



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Sticky Toffee Cheese

LEGAL NAME: Cheddar

Date of Issue: 23/01/2012



MANUFACTURED BY: Singletons Dairy Ltd



Singletons Dairy Ltd
Mill Farm
Preston Road
Longridge
PR3 3AN
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

Using traditional Cartmel Sticky Toffee sauce. Blended to perfection. Using the finest & freshest ingredients make this cheese a great alternative to a sweet. Great on anybody's cheese board

Country of Origin / Manufacture: UK

(1) **PRODUCT ATTRIBUTES:**

- **Appearance:** Golden brown and speckled due to the added ingredients
- **Body/Texture:** smooth, soft
- **Colour:** Golden brown
- **Taste:** Toffee fudge
- **Mouth feel:** smooth, soft, moist and crunchy
- **Age at Despatch:** 6 months

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

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

Cheese	73%
Toffee Sauce	8%
Chopped Dates	6%
Golden Syrup	5.5%
Toffee Chips	4.5%
Raisins	3%

- (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 mature.

(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: BLENDED CHEESE

cfu/g	LIMIT	METHODS
E. Coli	<100 Cfug	Evaluation of Oxoid Selective E-coli/Coliform Chromagenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
Staph. Aureus	<20 Cfug	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
Yeast & Mould	<10 ⁵ Cfug	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 ⁴ Cfug	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	1676	
	403	
Protein, g	18g	18
Carbohydrate, g	19g	19
Of which is sugars	15g	15
Fat, g	28g	28
Of which saturates	19g	19
Monosaturates	7g	7
Polyunsaturated	0.49g	Trace
Fibre	1g	1
Sodium	0.468g	Trace
Vitamin A	207µ	Trace
Nitrogen	3g	3
Calcium	634mg	Trace
Iron	7mg/kg	Trace
Cholesterol	93mg	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	5021294104743	O5021294204757	Shrink Bag 12g	Box 124g	235mm x 235mm x 85mm	210mm x 105mm x 55mm	20	15	300	52

(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)		√	Contains Soya
CEREALS(containing gluten& derivatives)		√	Contains Wheat
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		√	

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, Soya and Wheat

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