



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Parlick Fell Cheese

LEGAL NAME: Parlick Fell

Date of Issue: 23/01/2012



MANUFACTURED BY: Singletons Dairy Ltd

Singletons Dairy Ltd
Mill Farm
Preston Road
Longridge
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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

A Traditional Sheep's milk cheese made with fresh sheep's milk from a single flock grazed on Parlick fell. Matured to perfection

Country of Origin / Manufacture: UK

(1) **PRODUCT ATTRIBUTES:**

- **Appearance:** Hard pressed
- **Body/Texture:** Semi soft/Hard pressed
- **Colour:** Bright white
- **Taste:** Pleasant tangy
- **Mouth feel:** Semi soft/Slightly crumbly
- **Age at Despatch:** 10 months



(2) **INGREDIENTS (raw materials):**

Raw Material:	Country of Origin:	Ingredient:
Sheep's Milk	UK	98.4%
Salt	UK	1.6%
Microbial Rennet	Holland	Trace
Starter Culture	USA	Trace

(3) **PROCESS DETAILS:** Made from pasteurised sheep'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 matured.

(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 %		45
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) MICROBIOLOGICAL: HARD CHEESE

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 ⁴ Cfu/g	In house method. PHLS Practical Food Microbiology 3rd Edition, Edited by D.Roberts and M.Greenwood 2003 Blackwell Publishing.
Listeria spp. In 25g	Absent in	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on: BS EN ISO 6579:2002 + A1:2007.
Coliforms	<1000 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	1498 361	
Protein, g	23	23
Carbohydrate, g	3	3
Of which is sugars	0.40	0.4
Fat, g	29.4	29
Trans Fat	2	2
Of which saturates	18	18
Monosaturates	7	7
Polyunsaturated	1	1
Fibre	0.6	Trace
Sodium	0.620g	Trace
Vitamin A	260µ	n/a
Vitamin C	0.2mg	Trace
Calcium	990mg	Trace
Nitrogen	4g	4
Cholesterol	119mg	Trace
Iron	0.24mg	Trace
Ash	4g	4

(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
150g wedge	8 x 150g	5021294104767	05021294104989	3g	99g	235mm x 175mm x 95mm	325mm x 75mm x 135mm	26	10	260	52
1.1kgring (yellow wax)	2 x 1.1kg	5021294106662	05021294206669	5g	124g	235mm x 235mm x 85mm	200mm x 100mm x 65mm	20	10	200	n/a
2.25kg (yellow Wax)	2 x 2.25kg	5021294106389	05021294206386	7g	180g	300mm x 190mm x 100mm	108mm x 80mm	20	10	200	n/a

(8) **RECOMMENDED MAXIMUM SHELF LIFE FROM DATE OF PACKING:**

- 12 weeks

(9) **TEMPERATURE:** Maturation <10
Supply Chain Temperature <5
Storage Temperature after receipt

(10) **FREE FROM INFORMATION:**

FREE FROM	YES	NO	
NUTS(& derivatives)	√		
PEANUTS(& derivatives)	√		
SESAME SEEDS	√		
SHELLFISH	√		
CRUSTACEA	√		
MOLLUSCS	√		
FISH(& derivatives)	√		
EGGS(& derivatives)	√		
MILK(& derivatives inc lactose)		√	Sheep's milk
SOYA(& derivatives)	√		
CEREALS(containing gluten& derivatives)	√		
CELERY(& derivatives)	√		
MUSTARD(& derivatives)	√		
LUPIN	√		
SULPHUR DIOXIDE	√		
GMO	√		
SUITABLE FOR			
VEGANS		√	
VEGETARIANS	√		Microbial rennet
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		√	
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 Advice: Contains Pasteurised Sheeps's Milk

Signed: Babu J A
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