

Supplier Product Technical Specification

General Information			
Product Name & Weight:		Paysan Breton Camembert 250g typé	
Legal Description (e.g. full fat soft cheese):		Full Fat Soft Cheese	
Secondary Description:		n/a	
Maturity description (eg mature, vintage,...)		n/a	
Supplier Product Code:	935703	Eurilait Product Code:	10083
Tariff code for EU trade	0406 90 82		
Issue Date:	09/09/2020	Issue number:	8

Contact Details			
Emergency Out of Hours Contact Telephone No:		Nigel Sykes 07779 140430	
Supplier Name and Address		Eurilait Ltd Leighton Lane Industrial Estate, Leighton Lane, Evercreech Somerset, BA4 6LQ	
Health mark		UK MZ 043 EC	
Sedex number		ZC1055429	
Contact name			
Position			
Telephone no	01749 838100	Fax No:	01749 838150
Email		NigelSykes@eurilait.co.uk	
Site accreditation details. (BRC / IFS / ISO)		BRC/IFS	
Manufacturing Site Name and Address (If different from above):		Fromagerie du Val de Scorff 16 rue Camille Claudel 56620 Pont Scorff France	
Health Mark:		FR 56.179.001 CE	
Sedex number		ZS1036600	
VAT number			
Contact Name: _		Sylvie PICAUT	
Position:		Export Quality Manager Laita	
Telephone No:	+ 33 (0)2 98 42 54 04	Fax No: _	+ 33 (0)2 98 42 54 24
Email:		Sylvie.picaut@laita.fr	
Site accreditation details. (BRC / IFS / ISO)			
Maturation Site Name and Address (If different from above):			
Sedex number			
VAT number			
Health Mark:			
Contact Name: _			
Position:			
Telephone No:		Fax No: _	
Email: _			
Site accreditation details. (BRC / IFS / ISO) please give grade and date of certificate expiry			

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Cutting / Packing Site Name and Address (If different from above):			
Health mark			
Contact name			
Position			
Telephone No:		Fax No:_____	
Email			
Site accreditation details. (BRC / IFS / ISO) please give grade and date of certificate expiry			

Shelf-Life Storage Information			
Total Shelf Life from day of manufacture	45 days	Storage Conditions - (Temp °C)	+2°C/+6°C
Ripening period/ Maturation (pre-packing)	15 days	Pasteurised	Yes (milk)
Shelf-life from day of packing / cut & pack	45 days	Suitable for Vegetarians	Yes
Shelf life once opened	N/A	Guaranteed delivery temperature - (Temp °C)	+2°C/+6°C
Shelf life after defrosting	N/A	Batch Coding details - Pack	Use By Date
Minimum life on delivery into Eurilait	30 days	Batch Coding details - Outer	Use By Date
Maximum life on delivery to Eurilait (applicable to soft cheeses)	N/A	Use by / Best Before – Please specify	Use By
		Location of date code (eg back of pack, side of pack,...)	On the side of the box
PDO / PGI / DOP / AOP / ® / TM	NO	Certification of PDO / PGI / DOP / AOP sent to Eurilait	N/A

