



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Jalapeno & Garlic 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 lovely blend of jalapeno peppers with added garlic give this product a hot spicy mouth feel. Ideal on a burger with a nice bottle of peroni.

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- Appearance: Green, speckled
- Body/Texture: Smooth and less structured
- Colour: Green
- Taste: Jalapeno peppers, Garlic
- Mouth feel: Smooth, hot and spicy
- 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

Cheddar	96.21
Water	1.9%
Jalapeno	1.2%
Garlic Essence	0.6%
Potassium Sorbet	0.09%

- #### (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	<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.	Absent in 25g	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp.	Absent in 25g	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	1676	
	kcal	404	
Protein, g		24.6g	25
Carbohydrate, g		0g	0
Of which is sugars		0g	0
Fat, g		34g	34
Of which saturates		21.3g	21
Monosaturates		9.9g	10
Polyunsaturated		0.1g	0
Fibre		0	0
Sodium		0	n/a
Vitamin A		336 IU	n/a
Riboflavin		0.42mg	n/a
Calcium		740mg	n/a
Potassium		79mg	n/a
Cholesterol		100mg	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
200g	10 x 200g	521294105740	05021294105757	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410
1.1kg	2 x 1.1kg	5021294103104	05021294203118	Shrink Bag 12g	Box 124g	235mm x 235mm x 85mm	210mm x 105mm x 55mm	20	15	300
150g	10 x 150g	5021294106310	05021294106327	14g	117g	190mm x 133mm x 200mm	200mm x 133mm x 18mm			

(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)			
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
Technical Manager
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