

**SPECIFICATION**

**Brand Name:** RODDAS Cornish Clotted Cream

PDO-PGI Registered



**Product Code:** CFZ050

**PACK SIZE:** 48 x 40g Frozen



**Contacts**

<b>Site Address</b>	The Creamery, Scorrier, Redruth, Cornwall. TR16 5BU.		
<b>Tel. 01209 823300</b>		<b>Email enquiries@roddas.co.uk</b>	
<b>Contact:</b>	<b>Name:</b>	<b>Telephone:</b>	<b>Email:</b>
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<b>Sustainability and environmental</b>	Paul Morriss	01209 823377	Paul.morriss@roddas.co.uk

**Accreditation:** BRC & Red Tractor

**Visual Characteristics:** A high fat set cream with a golden crust integrated with a smooth cream beneath.

**Ingredient:** 100% Cornish cow's milk, no additives, GM free.

**Allergens:** Milk



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**Packaging Description:** A 71 mm pot heat sealed with plastic lid.

**Packaging Details**

**Pot Weight:** 4.0 g  
**Material & Dimensions:** Polypropylene, 71mm diameter, 28 mm high  
**Lid Weight:** 0.3 g  
**Material & Dimensions:** Plastic, 71 mm  
**Case Weight:** 260g  
**Material & Dimensions:** Cardboard, L 442mm x W 300mm x H 70 mm  
**No of Packs Per Outer:** 48  
**Barcode Unit:** None  
**Barcode Outer:** 05019608480409  
**Health Mark:** UK CQ007 EC

**Pallet Configuration**

**No of Outers per Layer:** 8  
**No Layers per Pallet:** 21  
**Total Boxes per Pallet:** 168  
**Max height of Pallet:** 1.63m  
**Outer Gross Weight:** 2.32 kg

**Shelf life**

**Total Shelf Life BBE :** 18 Months (This could be 19 months if the product is produced at the start of the month)

**Depot Minimum Shelf Life:** 6 Months

**Unit Code Format:** Julian Date Code

**Outer Code Format:** Julian Code & BB Month Year

**Distribution**

As agreed with Customer or Haulage Contractor

**Distribution Temperature:** Frozen < -18.0°C

**Storage Temperature:** Frozen < -18.0°C





## User Instructions

Defrost for 24 hours in refrigerator, use within 10 days. Consume after opening.

Note: Once defrosted it is the responsibility of the customer to maintain the integrity of the defrosted shelf life of the product & label appropriately where applicable.

## Quality Attributes after Defrost

Appearance:	Golden yellow crust, pale golden yellow cream beneath.
Aroma:	Slight creamy/buttery
Taste:	Creamy, sweet, 'nutty' clean flavour, smooth/full bodied
on the	tongue. The crust should be firm but melt in the mouth.
Texture - Crust:	Firm/slightly flaky
Texture - Base:	Smooth, soft but firm, spoonable

## Nutritional Information

	g per 100g	Source The Dairy Council
Energy, K joules:	2413	
Energy, K cal:	586	
Protein:	1.6	
Available Carbohydrate:	2.2	
Of which Sugars:	2.2	
Total Fat:	63.5	
Of which Saturates:	39.7	
Monosaturates:	18.4	
Polyunsaturates:	1.8	
Trans fatty Acids	0	
Fibre:	Nil	
Sodium:	18 mg	Sodium as salt = 0.045g
Potassium:	55 mg	
Calcium	37mg	
Added Sugar:	Nil	
Added Salt:	Nil	
Moisture:	32.2	

## Allergen Advice: This Product is Suitable For

<b>Vegetarians:</b>	Yes
<b>Vegans:</b>	No
<b>Coeliacs:</b>	Yes
<b>Lactose Intolerant:</b>	No
<b>Nut Allergy Sufferers:</b>	Yes



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**Food Intolerance & Free from List (Y = Present / N = Absent)**

Wheat & Wheat Derivatives	N	Egg and Egg Products	N	Peanuts	N
Gluten	N	Fish & Fish Products	N	Nuts	N
Soya & Soya Products	N	Rye/Barley/Oats/Oat Bran	N	Unrefined Nut oils/derivatives	N
<b>Cows Milk &amp; Milk Products</b>	Y	Azo Dyes	N	Seeds excluding spices	N
Lactose	Y	Added Natural Colours	N	BHA/BHT	N
Beef & Beef Products	N	Preservatives	N	Sulphites	N
Poultry & Poultry Products	N	Monosodium Glutamate	N	Gelatine	N
Other Meat & Meat Products	N	Additives	N	MRM	N
Antibiotics free	Y	GM Free	Y		

**Standards**

**Microbiological:**

Test	Standard cfu/g	Reportable cfu/g	Rejectable cfu/g
Enterobacteriaceae	<10	10 to 100	>100
TVC	<1,000	1000 to 10,000	>10,000
Yeasts & Moulds	<10	10 to 100	>100
Salmonella	ABS/25g		PRES/25g
Listeria	ABS 25/g		PRES/25 g
Staph. aureus	<20	20 to 100	>100
Bacillus cereus	<20	20 to 100	>100

**Analytical**

Test	Min	Standard
Butterfat	55%	60 – 63.5%

**Weight:**

Packed to average weight legislation





**All products produced at A.E Rodda & Son Ltd have been produced in accordance with the below regulations & Legislations:**

The Food Safety Act 1990 (as amended)  
The Food Safety and Hygiene (England) Regulations 2013  
Regulation (EC) No 852/2004 on the hygiene of foodstuffs  
Regulation (EC) No 853/2004 on laying down specific hygiene rules for food of animal origin  
Regulation (EC) 2073/2005 on microbiological criteria for foodstuffs  
The Food Labelling (Declaration of Allergens) (England) Regulations 2011  
The Food Information Regulations 2014  
The Materials and Articles in Contact with Food Regulations 2012  
Regulation (EC) No 178/2002 for traceability  
Regulation (EC) No 1829/2003, genetically modified food and feed  
Regulation (EC) No 1830/2003, traceability and labelling of GMO

**Data Sheet Authorised by:** *Samantha Cornish*

**Name:** Samantha Cornish  
**Position:** Technical Manager  
**Dated:** Wednesday 31<sup>st</sup> October 2018  
**Version:** 8



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