Please attach photographs of Pack & Outer Case labels below



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Recipe Details													
Main Ingredient	Sub Ingredient	Country of Origin	Supplier	Supplier accreditation (BRC/ IFS / red Tractor ...)	State i.e. liquid/powder	pH	Aw	Min % salt	Moisture	Heat process times/temperature and filling conditions	Storage temp °C	Maximum life	% - must add up to 100%
Milk	/	France	Laita Cooperative approved suppliers	CBPE	Liquid	/	/	/	/	Pasteurised cow's milk.	<10°C	/	98.28
Salt	E 535 Sodium ferrocyanide	Europe	ESCO	ISO 9001 ISO 14001 HACCP	Powder	/	/	/	/	Mineral, contains anti-caking agent E535	ambient	N/A	1.6
Starter Cultures	/	France, Denmark, Germany, USA	Danisco / Dupont, CHR Hansen, Bioprox	Danisco: GFSI ; Hansen: GFSI ; Bioprox: ISO 22000, ISO 9001	Lyophilised or frozen	/	/	/	/	Blend of typical mesophilic and thermophilic cultures used for camembert manufacture	-45°C or +4°C	6 months to 12 months	0.04
Mould Cultures	/	France, Germany, Denmark	Danisco/Dupont, CHR Hansen, DSM, Standa, Bioprox	Danisco: GFSI ; Hansen: GFSI ; Bioprox: ISO 22000, ISO 9001	Lyophilised or liquid	/	/	/	/	White Mould, used for the coat formation and aids the ripening process	-18°C or +4°C	2 months to 12 months	0.01
Calcium Chloride	/	Sweden, Belgium	Quaron	ISO 14001 ISO 9001	Liquid	/	/	/	/	Foodgrade (E509). Used to aid firming of the product during coagulation process. This is processing aids	ambient	24 months	0.07
Coagulant	/	France, Denmark	Danisco/Dupont, CHR Hansen, DSM	GFSI	Liquid	/	/	/	/	Microbial. This is processing aids	+7°C	18 months	traces

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Undeclared additives not detailed above e.g. E535 in salt or E211 in rennet

E Number	Name of additive	Ingredient additive present in	Function in ingredient	Quantity in ingredient (mg/kg)	Quantity in final product (mg/kg)
E535	Sodium ferrocyanide	Salt	anti-caking agent	10	0.16
E211	Sodium benzoate	Microbial Coagulant	Preservative		

Further product information

Ingredients Declaration (grates first, including quidding)	Pasteurised milk , salt, starters (milk).
Is the product dry salted	Yes
Is the product brine salted	No
Please confirm the source of the rennet (highlight or delete as appropriate)	Microbial
Please list the strains of starter cultures used	Penicillium / Geotrichum / Streptococcus / Lactococcus / Leuconostoc / Kluyveromyces
Approximate number of milk farms	240
Is the product ready to eat?	Yes
Process/ cooking method/ status	N/A

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Nutrition Information			
Nutrient	Value	Units per 100g	Method of analysis (If calculated, state source of information)
Energy	1191	kJ	Calculated
	287	kcal	Calculated
Fat	23	g	Analytical
of which saturates	16,3	g	Analytical
Monounsaturates		g	Analytical
Polyunsaturates		g	Analytical
Trans fatty acids		g	Analytical
Carbohydrate	1	g	Calculated
of which sugars	<0,5	g	Analytical
of which starch	N/A	g	
Fibre	N/A	g	
Protein	19	g	Analytical
Sodium	0,64	g	Analytical or calculated
Equivalent salt	1,6	g	Analytical or calculated
Cholesterol		g	
Calcium	0,50	g	Analytical
Moisture	57% maximum	g	Calculated
Ash		g	
Laboratory name, address & accreditation details	Merieux Chimie, ZI des Petits Pacaux, 3 rue St Exupéry, 59660 Merville Accredited COFRAC		
FSA salt category			

Chemical Analysis					
Test	Test Method	Frequency of testing	Minimum	Target	Maximum
Fat	Infra Red	Each Batch	18.4%	23%	27.6%
Milk fat %					
Protein					
Moisture-Dry Matter	Infra Red	Each Batch	37.6%	47%	56.4%
Salt	Infra Red	Each Batch	1,28%	1,6%	1.92%
aW					
pH	pH meter	Each Batch	5.0	Variable	7.0
FDM	Calculated	Each Batch	n/a	>45% (indicative value)	n/a
Aflatoxin M ₁ in milk	External lab	1 / year	/	/	EU legislation
Heavy metals	External lab	1 / year	/	/	
Veterinary residues	External lab	1 / year	/	/	
Pesticide residues in milk	External lab	1 / year	/	/	
Sodium/potassium nitrate					
Histamine					

