

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	Blue Stilton Ring Clawson Ends Off 2kg x4
Product Code	EB165
Product Description	A Full Fat Blue Veined Hard Cheese made with pasteurised cows milk
Country of Origin	United Kingdom
Health Mark	UKME003EC
Product Weight (kg)	Gross Weight: 2.2kg Net Weight: 2kg Net Drained Weight (if applicable): N/A Is the product packed to an average or minimum weight?: Catch Weight E-mark: No

CHEESE DETAILS

Milk Type	Cow
Heat Treatment	Pasteurised
Type of Cheese	Blue Hard
Type of Rennet	Microbial Rennet
Type of Rind	Natural Rind

ORGANOLEPTIC PROFILE

Appearance	Natural formed coat/crust: rough texture, colour varies from white/cream / grey to green/brown/black
Aroma	No off taints. Dependant on age of cheese aroma will range from fresh and fruity to intense and musty
Texture	Soft creamy crumbly texture.
Flavour	Full flavoured cheese dependant on age profile.
Aftertaste	Distinct tangy flavour should be apparent from the blue veining.
Shape	Cylindrical shape. Some cracks might be visible.

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	49 days
Minimum Life into Depot	14 days
Shelf Life Once Opened	Advisory 3 days at 5°C, customer to verify actual open life by their own testing.
Storage Temperature (Unopened)	Chilled (0°C to 5°C)
Storage Temperature (Opened)	Chilled (0°C to 5°C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin and Supplier Name
Pasteurized Cow's Milk	99.56	United Kingdom, United Kingdom
Salt contains anti-caking agent: Sodium Hexacyanoferrate (E535)	0.41	United Kingdom
Microbial Rennet [Contains Sodium Benzoate (E211) <1ppm] <0.05%	0.02	France, Denmark
Blue Mould - less than 0.05%	<0.05	Germany, Italy
Starter Culture	< 0.0001	France, Germany

NUTRITIONAL INFORMATION

Please enter Serving Size (g)	
Nutrition Information	Quantity per 100g/100ml
Energy kJ	1700
Energy kcal	410
Fat	35.00
of which Saturates	23.00
of which Mono-Unsaturates	9.16
of which Poly-Unsaturates	1.20
Carbohydrate	0.10
of which Sugars	0.10
Protein	23.70
Sodium	788.00
Equivalent as Salt	1.97
Fibre	0.00
Moisture	38.00

ANALYTICAL STANDARDS

Test	Target	Reject
pH	5.6	Min 5.5 - Max 7.0
Total Moisture	38%	42 Max - No Minimum
Aw	0.93-0.95	> 0.97
Total Fat	35%	+/-20%
Fat in Dry Matter	56.45%	48 min
Pesticide Residues		
Total Meat Content		
Nitrite (Cured Meat Products)		
Histamine		

Aflatoxin (Cereals, Nuts and Dried Fruits)		
Ochratoxin (Cereals, Nuts and Dried Fruits)		

MICRO STANDARDS

Test	Target	Reject	Method
TVC	n/a	n/a	n/a
E.coli	< 10 cfu/g	> 10 cfu/g	M037 based on ISO 16654:2001/ MP124 Detection o
Staphylococcus Aureus	< 20 cfu/g	> 100 cfu/g	M013 based on ISO 6888-1:1999
Bacillus Cereus	n/a	n/a	n/a
Listeria spp. in 25g	Absent in 25g	Present in 25g	M033 based on ISO 11290-1:1996/Amd 1:2004 / M035
Salmonella spp. in 25g	Absent in 25g	Present in 25g	M039 based on BS ISO 6579:2002 / M041
Yeast and Moulds	n/a	n/a	n/a
Enterobacteriaceae	< 1000 cfu/g	> 1000 cfu/g	M009 based on BS ISO 21518-2:2004
Coliform	< 100 cfu / g	> 1000 cfu/g	M007 based on BS ISO 4832:2006
Laboratory Used	Intertek & ALS Life Sciences previously ALcontrol		
Accreditation	ISO/IEC 17025:2005 UKAS accredited labs		

FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes / No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		

Milk and Milk Derivatives	Yes	Cow's milk	Contains
Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		
Maize and Maize Derivatives	No		
Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	Yes	naturally occurs	
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		
Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	Yes	Sodium Hexacyanoferrate E535 present in Salt anticaking agent less than 1PPM	
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	Yes	Sodium Benzoate E211 present in rennet with 1ppm in final product	E211 added as a preservative in rennet less than 1ppm in final product
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	No		
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	Yes	Sodium Benzoate E211 present in rennet with 1ppm in final product	processing aid does not need declaring
Antioxidants	No		

MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

SUITABILITY

Suitable For	Yes / No
Ovo-lacto Vegetarians	Yes
Coeliacs	Yes
Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

CERTIFICATION

Certification	Yes / No
Kosher Certified	No
Halal Certified	Yes
Organic Certified	No

PACKAGING

Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	Food grade wax paper	Plain wax paper	14
Primary	Paper	Cheese weight label	1
Primary	Paper	DOB label	1
Primary	MRX 2145	Food Grade MRX Shrink Film	3
Primary	Thermal paper	Product weight / date code label	1
Primary	Paper	Product Label	1
Secondary	Paper	Repack Labels	1
Secondary	polypropylene tape	Keep refrigerated sealing tape	1
Secondary	Paper	Outer Box label	2
Secondary	Cardboard	Outer Case Box	166
Secondary	Synthetic rubber adhesive	Clear plastic self-adhesive case tape	1
Secondary	Cardboard corrugated box	Outer case box	187
Secondary	Thermal paper	Outer case label	1

Tertiary	Wood	GKN Blue Pallet	30000
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Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	5
Total Weight of Secondary Packaging (g)	170
Total Weight of Tertiary Packaging (g)	30000
Number of Units per Case	4
Number of Layers per Pallet	20
Number of Cases per Pallet	80
Pallet Dimensions (L x W x H) (mm)	12000 x 1000 x 1231
Pallet Type (e.g. GKN, CHEP)	GKN BLUE PALLET

Primary Barcode Details	N/A
Secondary Barcode Details	950120004015377

PHOTOGRAPHIC STANDARD

