

**HARVEY & BROCKLESS**  
*the fine food co*

Finished product specification

Product name:	Stilton® Wedges Long Clawson 220g
Product code:	EB356
Product description:	Full fat blue veined hard cheese made from pasteurised Cow
Country of Origin:	UK
Healthmark:	UK ME 003 EC
Product Weight: (Kg)	Net Weight: 220g Case Gross Weight: 2.79kg Case Net Weight: 2.6kg

CHEESE DETAILS

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

ORGANOLEPTIC PROFILE:

Appearance:	A creamy pale hard cheese with green/blue veining running through it. The coat is pale cream to orange/brown and crusty.
Aroma & Flavour:	Aroma: A fresh but distinct blue cheese aroma Flavour: A full flavoured creamy cheese. The flavour can be when young to creamy and tangy when more mature. The cheese has a distinct tangy flavour.
Colour:	A creamy coloured hard cheese with green/blue veining running through it. The coat is pale cream to orange/brown and crusty.
Texture:	Varying from a crumbly open texture to creamy and firm depending on maturity. Stilton should always be eaten at room temperature to bring out the best flavour and texture to their optimum level.

SHELF LIFE AND STORAGE

Shelf life from manufacture:	49 days
Minimum life into depot:	14 days
Shelf life once opened:	3 days
Storage temperature (unopened):	< 5°C
Storage temperature (opened):	< 5°C
Suitable for Freezing:	No

#### INGREDIENT DECLARATION

Ingredients in descending order	% composition	Country of origin and supplier name
Pasteurised Cow's Milk	98-100%	UK
Salt	<1%	UK
Vegetarian Rennet (Microbial)	<0.05%	France / Denmark
Blue Mould	<0.05%	Germany/ Italy
Starter Culture	<0.05%	France / Germany

#### NUTRITIONAL INFORMATION

Please enter serving size (g):	100g
Nutrition Information	Quantity per 100g/100ml
Energy KJ	1700.0
Kcal	410 Kcal
Protein (g)	23.7
Carbohydrate (g)	0.1
of which sugars (g)	0.1
Fat (g)	35
of which saturates (g)	23
of which polyunsaturated (g)	1.2
of which monounsaturated (g)	9.2
Fibre (g)	0.0
Sodium (mg)	788
Equivalent as salt (g)	1.97

**ANALYTICAL STANDARDS**

Test	Target	Rej
pH	5.6	
Total Moisture	38 g/100g	42 g/
Aw		
Total Fat	35 g/100g	<28 g
Fat in Dry Matter	56.45%	<4

**MICROSTANDARDS**

Test	Target	Reject	Met
TVC (cfu/g)			
Enterobacteriaceae (cfu/g)	<1000	>1000	M009 based on BS
E.Coli (cfu/g)	<10	>10	M037 based on
Staphylococcus aureus (cfu/g)	<20	>100	M013 based on
Salmonella spp (In 25g)	Not Detected	Detected	M039 based on B M041 Ray
Bacillus cereus (cfu/g)			
Listeria spp (In 25g)	Not Detected	Detected	

**FOOD INTOLERANCE**

Is the product and its ingredients	Yes/No	Source (if present)
Free from nuts and nut derivatives	Yes	
Free from nut residues (from cross contamination)	Yes	
Free from nut derived oil	Yes	
Free from peanuts and derivatives	Yes	
Free from sesame seeds and derivatives	Yes	
Free from other seeds / seed derivatives	Yes	
Free from milk and milk derivatives	No	Cow's Milk
Free from egg and egg derivatives	Yes	

Free from soya and soya derivatives	Yes	
Free from maize and maize derivatives	Yes	
Free from wheat, rye, barley, oats and derivatives of	Yes*	*Wheat combined in growth substrate for cultures
Free from gluten	Yes	
Free from yeast and yeast derivatives	No	Naturally Occuring
Is the product and its ingredients	Yes/No	Source (if present)
Free from fish and their derivatives	Yes	
Free from crustaceans, molluscs and their derivatives	Yes	
Free from celery	Yes	
Free from mustard	Yes	
Free from sulphites	Yes	
Free from garlic	Yes	
Free from Lupin and lupin derivatives	Yes	
Free from rice and rice derivatives	Yes	
Free from fruit and fruit derivatives	Yes	
Free from additives	No	Sodium Hexacyanoferrate (E535) in Salt, Sodium Benzoate (E211) in Rennet
Free from azo and coal tar dyes	Yes	
Free from glutamates	Yes	
Free from benzoates	No	Sodium Benzoate (E211) in Rennet <1ppm
Free from BHA / BHT	Yes	
Free from aspartame	Yes	
Free from MRM (Mechanically recovered meat)	Yes	
Free from natural colours	Yes	
Free from artificial colours	Yes	
Free from preservatives	No	Sodium Benzoate (E211) in Rennet <1ppm
Free from antioxidants	Yes	
Free from MSG	Yes	
Free from Genetically Modified Ingredients	Yes	
Free from Irradiated ingredients	Yes	

#### Suitability

Suitable For:	Yes/No
Ovo-lacto vegetarians	Yes

<b>Coeliacs</b>	Yes
<b>Peanut allergy sufferers</b>	Yes
<b>Vegans</b>	No
<b>Lactose intolerants</b>	No
<b>Halal diet</b>	Yes

<b>Certification:</b>	<b>Yes/No</b>
<b>Kosher Certification</b>	No
<b>Halal Certification</b>	Yes
<b>Organic Certification</b>	No

Primary/ Secondary/ Tertiary	Type of Material	Description
Primary	Polypropylene	Food grade MDT / BY shrink film - Food contact shrinkable non-barrier film with anti-fog
Secondary	Cardboard	KK5 Box
Tertiary		
Tertiary		

Packed in protective atmosphere	No
Vacuum Packed	No

#### Packaging details

Total Weight Primary Packaging(g)	0.3
Total Weight Secondary Packaging (g)	156
Total Weight Tertiary Packaging (g)	N/A
Number of units per case	12
Number of Layers per Pallet	N/A
Pallet Dimensions (L x W x H)	N/A
Pallet Type e.g. GKN,CHEP	N/A

Net Weight of unit (g)	220
Net Weight of Units per case in (g)	2640
Total Weight of Packaging per Case (g)	159.6
Total Weight per case (kg)	2.799

Primary Barcode details	5012004015848
Secondary Barcode details	N/A

#### Photographic Standard





**REVISION HISTORY**

<b>Date</b>	<b>Issue No:</b>	<b>Reason for amendment</b>
01/04/2014	1	New line
29/04/2014	2	Photographic standard added
12/05/2015	3	Cheese Cellar logo changed to Harvey & Brockless
10/10/2016	4	Specification reviewed




w's milk


g evenly through it.
fresh and acidic blue veining has a
nning evenly isty.
epending on age. ng the cheese









Component Weight (g)
0.3
156




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**not hear from you**