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Microbiological Analysis					
Micro-organism	Method	Target	Maximum	Units	Frequency
Enterobacteriaceae				Cfu/g	Not done at VDS
E.coli	3M 01/08 – 06/01 / NF ISO 16649-2	<100/g	<1000/g	Cfu/g	Each Batch
Staph. aureus coag.+	AFNOR v08-057	<100/g	<1000/g	Cfu/g	1 batch / week
Salmonella spp	MSRV 12105-464 ISO 16140	Absent in 25g	N/A	Cfu/25g	1 batch / week
Listeria spp monocytogenes	AES 10103-09/00	Absent in 25g	N/A	Cfu/25g	1 batch / week
Yeast				Cfu/g	
Mould				Cfu/g	
Other					
Does testing comply with EU Commission Regulation (EC) No 2073/2005?		Yes			
Laboratory name, address & accreditation details		Internal lab (not accredited) or External lab accredited (Mérieux)			
Is COA available? If yes for which microorganisms?		CoA available on punctual request			

Product specific control measures – cheese manufacture	
Max time from milk collection to pasteurisation & storage temperature	24h
Life from Pasteurisation at 5°C	/
Pasteurisation time and temperature	78/90°C +/-3°C 15sec.
Cooling time to <5°C	10 to 12h at 12 to 14°C
Divert temperature and confirmation of daily divert check	Divert T°<75 – daily divert check before the start of production
pH achieved throughout process. Please attach graph showing details at regular intervals	pH demoulding 4.7 to 4.9
Incubation time and temperature	Cold maturation
Maturation temperature	Cold maturation: <15°C Warm maturation: incubation 34 to 36°C
Please break down life of cheese into make – maturation - storage at give the times and temperatures at each stage of this process	Cold maturation - <15°C for 10-12h Coagulation – 34 to 37°C for 30 to 50min Cutting to moulding – 34 to 37°C for 35 to 50min Draining – 34 to 18°C for <24h Drying – 16°C to 14°C for <24h Ripening – 16°C to 13°C for 9 to 15 days Cooling – 2°C to 6°C for 24h to 48h
Is rework or over-run used?	No
If so please provide details of controls in place and what the maximum percentage that can be used in the product?	N/A
Is the production area High Risk or High Care	High care

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Is the packing area High Risk or High Care	High care where the product is naked and low risk where the product is packed.
Please explain slow vat (fermentation) procedure (Staph. aureus controls)	Only for thermised process

Allergens and sensitive questions

	Present in Product Y/N	Present in Factory Y/N	Risk of Cross Contamination Y/N	Declared Y/N	Source
This product contains Peanuts	N	N	N	N	
This product contains Nuts	N	N	N	N	
This product contains Egg	N	N	N	N	
This product contains Fish	N	N	N	N	
This product contains Shellfish	N	N	N	N	
This product contains Mollusc	N	N	N	N	
This product contains Milk	Y	Y	Y	Y	Cow's milk, ferments
This product contains Soya	N	N	N	N	
This product contains Gluten from Wheat	N	N	N	N	
This product contains Gluten from Rye	N	N	N	N	
This product contains Gluten from Barley	N	N	N	N	
This product contains Gluten from Oats	N	N	N	N	
This product contains Gluten from Spelt	N	N	N	N	
This product contains Gluten from Kamut	N	N	N	N	
This product contains Sesame	N	N	N	N	
This product contains Celery / Celeriac	N	N	N	N	
This product contains Sulphite above 10ppm	N	N	N	N	
This product contains Mustard	N	N	N	N	
This product contains Lupin	N	N	N	N	
This product contains Animal Products - Cattle	Y	Y	N	N	Cow's milk
This product contains Animal Products - Pig	N	N	N	N	
This product contains Animal Products – Sheep / Goat	N	N	N	N	
This product contains Animal Products - Other	N	N	N	N	

