



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

Fax: 00353 52 91 53955

Sales: 00353 52 91 53917

E-mail: compsey@mull-coop.ieWebsite: www.compsey.com**Product:** Full Fat Soft Cheese**Description:** Full Fat Soft Cheese has a smooth consistency and a rich creamy, clean lactic flavour.**Packaging:**

| | | |
|---------------------|---------------------|---------------------|
| Pack size: | 2kg tub + lid | 10kg bucket + lid |
| Length: | 178mm | 245mm |
| Width: | 178mm | 245mm |
| Height: | 100mm | 250mm |
| Weight | 96g | 432g |
| Colour: | White | White + Green |
| Material: | Polypropylene | Polypropylene |
| Cases: | 6 x 2kg per case | n/a |
| Palletising: | 420 tubs per pallet | 100x10kg containers |

*Other Pack/ Case Sizes Available on Request***Batch:** Julian date code Example only: 3rd January = 003**Shelf-life:** 49 days from production; once open use within 3 days and before the use by date**Storage conditions:** 2-5°C**Chemical Specification:**

| Test | Target | Max | Min | Method |
|----------------|--------|-----|-----|--|
| Fat % | 20% | 22% | 18% | Gerber (BS 696/1 and BS 696/2-1989) |
| Moisture % | 69% | 67% | 71% | Oven Method (BS 1741:Part2-1990 ISO 6731-1989) |
| Total solids % | 31% | 33% | 29% | Oven Method (BS 1741:Part2-1990 ISO 6731-1989) |
| pH | 4.5 | 4.7 | 4.3 | WTW pH meter |
| Salt | 0.6 | 0.8 | 0.4 | Titration with Silver Nitrate |

Microbiological Specification:

| Test | Target | Max | Min | Method |
|---------------------|------------------|------------------|-----|--|
| Enterobacteriaceae | <10/g | 100/g | N/A | VRBGA pour plate |
| <i>E. Coli</i> | <10/g | <100/g | N/A | TBX pour plate |
| Yeast & Mould | <100/g | <100/g | N/A | CGA pour plate |
| Salmonella | Absent in 25g | Absent in 25g | N/A | ELIZA Method |
| Listeria | Absent in 25g | Absent in 25g | N/A | Method based on one day ALOA system |
| <i>Staph aureus</i> | <10/g | <100/g | N/A | Method based in 3M Petri-film Plate "Interpretation Guide" |

**Nutritional Data:** Typical values per 100g

| Test | Result (per 100g) | Method |
|--------------------------|-------------------|--|
| Energy | 968kJ | Calculation: Food Information for Consumers Regulation EU No 1169/2011 |
| Energy | 233kcal | |
| Total Fat | 19.4g | Schmid, Bondzynski Ratzlaff Procedure |
| Saturated | 12.07g | Gas Chromatography |
| Monounsaturated | 4.73g | |
| Polyunsaturated | 0.43g | |
| Carbohydrate (available) | 4.1g | Calculation by difference |
| Of which sugars | 1.5g | Anion Exchange Chromatography |
| Fibre | 0g | AOAC |
| Protein (Nx6.25) | 10.6g | Dumas Method |
| Salt | 0.52g | Calculated from sodium |
| Sodium | 0.203g | ICP-OES |
| Moisture | 64.9g | Gravimetric Determination |
| Ash | 1.0g | Gravimetric Determination |

Ingredients:

| Ingredients | % | Function | E-no. | Country of Origin |
|-------------------|------|--------------|-------|-------------------|
| Skim milk | | | | Ireland |
| Cream (milk) | | | | Ireland |
| Lactic cultures | | | | Denmark |
| Salt | | | | UK |
| Milk protein | | | | Ireland |
| Potassium sorbate | 0.13 | Preservative | 202 | 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

Quality Assurance Manager, 21st January 2022