



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Blueshire Cheese

LEGAL NAME: Double Gloucester

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. Made in our PDO dairy using traditional methods of cheese making, maturation, and blending. Only the finest and freshest ingredients are used.

Manufacture, 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

PRODUCT PROVENANCE

A distinctive blend of Double Gloucester with Blue Stilton

Country of Origin / Manufacture: UK

(1) **PRODUCT ATTRIBUTES:**

- **Appearance:** Even layers of blue stilton
- **Body/Texture:** Rich, Creamy, Rounded
- **Colour:** Orange/Blue
- **Taste:** Stilton
- **Mouth feel:** Creamy / Smooth
- **Age at Despatch:** 4 months

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

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

Cheese	95%
Blue Stilton	5%

- (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 %		44
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) MICROBIOLOGICAL: Blended

cfu/g	LIMIT	METHODS
E. Coli	<10 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	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on : BS EN ISO 6579:2002 + A1:2007.
Coliforms	<100 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	1676 404	
Protein, g		24g	24
Carbohydrate, g		0.1g	0
Of which is sugars		0.1g	0
Fat, g		34g	34
Of which saturates		21g	21
Monosaturates		10g	10
Polyunsaturated		1g	1
Fibre		0g	0
Sodium		590mg	Trace
Vitamin A		378µg	Trace
Riboflavin		0.45mg	Trace
Calcium		660mg	Trace
Potassium		79mg	Trace
Cholesterol		90mg	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
2kg	2 x 2kg	5021294104644	05021294204658	Shrink Bag 21g	Box 124g	255mm x 255mm x 85mm	250mm x 250mm x 75	20	10	200	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)		√	Cow's milk
SOYA(& derivatives)	√		
CEREALS(containing gluten& derivatives)	√		
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		√	
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	√		Annatto
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	√		

Allergen Advice: Contains Pasteurised Cow's Milk

Signed: Babu J A
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