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	Present in Product Y/N	Declared	Source
Additives	Y	N	E535 Sodium ferrocyanide in salt
Sweeteners	N	N	
Flavourings Artificial	N	N	
Flavourings Natural	N	N	
Flavourings Nature Identical	N	N	
Flavour enhancers	N	N	
Caffeine (specify source and levels present)	N	N	
Preservatives (specify source and levels present)	Y	N	E211 Sodium benzoate in rennet
Colours Artificial	N	N	
Colours Natural	N	N	
Colours Nature Identical	N	N	
Fruit juice from concentrate	N	N	
Nitrites	N	N	
Nitrates	N	N	
Animal Rennet	N	N	
Fermentation Produced Chymosin (coagulant produced from microorganism produced using gene technology)	N	N	
Microbial Coagulant	Y	N	
Have any of the ingredients and materials in the product been produced with the involvement of Nanotechnology?	N	N	
This product contains palm oil	N	N	

	Yes	No	If yes, please provide full details
Do you carry out any testing to certify this product as free from? If yes, please detail		X	
Is this product packaged in a protective atmosphere – If so give gas mix used.		X	
If this product is packaged in a protective atmosphere, what controls are in place to prevent the growth of Clostridium Botulinum?			N/A
Are other types of milk used on site? If yes how is the risk of cross-contamination managed? Frequency of testing?		X	

Dietary Requirements		
	YES	NO
Ovo-Lacto Vegetarians (Eggs & milk consumed)	X	
Vegans (No animal or animal derived products)		X
Coeliacs (Gluten Free)		X
Lactose Intolerant		X
Kosher certified		X
Halal certified		X
Organic (Please supply certificate)		X

Definition of nuts: Almond, Brazil nuts, Cashew nuts, Chestnuts, Cobnuts, Hazelnuts, Macadamia nuts, Peanuts, Pistachio nuts, Queensland nuts, Walnuts

Nut Statement		
	YES	NO
This product is manufactured on a NUT FREE SITE	X	
There are no nuts in the recipe and no nuts on site, however we cannot guarantee that raw materials entering the site are guaranteed nut free.		X
There are NO NUTS in the RECIPE and this product is produced in a nut-free area, however the factory uses nuts and cannot guarantee there is no risk of cross contamination.		X
There are NO NUTS in the RECIPE; however this product is produced on equipment that before cleaning made products containing nuts.		X
This product contains nuts		X

Genetic Modification & irradiation			
Does the material:	Yes	No	Name of ingredient/comments
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		X	
Are any ingredients used that are derived from animals fed on a diet containing genetically modified ingredients within the feed?		X	
Is the product made using GM derived enzymes and cultures approved in the UK for food use, e.g. Chymosin in vegetarian cheese production?		X	
Percentage of any genetically modified ingredients in final product.	N/A		
Please provide evidence of IP source accreditation/ PCR testing if applicable.	N/A		
Has the product or any of its components been irradiated?	No		

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Weight Information		
Average or minimum or catchweight		Average
E-Marked		No
Drained Weight (If applicable)		N/A
Weight – Target, Minimum & Maximum		Minimum: 235g Target: 250g Maximum:
Frequency of weight checks	Continuous on line	Yes
	Manual QA Checks	N/A

Foreign Body Controls			
Metal Detection			
Position in the process		N/A : wooden box with staples	
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel		Fe: N/A	Non Fe: N/A SS: N/A
Frequency of Checks e.g. Hourly, Half Hourly		N/A	
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.		N/A	
Sieving/Filtration			
Position in the process	At milk intake + just before renneting	Mesh Size	1mm diameter

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Process Controls (HACCP)

Please list HACCP details below in full or attach supplier HACCP study appropriate for the product

Step	CCP or QCP?	Hazard	Control measure	Monitoring procedures	Critical limits	Frequency	Corrective action	Responsibility
<i>Example: Milk intake: Transport</i>	CCP	Microbiological	Temperature	Take temperature of each tanker	< 8°C	Each tanker before unloading	Reject	Milk reception Dept.
Milk intake	CCP	Chemical	Antibiotic checks	Sample of each tanker	present	Each tanker	Reject	Milk reception department/driver
Milk pasteurisation	CCP	Microbiological	Temperature	Continuous Machine	<72°C, but corrective action divert is at 74.9°C (because test realised at 78°C)	Continuous	Divert	Pasteurisation operator
Maturation	CCP	Chemical	pH	Each tank	6<>7	Each tank	Reject	Responsibility CSFR
Date of last HACCP review	December 2019							
Do you have TACCP, if so date of last review	June 30 th 2020							

