

FULL DESCRIPTION OF PRODUCT

4x5kg Mature white cheddar

BULK INPUT CHEESE TO BE USED

CCF11

GUARANTEE

THE PRODUCT MUST COMPLY IN ALL RESPECTS WITH THE PROVISIONS OF THE CURRENT EU & UK FOOD DRINK AND DRUGS LEGISLATION AND WITH ANY F.A.O. CODEX ALIMENTARIUS STANDARDS AND EU & UK LEGISLATION WHICH IS APPLICABLE.

RAW MATERIAL	MATERIAL CODE CGF54						
4x5kg Mature White Cheddar	PAGE 2 OF 9						
<p>INGREDIENTS LIST (To comply with current Food Regulations) (% in descending order . Please add the function of any additives used.)</p> <table border="0"> <thead> <tr> <th data-bbox="188 526 901 560"><u>Ingredients</u></th> <th data-bbox="917 526 981 560"><u>%</u></th> <th data-bbox="997 526 1396 560"><u>Country of origin</u></th> </tr> </thead> <tbody> <tr> <td data-bbox="188 604 901 638">Not applicable - Cheddar Cheese</td> <td data-bbox="917 604 981 638"></td> <td data-bbox="997 604 1396 638">Approved Creameries</td> </tr> </tbody> </table>		<u>Ingredients</u>	<u>%</u>	<u>Country of origin</u>	Not applicable - Cheddar Cheese		Approved Creameries
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<p>PROCESSING AIDS / ALLERGENS (List any used in the manufacture of the product, even if they do not appear in the ingredients declaration) Allergens are: Celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites.</p>							
<p>INGREDIENT DECLARATION Allergens indicated in bold</p> <p>Cheddar Cheese (Milk)</p>							

RAW MATERIAL	MATERIAL CODE	CGF54	
4x5kg Mature White Cheddar	PAGE	3	OF 9

MICROBIOLOGICAL STANDARDS

Maximum (Per g)

TVC	=	Not applicable
COLIFORMS	=	100
E/COLI	=	10
STAPH. AUREUS	=	20
CL. PERFRINGENS	=	Not applicable
YEAST & MOULDS	=	1,000
LISTERIA MONO.	=	Absent in 25g
SALMONELLA	=	Absent in 25g
Others		

CHEMICAL STANDARDS (Please include tolerances)

MOISTURE	=	Max 39%
FAT	=	34.9 ± 3%
FAT IN DRY MATTER	=	Minimum 48%
SALT	=	1.8 ± 0.3
pH	=	5.4 ±0.4
Others		

RAW MATERIAL 4x5kg Mature White Cheddar	MATERIAL CODE CGF54 PAGE 4 OF 9																						
NUTRITIONAL DATA <table border="0" style="width: 100%;"> <tr> <td style="width: 40%;"></td> <td style="text-align: right;">Per 100g</td> </tr> <tr> <td>ENERGY</td> <td style="text-align: right;">416 Kcals 1725 KJ</td> </tr> <tr> <td>PROTEIN</td> <td style="text-align: right;">25.4</td> </tr> <tr> <td>FAT</td> <td style="text-align: right;">34.9</td> </tr> <tr> <td>of which saturates</td> <td style="text-align: right;">21.7</td> </tr> <tr> <td>of which monounsaturates</td> <td></td> </tr> <tr> <td>of which polyunsaturates</td> <td></td> </tr> <tr> <td>CARBOHYDRATE</td> <td style="text-align: right;">0.1</td> </tr> <tr> <td>of which are sugars</td> <td style="text-align: right;">0.1</td> </tr> <tr> <td>FIBRE</td> <td style="text-align: right;">NIL</td> </tr> <tr> <td>SALT</td> <td style="text-align: right;">1.8</td> </tr> </table>			Per 100g	ENERGY	416 Kcals 1725 KJ	PROTEIN	25.4	FAT	34.9	of which saturates	21.7	of which monounsaturates		of which polyunsaturates		CARBOHYDRATE	0.1	of which are sugars	0.1	FIBRE	NIL	SALT	1.8
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Please add below any further additional information																							

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4x5kg Mature White Cheddar	PAGE	5 OF 9
PHYSICAL STANDARDS		
<u>TEXTURE</u>	Firm but malleable, close, homogeneous	
<u>COLOUR</u>	White to off white	
<u>ODOUR</u>	Clean, slightly lactic. No off odours	
<u>FLAVOUR</u>	Clean, slightly lactic. No off flavours	
<u>APPEARANCE</u>	4x5kg white cheese in plain bag	
<u>FOREIGN MATTER</u>	None	
<u>EXTRANEIOUS MATTER</u>	None	
<u>PRODUCT DIMENSIONS</u>	<u>PRODUCT WEIGHT</u>	
36x14x9cm	5kg unit	
41x31x21cm	4x5kg unit = 20 kilo	
<u>SHELF LIFE</u>		
140 days		
<u>CHEMICALS</u> :- This product must comply with all EU & UK legislation regarding pesticides. The product must not be otherwise chemically contaminated.		
<u>TRANSPORTATION</u> :- Materials to be transported in clean , weather resistant vehicles at appropriate temperature. No mixed cargoes, only similar type products.		
CHILLED 0 - 5°C		

RAW MATERIAL	MATERIAL CODE	CGF54	
4x5kg Mature White Cheddar	PAGE	6	OF 9

PALLET CONDITION

Pallets used must be intact, free from weakening defects

PALLET CONFIGURATION

CASES / LAYER	10
LAYERS / PALLET	5
CASES / PALLET	50
PALLET HEIGHT	1.4m
GROSS PALLET WEIGHT	1025kg
NET PALLET WEIGHT	1000kg

OUTER CASE

DIMENSIONS (mm)-H/W/D	41x31x21cm
UNITS / CASE	4
BARCODE	95021254000088
BOX CODE	ABOX13

SINGLE UNIT

MATERIAL	Plain bag
GAUGE	50µ
COLOUR	Clear
FOOD GRADE	Yes
CODE	AFF560

LABEL DETAILS

LABEL CODE	ALAB41 ALAB79
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RAW MATERIAL
4x5kg Mature White Cheddar

MATERIAL CODE CGF54
PAGE 7 **OF** 9

CASE LABEL



PACK LABEL



RAW MATERIAL	MATERIAL CODE	CGF54
4x5kg Mature White Cheddar	PAGE	8
	OF	9
DOCUMENTATION		
This specification to be duly signed for validation		
WARRANTY		
No changes to be made to this specification or product without prior approval of the undersigned or other authorised official from Fayrefield Foods Limited		
TERMS & CONDITIONS		
Fayrefield Foods Limited terms and conditions apply at all times		
All materials supplied will meet current UK legislative requirements and it will be for the customer to ensure that the materials meet the legislative requirements of the country of sale.		
If further information is required, then the customer must request such information prior to the delivery of the goods supplied		
Please note all specifications not signed and returned within 14 days will be considered accepted		

