



**Product Specification: RED LEICESTER/GOUDA 50-50 - GRATED**

**Unit Sizes: 1kg, 2kg, 5kg.**

**Pack Sizes: 10 x 1kg, 5 x 2kg, 6 x 2kg, 2 x 5 kg.**

**Identification Mark:**



**This product is GMO free and is suitable for vegetarians.**

**Product Description:**

A blend of Red Leicester and Gouda, The deep orange to red colour of the Red Leicester contrasting with the white to cream colour of the Gouda. Moderately firm bodied some openness with a smooth to slightly short texture. Clean and characteristic flavour of both types of cheese, with the absence of any undesirable flavours, taints and aromas.

**Ingredients:**

<b>Ingredient</b>	<b>Typical % present in product</b>
Pasteurised Full Fat Milk	97.5 – 98.5
Starter	0.01
Rennet	0.03
Salt	1.45 – 2.55
<b>Added Ingredients</b>	
Potato Starch	2.0
Annatto (E160b)	0.01

**Chemical Analysis:**

	<b>Min %</b>	<b>Max %</b>	<b>Avg %</b>
Moisture	36.75	42.75	40.75
Fat	27.25	31.25	29
FDM	44.5	48.35	46.0
Salt	1.45	2.45	1.95
pH	5.15	5.55	5.35



**Microbiological Analysis:**

Test	Weight	Target	Accept	Reject
Coliforms	per/g	<10	10-99	>100
E.Coli	per/g	<10	<10	>10
Staph Aureus	per/g	<20	20	>20
Yeasts	per/g	<10	10-5000	>5000
Moulds	per/g	<10	10-10000	>10000
Salmonella	per/25g	Absent	Absent	Present
Listeria	per/ 25g	Absent	Absent	Present

All testing is carried out by a UKAS accredited laboratory.

**Nutritional Data:**

**100g OF THIS PRODUCT CONTAINS:**

Energy (Kj)	1527.5
Kcal	368.25
Protein	24.3
Carbohydrate	TRACE
(Of Which Sugars)	TRACE
Fat	29.85
(Of which saturates)	18.85
(Of which monounsaturates)	7.95
(Of which polyunsaturates)	0.75
Fibre	TRACE
Sodium	635

**Shelf Life:**

56 days from production.  
Keep refrigerated.  
Use within 72 hours of opening

**Packaging:**

Blue Bialon 62 VFP film. Thickness 65 µm, Weight 62 g/m<sup>2</sup>  
Grated product packed in heat sealed, Nitrogen gas flushed bags with an Oxygen content < 4%, then packed into cardboard boxes and palletised, or dolafs.

**Metal Detection:**

Finished products are metal detected with designated calibrated test pieces of:  
3mm ferrous, 3.5mm non-ferrous and 6mm stainless steel

**Storage & Despatch Temperature:**

Less than 8°C

**Document Reference:** Spec B7 Revision 1

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**Issue Date:** 20/03/2019

JS Bailey Ltd., Calveley Mill, Nantwich Rd. Nr Tarporley, Cheshire. CW6 9JW



Product Contains	YES/NO	Details
Soya/Soya Derivatives	NO	
Maize/Maize Derivatives	NO	
Rapeseed/Rapeseed Derivatives	NO	
Genetically Modified Ingredients	NO	
Material Derived From Or Produced Using GMO's Or Their Derivatives	NO	
Allergens	YES	Milk as primary ingredient

**The presence of GMO ingredients is always declared regardless if they do or do not require labelling under current UK and EU Legislation.**

Contains	YES/NO	Details
Beef Derivatives (Non Dairy)	NO	
Pork & Pork Derivatives	NO	
Lamb & Lamb Derivatives	NO	
Poultry & Poultry Derivatives	NO	
Fish, Fish Derivatives & Marine Products	NO	
Are Any Of The Above Processed On Site – Please Specify	NO	
Fruit & Fruit Derivatives	NO	
Vegetable & Vegetable Derivatives	YES	Potato Starch as Anti-Caking Agent
Dairy & Milk Derivatives	YES	Primary Ingredient
Lactose	YES	Present In Milk
Egg & Egg Derivatives	NO	
Soya & Soya Derivatives	NO	
Wheat & Wheat Derivatives	NO	
Rye & Rye Derivatives	NO	
Barley & Barley Derivatives	NO	
Oats & Oat Derivatives	NO	
Corn & Corn Derivatives	NO	
Celery & Celery Salt	NO	
Gluten	NO	
Maize & Maize Derivatives	NO	
Glutamates	NO	
Yeast	NO	
Seeds & Seed Derivatives	NO	
All Nuts & Nut Derivatives – All Sources Of Cross Contamination Included In Assessment	NO	



<b>Contains</b>	<b>YES/NO</b>	<b>Details</b>
Natural Additives	<b>NO</b>	
Natural Colours	<b>YES</b>	<b>Annatto (E160b)</b>
Artificial Colours	<b>NO</b>	
Natural Flavours	<b>NO</b>	
Nature Identical Flavours	<b>NO</b>	
Sulphur Dioxide	<b>NO</b>	
Cotton Seed Flour	<b>NO</b>	
Lupin Flour	<b>NO</b>	
Coconut	<b>NO</b>	
Sulphites	<b>NO</b>	
Phenylalanine	<b>NO</b>	
Antioxidants	<b>NO</b>	
Aspartamine	<b>NO</b>	
HVP If Yes Origin	<b>NO</b>	
TVP If Yes Origin	<b>NO</b>	
Artificial Flavours	<b>NO</b>	
Natural Preservatives	<b>YES</b>	<b>Contains Salt</b>
Artificial Preservatives	<b>NO</b>	
Azo & Coal Tar Dyes	<b>NO</b>	
Benzoates	<b>NO</b>	
BHA/BHT	<b>NO</b>	

**Is the product suitable for?**

<b>Suitable For</b>	<b>YES/NO</b>	<b>Details</b>
Halal Certified	<b>NO</b>	
Kosher Certified	<b>NO</b>	
Organic Certified	<b>NO</b>	
Suitable For Vegetarians	<b>YES</b>	<b>Non Animal Rennet</b>
Suitable For Oct-Lacto Vegetarians	<b>YES</b>	
Suitable For Vegans	<b>NO</b>	
Suitable For Diabetics	<b>NO</b>	<b>High Fat Content</b>
Suitable For Coeliacs	<b>YES</b>	
Has The Product Been Irradiated?	<b>NO</b>	<b>Irradiation Does Not Take Place</b>