



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons White Cheddar Black Pepper Cheese

LEGAL NAME: Cheddar

Date of Issue: 23/01/2012



MANUFACTURED BY: Singletons Dairy Ltd



Singletons Dairy Ltd
Mill Farm
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Longridge
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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

A traditional cheddar cheese made with Bowland fresh milk with the added flavour of cracked black pepper to make this a fantastic tasting cheese. Great with a chilled glass of pinot grigio

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- **Appearance:** Black speckled cheese
- **Body/Texture:** Hard pressed / Firm
- **Colour:** Even pale yellow with black speckles
- **Taste:** Creamy and peppery
- **Mouth feel:** Semi soft leaves no bitter after taste
- **Age at Despatch:** 4 months



(2) INGREDIENTS (raw materials):

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

Cheese	98.82%
Cracked black pepper	1.18%

- (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 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 Cfug	Evaluation of Oxoid Selective E-coli/Coliform Chromogenic 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	<10⁴ 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	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on: BS EN ISO 6579:2002 + A1:2007.
Coliforms	<1000 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	kj kcal	1758	
		424	
Protein, g		23g	23
Carbohydrate, g		4g	4
Of which is sugars		0.1g	0
Fat, g		35g	35
Of which saturates		23g	23
Monosaturates		8g	8
Polyunsaturated		1g	1
Fibre		0g	0
Sodium		1g	1
Vitamin A		420µg	N/A
Iron		0.38mg	N/A
Calcium		800mg	N/A
Vit C		0mg	N/A
Cholesterol		107mg	N/A

(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	5021294104026	05021294204030	Shrink Bag 12g	Box 124g	235mm x 235mm x 85mm	210mm x 105mm x 65mm	20	15	300	52
150g	10 x 150g	5021294106297	05021294106303	14g	117g	190mm x 133mm x 200mm	200mm x 133mm x 18mm				
200g	10 x 200g	5021294105887	05021294105894	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 <

(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)	√		
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 Advise: Contains Pasteurised Cow's Milk

Signed: Babu J A
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