



FAYREFIELD FOODS

Product Specification

Product Name: Minstrel Mild White Cheddar 4x5kg

Product Code: CGM54

Date: 31/05/2023 Issue no: 13

Product description Mild White Cheddar packed 4x5kg under the Minstrel brand	Claims made on product NA
Bulk input cheese code CGM11 CGMW01	Bulk input cheese considerations NA
Product weight system:	Random Weight
Product weight:	4x5kg = 20kg
Product shelf life:	140 days
Storage conditions:	Keep Refrigerated 0-5oC
Transportation chain:	Chilled
Chemical use:	This product complies with all EU & UK legislation regarding pesticides.

Ingredient Declaration & Allergens:

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.

Allergens indicated in **bold**.

Cheddar Cheese (**Milk**)

We hereby confirm that all milk used in the manufacture of cheese is pasteurised at a minimum temperature of 72°C for a minimum of 15 seconds

Nutrition Data		Chemical Standards		
	per 100g		Typical	Tolerance
Energy (KJ)	1725	Moisture	36%	Max 39%
Energy (Kcals)	416	Fat in dry matter	50%	Min 48%
Fat (g)	34.9	Salt	1.8	± 0.3
Of which saturates (g)	21.7	pH	5.4	± 0.4
Carbohydrate (g)	0.1	Fat	34.9	± 3 %
Of which sugars (g)	0.1			
Protein (g)	25.4			
Fibre (g)	0			
Salt (g)	1.8			

Microbiological Standards			
	Target (cfu/g)	Acceptable (cfu/g)	Reject (cfu/g)
Coliforms	<100	<100	>100
Staph aureus	<10	<20	>20
E-coli	<10	<10	>10
Yeasts	<1,000	<10,000	>10,000
Moulds	<1,000	<1,000	>1,000
Salmonella	Absent in 25g	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Absent in 25g	Present in 25g

CofA's available on request. Testing carried out externally by a UKAS accredited lab.

Diet Suitability			
Vegetarians	YES	Organic certified	NO
Vegans	NO	Halal certified	NO
Coeliacs	YES	Kosher certified	NO
Lactose intolerant	NO		
Diabetics	YES		
Free from GM	YES		

Physical Standards		
	Acceptable	Rejectable
Texture	Firm, close body	Brittle, over crumbly, soft
Colour	Uniform, pale yellow/cream coloured	Mottled/patchy, dark yellow/brown colour
Odour	Clean, slightly lactic	Overpowering, sour/off notes
Flavour	Sharp, lactic, as per cheese grading profile	Sour, over powering farmy notes
Appearance	Uniform, clean, free from visible mould and blemishes	Uneven/misshapen, visible mould and blemishes
Foreign Matter	Free from	Contains

Packaging			
Pallet			
Cases per layer	<u>10</u>	Pallet type	<u>STND WHITE</u>
Layers per pallet	<u>5</u>	Pallet weight	<u>25kg</u>
Cases per pallet	<u>50</u>	Layer pads used	<u>Yes</u>
Pallet height	<u>1.3m</u>	Layer pads weight	<u>500g</u>
Pallet gross weight	<u>1030kg</u>	Stretch wrap	<u>Yes</u>
Pallet net weight	<u>1000kg</u>	Stretch wrap weight	<u>180g</u>
Outer Case		Single Unit	
Dimensions	<u>360x280x180mm</u>	Dimensions	<u>360x140x90mm</u>
Barcode	<u>N/A</u>	Barcode	<u>N/A</u>
Material type	<u>Cardboard</u>	Material type	<u>LDPE</u>
Material weight	<u>340g</u>	Gauge	<u>45um</u>
Unit code	<u>ABOX13</u>	Material weight	<u>21g</u>
Label code(s)	<u>ALAB41</u>	Unit code	<u>AMWF56</u>
Units per case	<u>4</u>	Label code(s)	<u>ALAB79</u>



Labels**Pack Label**

MINSTREL MILD WHITE CHEDDAR 4 x 5kg

CONTAINS: **MILK**
 Ingredients Cheddar Cheese **Milk**
 For allergens see ingredients in **Bold**
 Suitable for vegetarians

Pack Date 29.01.21	Job No. 37435
Best Before 16.06.21	Net Wt (Kg) 0.000kg

Fayrefield Foods Crewe CW1 5UF
 Alrida Foods S.L. C/Lucena 17 bis Local 29780 Nerja Spain
 KEEP REFRIGERATED
 Deli 2 029 11:26

Nutritional information per 100g	
Energy (Kj)	1725
(Kcal)	416
Fat (g)	34.9
Of which Saturates (g)	21.7
Carbohydrates (g)	0.1
Of which Sugars (g)	0.1
Fibre (g)	Nil
Protein (g)	25.4
Salt (g)	1.8

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Case Label

*MINSTREL MILD WHITE CHEDDAR
 4x5kg

(01)9502125400064(15)211108(18)1962

Ingredients: Cheddar Cheese (**Milk**)
 Alrida Foods S.L. C/Lucena 17 bis Local 29780 Nerja Spain
 For allergens, see ingredients in **BOLD**

KEEP REFRIGERATED NET WEIGHT (kg): 19.62
 Fayrefield Foods Crewe CW1 5UF 173 Deli 2 OCM 09:56

Job: 42736
 Best Before: 08/11/21

GB AX 063 (10)42736

Warranty/Terms & Conditions

The product must comply in all respects with the provisions of the current EU & UK food, drink and drugs legislation and with any FAO CODEX alimentarius standards and EU & UK legislation which is applicable. Fayrefield Foods Limited terms and conditions apply at all times.

No changes to be made to this specification or product without prior approval of the undersigned or other authorised official from Fayrefield Foods Limited.

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.

Products manufactured on site do not include any nanotechnology and nor are they manufactured using any nanotechnology process.

No radiation process has been used in the production of any of our products on site.

The site guarantees that the products supplied do not contain any Mineral Oil Saturated Hydrocarbons or Mineral Oil Aromatic Hydrocarbons.

All product is packed in food grade materials that are supplied from approved GFSI certified packaging supplier sites. Declarations of conformity and migration certificates can be obtained upon request.

This specification to be duly signed for validation.

Specifications not signed and returned within 14 days will be considered accepted.