Please include details of ALL heat treatments and pH checks

Also required are details of pasteuriser daily divert checks (i.e. Daily divert carried out before each run, set at 71.9°C)

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Metal detection sensitivity: *Ferrous, Non-Ferrous, Stainless Steel*


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Description of process flow from milk intake to despatch, or attach detailed flow diagram specific to the product you are supplying



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Chain of Custody



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QUALITY / SENSORY ATTRIBUTES			
	Acceptable	Unacceptable	Changes to product over life
Appearance	Whole round cheese covered with white mould wrapped in polypropylene paper and presented in a circular wooden box. Internal body of cheese is creamy pale yellow in colour with a white ripening core. About 30mm in depth and 108mm in diameter	Large, chalky core. Very patchy / brown mould coat. Damaged or misshapen cheese.	At the very end of life the mould coat may have thinned slightly, particularly at the edges.
Aroma	The aroma is between pasteurised camembert and camembert pays, slight 'cabbage' like aroma.	Sour, ammonia or any uncharacteristic aromas	
Flavour	Medium rounded creamy lactic cheese flavour, slightly stronger than camembert with a slight 'cooked cabbage' note and earthy back notes. The mould coat, which can be eaten, has a slight mushroom flavour.	Overly lactic, typical of a ripening Camembert. Off flavours, strong ammonical flavour, strong 'cooked cabbage' flavour	
Texture	A soft, smooth, buttery, cheese which is spreadable if left at room temperature. The texture may be slightly firmer at the beginning of life. Soft, buttery, slightly sticky in the mouth. The coat is chewy and slightly gritty. The mould coat will have a light dry texture.	Dry and chalky throughout life with an extremely thick and chewy mould coat. The cheese should not be so well developed that it 'runs'	
Product shape & weight	Round 250g	Not round. Below T1	

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Product dimensions W x D x H (in mm)	Diameter : 108mm+/-5mm High : 30mm +/- 5mm		
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Please put compressed photographs, or attach as a word document

1. Packed product, front and back, showing label positions
2. Opened product, out of packaging and also cut face (to show core ripeness)
3. Outer case, showing label position and any pre-printed information on carton (e.g. temperature, health mark)

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QUALITY / SENSORY ATTRIBUTES

Please attach photos on this page.

Unit weight	250g	Full pallet height	1050mm
Units per pack	1	Full pallet weight	300kg (net weight) / 360.5kg (gross weight)
Packs per case	12	Pallet type	Euro
Case Weight	3kg (net weight) / 3,36kg (gross weight)	Pallet dimensions	800 x 1200 x 1050mm
Cases per layer	10	Case dimensions	355 x 255 x 90
Layers per pallet	10	Unit barcode	3184030003570
Cases per pallet	100	Case barcode	33184030003571
Minimum life into Eurilait			

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Packaging Details

Primary

Description of Packaging (e.g. Flow wrap film)	Supplier name	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Clear film with white paper	Brodart / Amcor / Richard Laleu / Lysipack	France	Polypropylene/parafin paper with perforations.		3.0	215mm x 215mm		0	N		
Wooden presentation box	Lacroix	France	Wood/cardboard		15	Diameter: 106/110mm		0	N		

Secondary

Description of Packaging (e.g. Label, Box)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Box	SMURFIT	France	Cardboard		133	355x255x90		100	N		
Label	Rover	France	Paper		0,2	85x45mm		100	N		

Tertiary

Description of Packaging (e.g. Pallet, pallet wrap)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date

Does any of the packaging originate from a company that holds FSC certification/accreditation? If yes please state number.	No
If certification / accreditation is held please confirm that this is indicated on the packaging	N/A

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History of Amendments

Version	Amendment	Date	By who

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