



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Port Wine Cheese

LEGAL NAME: Cheddar

Date of Issue: 23/01/2012

MANUFACTURED BY: Singletons Dairy Ltd

Singletons Dairy Ltd
Mill Farm
Preston Road
Longridge
PR3 3AN
01772 782112



Version 1

SINGLETONS PROVENANCE

Singletons Dairy Ltd is now into its 4th generation of family management. Cheeses are made in our PDO dairy using traditional methods of cheese making, maturation, and blending. Manufactured, stored and packed on site our dedicated team along with an independent grader, grade the product through the process of maturation only releasing for sale when the body, texture and flavour profiles meet with the high standard of specification. Only the finest and freshest ingredients are used

PRODUCT PROVENANCE

This cheese is pleasing to the eye as well as the palette. Goes well on a cheese board with a cool glass of peroni.

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- Appearance: Burgandy smooth
- Body/Texture: Smooth and Blended
- Colour: Burgandy
- Taste: A Subtle blend of cheese with port
- Mouth feel: Smooth
- Age at Despatch: 4 months

(2) INGREDIENTS (raw materials):

Raw Material:	Supplier:	Ingredient:
Cow's Milk	Bowland Fresh	98.4%
Salt	British Salt	1.6%
Microbial Rennet	DSM	Trace
Starter Culture	Cargill's	Trace

Cheese	Singletons	98.23%
Water	Singletons	1.3%
Port		0.32%
Potassium Sorbate	Gelpeke & Bate	Trace
Carmin Liquid	Forrester wood	Trace

- #### (3) PROCESS DETAILS: Made from pasteurised cow's milk. Pasteurised to a minimum of 71.9°C for 15 seconds. All operations meet UK and EC food industry legislation, including EC Regulation No 852/2004, EC Regulation No 178/2002, The Food Hygiene (England) Regulations 2006, The Food Safety Act 1990 incorporating HACCP.

The curd is pressed into moulds, vacuum packed and mature.

(4) METAL DETECTION:

Dairy Packing	5.0mm ferrous	5.0mm non ferrous	6.0mm stainless steel
Bulk Packing	2.0mm ferrous	3.5mm non ferrous	5.0mm stainless steel
Parchment Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Cubing Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Slicing Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Grating Line	3.0mm ferrous	4.0mm non ferrous	5.0mm stainless steel

(5) FINISHED PRODUCT STANDARDS:

(a) CHEMICAL:

	Min	Max
pH	5	6
Moisture %		39
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) Microbiological

cfu/g	LIMIT	METHODS
E. Coli	<10 Cfu/g	Evaluation of Oxoid Selective E-coli/Coliform Chromogenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
Staph. Aureus	<20 Cfu/g	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
Yeast & Mould	<10 ⁵ Cfu/g	In house method. PHLS Practical Food Microbiology 3rd Edition, Edited by D.Roberts and M.Greenwood 2003 Blackwell Publishing.
Listeria spp.	Absent in 25g	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp.	Absent in 25g	Based on: BS EN ISO 6579:2002 + A1:2007.
Coliforms	<100 Cfu/g	Oxoid Manual online: Brilliance E.coli / Coliform Selective Agar CM1046. Evaluation of Oxoid Selective E.coli/Coliform Chromogenic Medium Using Pure Cultures. Baylis C, Green R, Presland F, Baalham T. CCFRA. Oxoid Folio 866 - July 2003.

(6) **NUTRITIONAL INFORMATION PER 100g**

		Per 100g	%
Energy	kJ	1545	
	kcal	373	
Protein, g		23.3g	23
Carbohydrate, g		0.1g	0
Of which is sugars		0.1g	0
Fat, g		31.0g	31
Of which saturates		19.4g	19
Monosaturates		9.0g	9
Polyunsaturated		0.9g	0
Fibre		0g	0
Sodium		590mg	Trace
Vitamin A		361µ	Trace
Riboflavin		0.45mg	Trace
Calcium		560mg	Trace
Potassium		85mg	Trace
Cholesterol		90mg	Trace

(7) **PACKAGING AND PALLETISATION:**

Size	Case size	Barcode Unit	Barcode Case	Packaging Weight	Case Weight	Case Dimensions	Unit Dimensions	Cases per layer	Layers per pallet	Cases per pallet	Microns
1.25kg	4 x 1.25kg	5021294000458	05021294400456	Shrink Bag 12g	Box 124g	235mm x 230mm x 100mm	200mm x 100mm x 65mm	20	15	300	52
200g	12 x 200g	5021292102459	05021294102466	Parchment wrap 3g	Box 99g	235mm x 175mm x 95mm	90mm x 90mm x 20mm	26	10	260	52
4kg	1 x 4kg										

- (8) **TEMPERATURE:** Ambient Maturation <10
 Supply Chain Temperature <5
 Storage Temperature after receipt <5

(9) FREE FROM INFORMATION:

FREE FROM	YES	NO	
NUTS(& derivatives)	√		
PEANUTS(& derivatives)	√		
SESAME SEEDS	√		
SHELLFISH	√		
CRUSTACEA	√		
MOLLUSCS	√		
FISH(& derivatives)	√		
EGGS(& derivatives)	√		
MILK(& derivatives inc lactose)		√	Cow's milk
SOYA(& derivatives)			
CEREALS(containing gluten& derivatives)			
CELERY(& derivatives)	√		
MUSTARD(& derivatives)	√		
LUPIN	√		
SULPHUR DIOXIDE	√		
GMO	√		
SUITABLE FOR			
VEGANS		√	
VEGETARIANS		√	
KOSHER		√	
HALAL		√	
ORGANIC		√	

ADDITIVES	Yes	No	
This product contains genetically modified ingredients		√	
This product contains fermentation products and/or enzymes manufactured using genetically modified organisms		√	
This product contains preservatives	√		E202
This product contains natural colour		√	
This product contains artificial colour		√	
This product contains natural flavourings		√	
This product contains artificial flavourings		√	
This product contains antioxidants		√	
This product contains added salt	√		
Is the product packaged in a protective atmosphere	√		Parchment only

Allergen Advise: Contains Pasteurised Cow's Milk

Signed: Babu J A
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