



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Farmhouse Cheddar Cheese

LEGAL NAME: Cheddar

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 Strong farmstead cheddar. Matured to perfection

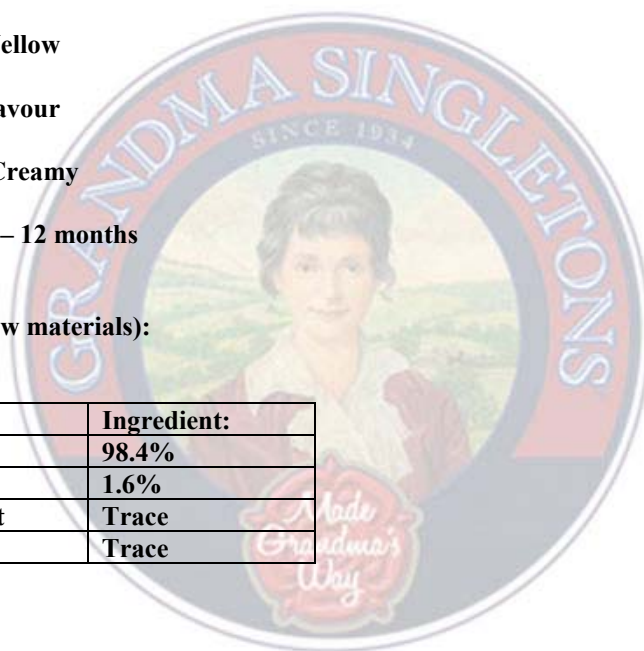
Country of Origin / Manufacture: UK

(1) **PRODUCT ATTRIBUTES:**

- **Appearance: Hard Pressed / Firm Bodied**
- **Body/Texture: Hard / Smooth**
- **Colour: Even Pale Yellow**
- **Taste: Clean Full Flavour**
- **Mouth feel: Hard / Creamy**
- **Age at Despatch: 10 – 12 months**

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

Raw Material:	Ingredient:
Cow's Milk	98.4%
Salt	1.6%
Microbial Rennet	Trace
Starter Culture	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 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 %		39
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) MICROBIOLOGICAL: Hard Cheese

cfu/g	LIMIT	METHODS
E. Coli	<100 Cfu/g	Evaluation of Oxoid Selective E-coli/Coliform Chromagenic 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 25g	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on : BS EN ISO 6579:2002 + A1:2007.
Coliforms	<10 ³ 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	1708	
	kcal	412	
Protein, g		25.5g	25
Carbohydrate, g		0.1g	0
Of which is sugars		0.1g	0
Fat, g		34.4g	34
Of which saturates		21.7g	22
Monosaturates		9.4g	9
Polyunsaturated		1.4g	1
Fibre		0g	0
Sodium		670mg	Trace
Vitamin A		336	Trace
Riboflavin		0.42mg	Trace
Calcium		740mg	Trace
Potassium		79mg	Trace
Cholesterol		100mg	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
150g	10 x 150g slice	5021294106136	05021294106143	14g	117g	190mm x 133mm x 200mm	200mm x 133mm x 18mm				
3kg	1 x 3kg black wax	5021294000281	05021294100288	7g	124g	235mm x 230mm x 100mm	215mm x 100mm	20	10	200	n/a

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

- 12 weeks

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

(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)		√	Cow's milk
SOYA(& derivatives)	√		
CEREALS(containing gluten& derivatives)	√		
CELERY(& derivatives)	√		
MUSTARD(& derivatives)	√		
LUPIN(& derivatives)	√		
SULPHUR DIOXIDE & SULPHATES BELOW 10PPM	√		
SULPHUR DIOXIDE & SULPHATES ABOVE 10PPM	√		
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 Advise: Contains Pasteurised Cow's Milk

Signed: Babu J A
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