



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Vintage Cheddar Cheese



LEGAL NAME: Cheddar

Date of Issue: 23/01/2012

MANUFACTURED BY:

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



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 cheddar cheese made with Bowland fresh milk. Matured to perfection

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- Appearance: firm bodied
- Body/Texture: Hard pressed / Firm
- Colour: Even pale yellow
- Taste: Creamy
- Mouth feel: Semi soft leaves no bitter after taste
- 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 cows 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	<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	<10⁴ 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	kj kcal	1708	
		412	
Protein, g		25g	25
Carbohydrate, g		0.1g	Trace
Of which is sugars		0.1g	Trace
Trans Fat		1g	1.4
Fat, g		34g	34
Of which saturates		22g	22
Monosaturates		9g	9
Polyunsaturated		1g	1
Fibre		0	0
Sodium		670mg	Trace
Vitamin A		336µ	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
5kg	4 x 5kg	5021294104392	05021294404393	18g	279g	295mm x 190mm x 370mm	280mm x 160mm x 80mm	10	5	50	52
2.5kg	8 x 2.5kg	5021294104385	05021294804384	12g	279g	295mm x 190mm x 370mm	280mm x 80mm x 80mm	10	5	50	52
200g	10 x 200g	5021294102800	05021294105597	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
2.5kg	2 x 2.5kg	5021294104385	05021294204382	12g	180g	300mm x 190mm x 100mm	280mm x 80mm x 80mm	20	10	200	52

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

- 12 weeks

(9) TEMPERATURE: 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)		√	Cows 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 Cow's Milk

Signed: Babu J A
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