



Technical Product Specification

Supplier / Manufacturing Site:

Compsey Creamery Society Ltd

Mullinahone,
Thurles,
Co. Tipperary,
E41 YV05
Ireland

Plant Approval No.: IE 1032 EC

Telephone: 00353 52 91 53917

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Website: www.compsey.com

Product: Light Soft Cheese

Description: Made with pasteurised milk. Light fat soft has a smooth consistency and a clean lactic flavour.

Packaging:

Pack size:	2kg tub + lid	10kg bucket + lid
Length:	178mm	245mm
Width:	178mm	245mm
Height:	100mm	250mm
Weight	103g	452g
Colour:	White	White + Green
Material:	Polypropylene	Polypropylene
Cases:	6 x 2kg per case	n/a
Palletising:	420 tubs per pallet	100x10kg buckets

Other Pack/ Case Sizes Available on Request

Batch: Julian date code Example only: 3rd January = 003

Shelf-life: 49 days from production; use within 3 days and before the use by date

Storage conditions: 2-5°C

Chemical Specification:

Test	Target	Max	Min	Method
Fat %	5%	7%	3%	Gerber (BS 696/1 and BS 696/2-1989)
Moisture %	79%	81%	77%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
Total solids%	21%	23%	19%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
pH	4.5	4.7	4.3	WRW pH meter
Salt	0.4	0.6	0.2	Titration with Silver Nitrate

Microbiological Specification:

Test	Target	Max	Min	Method
Enterobacteriaceae	<10/g	100/g	N/A	VRBGA pour plate
<i>Escherichia coli</i>	<10/g	<100/g	N/A	TBX pour plate
Yeast & Mould	<100/g	<100/g	N/A	CGC pour plate
Salmonella	Absent in 25g	Absent in 25g	N/A	SOP1.1123 using ELIZA Method
Listeria	Absent in 25g	Absent in 25g	N/A	SOP1.1063 based on ISO11290-2:1998
Staph aureus	<10/g	<100/g	N/A	SOP1.1095 based in 3M Petri-film Plate "Interpretation Guide"

Light Soft Cheese

Nutritional Data:

Test	Result (per 100g)	Method
Energy	430kJ	Calculation: Food Information for Consumers Regulation EU No 1169/2011
Energy	103kcal	
Total Fat	5.1g	Schmid, Bondzynski Ratzlaff Procedure
Saturated	3.22g	Gas Chromatography
Monounsaturated	1.25g	
Polyunsaturated	0.11g	
Carbohydrate (by difference)	2.6g	Calculation
Of which sugars	2.4g	Anion Exchange Chromatography
Fibre	0g	AOAC
Protein (Nx6.25)	11.6g	Dumas Method
Salt	0.42g	Calculated from sodium
Sodium	0.167g	ICP-OES
Moisture	80.5g	Gravimetric Determination
Ash	1.0g	Gravimetric Determination

Ingredients:

Ingredients	%	Function	E-no.	Country of Origin
Skim milk				Ireland
Cream (milk)				Ireland
Skim milk powder				Ireland
Lactic cultures				Denmark
Salt				UK
Milk protein				Ireland
Potassium sorbate	0.13	Preservative	E202	China

Food Intolerance Data:

Does the product contain?

Allergen (Also see ingredients in bold)	Yes	No
Cereals containing Gluten and products thereof.		No
Crustaceans and products thereof.		No
Eggs and products thereof.		No
Fish and products thereof.		No
Peanuts and products thereof.		No
Soybeans and products thereof.		No
Milk and products (including lactose) thereof.	Yes	
Nuts and products thereof.		No
Celery and products thereof.		No
Mustard and products thereof.		No
Sesame Seeds and products thereof.		No
Sulphur Dioxide & Sulphites (at >10ppm as SO ₂).		No
Lupin and products thereof.		No
Molluscs and products thereof.		No

Suitable for:

Vegetarians?	Yes	
Vegans?		No
Coeliacs (no gluten containing ingredients)?	Yes	

Signed by

 Quality Assurance Manager, 3rd March 2020.