

Product Specification

Product Name:		Minstrel Mild White Chedda	r 4x5kg	
Product Code:		CGM54		
Date:	31/05/2023	Issue no:	13	

Product description Mild White Cheddar packed 42 brand	x5kg under the Minstrel	Claims made on product NA
Bulk input cheese code		Bulk input cheese considerations
CGM11		NA
CGMW01		
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 w	ith 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

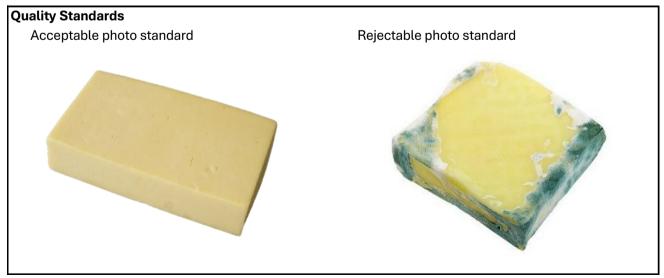
Nutrition Data		Chemical Standards		
	per 100g		Typical	Tolerance
Energy (KJ)	1725	Moisture	36%	Max 39%
Energy (Kcals)	416	Fat in dry matter	50%	Min 48%
Fat (g)	34.9	Salt	1.8	± 0.3
Of which saturates (g)	21.7	рН	5.4	± 0.4
Carbohydrate (g)	0.1	Fat	34.9	± 3 %
Of which sugars (g)	0.1			
Protein (g)	25.4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

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





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.