

PRODUCT NAME S1 – EXTRA MATURE WHITE CHEDDAR

PHYSICAL ASSESSMENT

APPEARANCE: The cheese will be uniform, firm and close and free from visible moisture. It will be a pale yellow to straw colour and an even shaped block with no missing corners, possess no blemishes or contain foreign bodies.

TEXTURE: The cheese will have a firm texture which breaks down and becomes creamy when rubbed between the fingers. There is no real change to texture during its life.

FLAVOUR: Flavour strength 5. The cheese will have a mature rounded savoury taste which melts to give a lasting creamy flavour with slight acid undertones and buttery notes. There will be no off or farmhouse flavours.

AROMA: Initially the cheese will have a sweet, creamy, nutty aroma which develops on the nose. Later in life this develops into a stronger more intense and savoury lingering aroma with no off or farmhouse notes.

MICROBIOLOGICAL STANDARDS

20kg block

Test	Target	*Reject
Enterobacteriaceae	<10 cfu/g	>10 cfu/g
*Yeast	<100 cfu/g	>1,000 cfu/g
*Mould	<100 cfu/g	>1,000 cfu/g
E. Coli	<10 cfu/g	>10 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Coagulase positive staphylococci, including staphylococcus aureus (staphs)	<20 cfu/g	>100 cfu/g
Listeria	Absent in 25g	Absent in 25g

Flow wrap

Test	Target	*Reject
Enterobacteriaceae	<10 cfu/g	>100 cfu/g
*Yeast	*<1,000 cfu/g	>10,000 cfu/g
*Mould	*<100 cfu/g	*>1,000 cfu/g
E. Coli	<1 cfu/g	>10 cfu/g
Salmonella	Absent in 25g	Present in 25g
Coagulase positive staphylococci, including staphylococcus aureus (staphs)	<20 cfu/g	>50 cfu/g
Listeria	Absent in 25g	Present in 25g

Catering line

Test	Target	Reject
Enterobacteriaceae	<10 cfu/g	>100 cfu/g
*Yeast	<1,000 cfu/g	>10,000 cfu/g
*Mould	<100 cfu/g	>10,000 cfu/g
E. Coli	<1 cfu/g	>10 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Listeria	Absent in 25g	Absent in 25g

CHEMICAL INFORMATION – TARGETS

FAT	34.0%
MOISTURE	36.0%
SALT	1.80%
PH	5.10

TYPICAL NUTRITIONAL INFORMATION (Information supplied by the National Dairy Council Nutritional Service)

	Per 100g
ENERGY kJ	1725
ENERGY kcals	416
FAT g	34.9
Of which SATURATES g	21.7
POLYUNSATURATES g	1.1
MONO-UNSATURATES g	9.4
CARBOHYDRATE g	<0.5
of which SUGARS g	<0.5
PROTEIN g	25.4
SALT g	1.8

INGREDIENTS

Ingredient	% of Total	Supplier	Country of origin
Milk	98.10	Farm Assured UK Milk	UK
Salt	1.80	Brenntag	UK
Starter culture (Milk)	0.09	Wyke Farms Ltd., Chr.Hansen, DSM	UK, The Netherlands, Denmark, France, Australia, USA
Rennet (microbial)	0.01	Chr. Hansen	Denmark

For allergens, see ingredients in bold

DIETARY INFORMATION AND INTOLERANCE DATA

GM information	Yes /No	Comments
Does this product contain any genetically modified ingredients or processing aids?	No	

Suitability Information	Yes / No	Comments
Vegetarians	Yes	
Vegans	No	Contains cows' milk
Coeliacs	Yes	
Organic	No	This product itself is not Organic certified
Halal	Yes	

Allergen Declaration – Contains	Yes /No	Comments
Nuts and/or product thereof	No	
Peanuts and/or product thereof	No	
Milk and/or product thereof	Yes	Contains cows' milk
Egg and/or product thereof	No	
Crustaceans and/or product thereof	No	
Molluscs and/or product thereof	No	
Fish and/or product thereof	No	
Soya and/or product thereof	No	
Gluten and/ or product thereof	No	
Sesame seeds and/or product thereof	No	
Sulphites and sulphur dioxide (at any level)	No	
Celery, celeriac and/or product thereof	No	
Mustard and/or product thereof	No	
Lupin and/ or product thereof	No	

Free From Declaration	Yes /No	Comments
Artificial colours	Yes	
Natural colours	Yes	
Artificial flavours	Yes	
Natural/ Natural identical flavours	Yes	
Preservatives	No	Salt
Antioxidant	Yes	
Additives	No	E535 - Anti caking agent in salt (<1ppm in finished product)
Benzoates	Yes	
Meat and/or meat products	Yes	
Animal products or by-products	No	Contains cows' milk

***PACKAGING INFORMATION**

20kg block: Vacuum packed - BOPA / PE / EVOH
Catering line: Vacuum packed – PE Polyethylene
Flow wrap: Zip pack 60% CO2 / 40% Nitrogen – OPA / EVOH PE
Pillow pack 100% Nitrogen – PA / EVOH / PE

Outer Case – SRP, Cardboard box

FINISHED PRODUCT

Shelf-life	84 Days from packing date
Minimum life on delivery	Day of delivery plus 56 days
Storage conditions	keep refrigerated

Warranty

We hereby warrant that all foods, ingredients and packaging supplied by Wyke Farms Ltd. shall comply with all relevant UK and European legislation and statutes including all regulations, statutory instruments, Directives, Orders, Decisions or other requirements made thereafter.

Received by Customer (please sign and return to confirm Technical approval):

Company Name:..... **Signature**.....

Position held in company:..... **Print name:**.....