



*Family cheese makers since 1934*

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## PRODUCT SPECIFICATION FOR:

*Grandma Singletons Apricot Cheese*

**LEGAL NAME:** Wensleydale

**Date of Issue:** 23/01/2012



**MANUFACTURED BY:** Singletons Dairy Ltd



Singletons Dairy Ltd  
Mill Farm  
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Version 1

## SINGLETONS PROVENANCE

Singletons Dairy Ltd is now into its 4<sup>th</sup> 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 sugar, Apricots and flavouring giving this cheese a nice, sweet, fresh taste.

**Country of Origin / Manufacture:** UK

### (1) **PRODUCT ATTRIBUTES:**

- **Appearance:** Even distribution of fruits.
- **Body/Texture:** Smooth and less structured
- **Colour:** Cream / Orange
- **Taste:** Fresh, Apricots
- **Mouth feel:** Creamy / Sweet / Smooth
- **Age at Despatch:** 3 – 6 weeks

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

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

Cheese	78%
Apricots	14%
Fructose	8%
Apricot flavour	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 <sup>5</sup> 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	<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	1523
	kcal	366
Protein, g	17.69g	18
Carbohydrate, g	12.24g	12
Of which is sugars	10.76g	11
Fat, g	27.40g	27
Of which saturates	17.87g	18
Monosaturates	6.75g	7
Polyunsaturated	0.55g	1
Fibre	0.96g	1
Sodium	0.230g	0
Vitamin A	579.00µ	Trace
Vitamin C	1.7mg	Trace
Calcium	558.0mg	Trace
Nitrogen	2.83g	Trace
Cholesterol	80.5mg	Trace
Iron	4.9mg/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	5021294104620	05021294204634	Shrink Bag 12g	Box 124g	235mm x 230mm x 100mm	210mm x 105mm x 65mm	20	15	300	52
200g	10 x 200g	5021294105702	05051294105719	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	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:**

<b>FREE FROM</b>	<b>YES</b>	<b>NO</b>	
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 & SULPHITES BELOW 10PPM			
SULPHUR DIOXIDE & SULPHITES ABOVE 10PPM		√	
GMO	√		
<b>SUITABLE FOR</b>			
VEGANS		√	
VEGETARIANS	√		Microbial rennet
KOSHER		√	
HALAL		√	
ORGANIC		√	

<b>ADDITIVES</b>	<b>Yes</b>	<b>No</b>	
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	√		<b>Parchments only</b>

**Allergen Advise: Contains Pasteurised Cow's Milk, Sodium Dioxide (so2)**

**Signed: Babu J A**  
**Technical Manager**  
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