



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Apple Pie Cheese



LEGAL NAME: Wensleydale

Date of Issue: 23/01/2012

MANUFACTURED BY: Singletons Dairy Ltd

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

Blended with fructose, apple flakes, and raisins and dusted with cinnamon on the outside. This gives it the distinctive flavour of fresh, creamy apple pie. A fantastic dessert cheese.

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- **Appearance:** Even distribution of fruits. Even coating of cinnamon
- **Body/Texture:** Smooth with fruit flakes and pieces
- **Colour:** Cream / brown
- **Taste:** apple pie
- **Mouth feel:** Creamy / Sweet / Smooth
- **Age at Despatch:** 2 – 6 weeks

(2) INGREDIENTS (raw materials):

Raw Material:	Ingredient:
Cow's Milk	98.4%
Salt	1.6%
Microbial Rennet	Trace
Starter Culture	Trace

Wensleydale	84%
Apple Flakes	7%
Raisins	5%
Fructose	4%
Cinnamon	Trace
Citric Acid	Trace
Preservative (E202)	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	4.5	5
Moisture %		44
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) MICROBIOLOGICAL: Blended

cfu/g	LIMIT	METHODS
E. Coli	<10 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 ⁵ 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	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	1447
	kcal	347
Protein, g	15g	15
Carbohydrate, g	26g	26
Of which is sugars	21g	21
Fat, g	22g	22
Trans Fat	1g	1
Of which saturates	14g	14
Monosaturates	5g	5
Polyunsaturated	0.41g	0
Fibre	3g	3
Sodium	0.216g	0
Vitamin A	661µ	Trace
Vitamin C	2 mg	Trace
Calcium	430mg	Trace
Nitrogen	2g	2
Cholesterol	67mg	Trace
Iron	5 mg/kg	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
1.1kg	2 x 1.1kg	5021294104606	05021294204610	Shrink Bag 12g	Box 124g	235mm x 235mm x 85mm	210mm x 105mm x 65mm	20	15	300	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(& derivatives)	√		
SULPHUR DIOXIDE & SULPHITES BELOW 10PPM	√		
SULPHUR DIOXIDE & SULPHITES 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	√		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 Advice: Contains Pasteurised Cow's Milk

Signed: Babu J A
Technical Manager
TEL: 01772 782112
FAX: 01772 785372