



*Family cheese makers since 1934*

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**PRODUCT SPECIFICATION FOR:**

*Grandma Singleton's Organic Mild White Cheddar Cheese*

**LEGAL NAME: Cheddar**

**Date of Issue: 26/07/2012**



**MANUFACTURED BY: Singletons Dairy Ltd**

Singletons Dairy Ltd  
Mill Farm  
Preston Road  
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**Version 1**

## SINGLETONS PROVENANCE

Singletons Dairy select the finest organic cheeses from dairies around the UK. These cheeses are then packed at our fully certified organic packing plant at Mill Farm. Singletons offer handy deli sized packs of 2.5 kilo, fixed weight pre-packs in shelf ready packing (10x200gr) and for the ultimate convenience Singletons also slice organic cheeses in 150gr portion packs.

A full range of organic cheeses made grandmas way.

## PRODUCT PROVENANCE

A traditional Organic cheddar cheese.

Country of Origin / Manufacture: UK

### (1) PRODUCT ATRIBUTES:

- 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: 4 months

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

Raw Material:	Ingredient:
Organic Milk	97.7
Salt	1.8
Starter	0.5
Rennet (sodium Benzoate free)	0.01

- (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
<b>E. Coli</b>	<b>&lt;10 Cfu/g</b>	Evaluation of Oxoid Selective E.coli/Coliform Chromogenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
<b>Staph. Aureus</b>	<b>&lt;20 Cfu/g</b>	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
<b>Yeast &amp; Mould</b>	<b>&lt;10 Cfu/g</b>	In house method. PHLS Practical Food Microbiology 3rd Edition, Edited by D.Roberts and M.Greenwood 2003 Blackwell Publishing.
<b>Listeria spp. In 25g</b>	<b>Absent</b>	FDA Bacteriological Analytical Manual online Jan 2001.
<b>Salmonella spp. In 25g</b>	<b>Absent</b>	Based on: BS EN ISO 6579:2002 + A1:2007.
<b>Enterobacteriaceae</b>	<b>&lt;10 Cfu/g</b>	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		25g	25
Carbohydrate, g		0.1g	Trace
Of which is sugars		0.1g	Trace
Trans Fat		1.90	1.9
Fat, g		34.4g	34
Of which saturates		21.7g	22
Monosaturates		9.4g	9
Polyunsaturated		1.4g	1
Fibre		0	0
Sodium		670mg	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
2.5kg	2 x 2.5kg	5021294106273	05021294206287	12g	279g	300mm x 190mm x 100mm	280mm x 80mm x 80mm	20	10	200	52
200g	10 x 200g	5021294106334	05021294106341	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
150g	10 x 150g	5021294106150	05021294106167	14g	117g	190mm x 133mm x 200mm	200mm x 133mm x 18mm				

- (8) TEMPERATURE: Maturation <10  
 Supply Chain Temperature <5  
 Storage Temperature after receipt <5

(9) 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	√		
<b>SUITABLE FOR</b>			
VEGANS		√	
VEGETARIANS	√		Microbial rennet
KOSHER		√	
HALAL		√	
ORGANIC	√		
COELIACS	√		

<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		√	
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**  
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