pallet	n/a	132	n/a	60	180	60	n/a	96	n/a	48	60		
Units per pallet	n/a	1320	n/a	600	540	60	n/a	384	n/a	192	60		
Dimensions (cm) (h x w x l)	n/a	116 x 100 x 120	n/a	109 x 100 x 120	124 x 120 x 100	110 x 120 x 100	n/a	123 x 120 x 100	n/a	97 x 120 x 100	100 x 120 x 100		

B5- Microbiological standards:

Micro-organism	Target cfu/ml	Maximum acceptable limit cfu/ml	Frequency
TVC	1000	10,000	Every Batch
<i>Enteros</i>	< 5	5	Every Batch
<i>E.coli / ml</i>	< 1	1	Weekly
<i>Pseudomonas/ ml</i>	< 2	2	Weekly
<i>Listeria in 25g</i>	ND	ND	Weekly
<i>Salmonella in 25g</i>	ND	ND	Weekly
<i>Bacillus cereus</i>	<2	2	Weekly
<i>S.aureus / ml</i>	< 2	2	Weekly
<i>Clostridium / ml</i>	< 10	10	Weekly
<i>Moulds</i>	<2	2	Monthly
<i>Yeasts</i>	<2	2	Monthly

Laboratories conducting analysis:

	Internal	External (Accreditation Status)
Organoleptic	Freshways	ALS (UKAS)
Physical	Freshways	ALS (UKAS)
Chemical	Freshways	ALS (UKAS)
Nutritional	Freshways	ALS (UKAS)
Microbiological	Freshways	ALS (UKAS)

B6- Shelf-life and storage conditions:

Shelf-life at Production	max 14 Days
Shelf –life after opening	3 days
Storage Temperature:	
At Manufacturer	0 – 8°C
During Distribution	0 – 8°C
At Customer	0 – 8°C
Additional Comments:	Not Suitable for freezing



C - WARRANTY

It is warranted that:

The Foodstuff, Packaging and Label (Hereinafter called “The Product”) Conforms with all relevant U.K. Legal requirements, and all relevant EC legislation including weights & Measures Acts, Food Acts, Food Safety Acts.

Freshways reserve the right to reject any product at the time of delivery or any time after receipt if the product is found not to conform to this specification.


The product will not deviate from this specification without prior agreement with Freshways.

The product will be supplied free from all foreign bodies, taints, off odours and will be fit for human consumption.

SPECIFICATION & WARRANTY AGREED

For Freshways

Technical Dept

Name R. Azar	Position Technical Manager
Date: 16.10.20	 Signed

Commercial Dept

Name	Position
Date	Signed

For Customer (Company Name.....)

Technical Dept

Name	Position
Date	Signed

Commercial Dept

Name	Position
Date	Signed

**Please sign the above warranty & e-mail back for the attention of Robert Azar to rob@freshways.co.uk
If a signed copy is not received within 28 days it will be assumed accepted.**