


<b>Product title/ Legal name</b>	ILCHESTER Applewood® Smoke flavoured Cheddar
<b>Part No</b>	30232 
<b>Product Description</b>	Mild Cheddar blended with smoke flavouring, extruded into 1.5kg half-moons and dusted with paprika
<b>Cheese strength</b>	3
<b>Packing Format and Unit Size</b>	4 x 1.5kg
<b>Average, Minimum Fixed or Catchweight</b>	Fixed
<b>Pallet Quantity Number per Layer</b>	UK 144 cases per pallet 16 cases per layer
<b>Shelf Life</b>	Production + 126 days
<b>Best before date</b>	Minimum 94 days into depot Consume within 10 days of opening and by Best Before date shown. Keep refrigerated
<b>Storage &amp; distribution Conditions</b>	Stored and distributed at a temperature range of +2°C - +5°C
<b>Unit Bar Code</b>	5014442016418

**PRODUCT**

**Norseland**  
innovative cheese specialists

**SPECIFICATION**

<b>Outer Case Bar Code</b>	0 5014442625085
<b>List of Ingredients for Labelling Regulations</b>	Cheddar Cheese ( <b>Milk</b> ), Smoke Flavouring, Paprika
<b>Packaging format</b>	Cheese half wheels vacuum packed, labelled, weighed and boxed
<b>Gas flushed</b>	No

**Product Name:** ILCHESTER Applewood® Smoke flavoured Cheddar

<b>Process Controls</b>	HACCP attached – on request
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<b>Quality Standards Microbiological</b>		<b>Target/ month</b>	<b>Reject/ month</b>
	Enteros/ Coliforms	<10 per g	>100 per g
	E. coli	< 10 per g	>10 per g
	Yeast & Moulds	<1000 per g	>100,000 per g
	Staph. aureus	<50 per g	>50 per g
	Salmonella	Absent in 25g	Present in 25 g
	Listeria monocytogenes	Absent in 25g	Present in 25 g
<b>Quality Standards Analytical</b>		<b>TYPICAL STANDARD per 100g</b>	
	Energy kJ	1701	
	Energy kcal	410	
	Fat	34.5g	
	Saturates	21.6g	
	Monounsaturates	10.1g	
	Polyunsaturates	1.0g	
	Trans Fat	1.1g	
	Carbohydrate	0.1g	
	of which sugars	0.1g	
	Fibre	nil	
	Protein	24.9g	
	Salt	1.8g	
	pH	5	
	Moisture	34.9 %	
	F.D.M.	53.8 %	

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<b>FOOD INTOLERANCE DATA</b>	
<b>FREE FROM</b>	
Additives (Artificial or Natural)	YES
Artificial Flavours / Nature Identical	<b>NO – smoke flavouring</b>
Azo / Artificial Colours	YES
Celery	YES
Coconut	YES
Egg/Egg Derivatives	YES
Fish, Shellfish, Crustaceans, Molluscs	YES
Genetic Modification	YES
Gluten from: Wheat/ Barley/ Oat/ Rye/ Spelt or Kamut (types of wheat)	YES
Glutamate / MSG	YES
Milk/Milk Derivatives	<b>NO – contains cows' milk</b>
Mustard or Mustard seeds	YES
Peanuts, Nuts and Sesame Seeds	YES
Pine Nuts, Pine Kernels	YES
Preservatives	YES
Soya/Soya Derivatives	YES
Sulphur Dioxide or Sulphites > 10ppm	YES
Sweeteners	YES
Lupin Seed and Products there of	YES
Suitable for Vegetarians	YES
Suitable for Vegans	<b>NO – contains cows' milk</b>
Kosher / Halal/ Organic Certification	NO
Packaged in a protective atmosphere	NO

This information is given to the best of our knowledge.

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SPECIFICATION

Pack Format: 4 x 1.5kg

<b>Top film</b>	Peelable film OPAEVOH/PE laminate 63gsm, 65micron. 2.11g
<b>Base film</b>	PAEVOH/PE laminate 197gsm, 200micron. 6.15g
<b>Top label</b>	80 x 160mm semi circle 4 colour process CMYK + patch matt varnish Adhesive back coated gloss white paper; 1.02g per label
<b>Base label</b>	Top coated direct thermal paper, permanent adhesive backing. Dimension 130x60mm, weight 0.62g per label
<b>Outer case</b>	Corrugated cardboard inner dimensions 235x235x152mm Grade: 150K/150K B 150SC Weight: 178g
<b>Outer case label</b>	Top coated direct thermal paper, permanent adhesive backing, 180x70mm, 1.16g per label.
<b>Product dimensions</b>	Height 65mm      Length 120mm      Width 220mm

Top label:



PRODUCT

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SPECIFICATION

Base label:

 5 0 1 4 4 4 2 0 1 6 4 1 8 >		<p>🇧🇧 <b>Applewood®</b> Cheddar Cheese with Smoke Flavouring.  <b>Ingredients:</b> Cheddar Cheese (<b>Milk</b>), Smoke Flavouring, Paprika          For allergens see ingredients in <b>bold</b>.  <b>Suitable For Vegetarians. Keep refrigerated 2-5°C.</b></p> <p>🇸🇪 <b>Applewood®</b>          Fetthalt 34 %  <b>Ingredienser:</b> Pastöriserad <b>KOMJÖLK</b>, salt, mjölksyrakultur, ystenzym, rökarom, paprika.          Allergenupplysningar: Se ingredienser med <b>fetstil</b>.          Lämplig för vegetarianer. Förvaras kallt, max 8°C.          Ursprungsland: Storbritannien.</p> <p>🇩🇰 <b>Applewood®</b>          Fedt 34%  <b>Ingredienser:</b> Pasteuriseret <b>komælk</b>, salt, mælkesyrekultur, vegetabilisk osteløbe, røgsmaagsstof, paprika.  <b>Allergen-oplysninger:</b> se ingredienser med <b>fed</b> skrift.  <b>Egnet til vegetarer. Opbevares ved 2-5°C.</b></p> <p>Oprindelsesland: Storbritannien          Produced in the UK. <a href="http://www.norseland.co.uk">www.norseland.co.uk</a></p>
Pack Weight	Best Before	
1.5kg	16-Apr-20	
Norseland Ltd. Somerton Road, Ilchester, BA22 8JL, England		15:03 346
		H32390 

Outer case label:

Norseland Limited, Somerton Road, Ilchester, Somerset, BA22 8JL, England Product of England

NL No. 30232

288 4 x 1.5kg Applewood



(01)05014442625085(15)190218

Best Before 18/02/2019 KEEP REFRIGERATED

  
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