



*Family cheese makers since 1934*

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**PRODUCT SPECIFICATION FOR:**

*Grandma Singleton's Sage Derby Cheese*

**LEGAL NAME:** Cheddar

**Date of Issue:** 23/01/2012



**MANUFACTURED BY:** Singletons Dairy Ltd



Singletons Dairy Ltd  
Mill Farm  
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**Version 1**

## SINGLETONS PROVENANCE

Singletons Dairy Ltd is now into its 4<sup>th</sup> 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 nice blend of dried sage and spinach extract make this a delicious cheese. Good on a cheese board with a nice glass of chilled white wine.

Country of Origin / Manufacture: UK

### (1) PRODUCT ATTRIBUTES:

- **Appearance:** Speckled and Marbled
- **Body/Texture:** Smooth and less structured
- **Colour:** Green
- **Taste:** Sage
- **Mouth feel:** Smooth and semi soft
- **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	99.27%
Water	0.5%
Sage	0.2%
Spinach Extract	0.03%

- (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 Cfu/g	Evaluation of Oxoid Selective E-coli/Coliform Chromogenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
Staph. Aureus	<20 Cfu/g	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
Yeast & Mould	<10 <sup>5</sup> Cfu/g	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 <sup>4</sup> Cfu/g	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	1752
	kcal	422
Protein, g	24g	24
Carbohydrate, g	3g	3
Of which is sugars	0.1g	0
Fat, g	35g	35
Of which saturates	23g	23
Monosaturates	8g	8
Polyunsaturated	1g	1
Fibre	1g	1
Sodium	1g	1
Vitamin A	263mg	Trace
Calcium	880mg	Trace
Vitamin C	0mg	Trace
Cholesterol	109mg	Trace
Iron	1mg	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
200g	10 x 200g	5021294102435	05021294105658	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
4kg Wheel	1 x 4kg	5021294000441	05021294100448	16g	178g	255mm x 255mm x 85mm	250mm x 250mm x 75mm	20	10	200	52
1.1kg	2 x 1.1kg	5021294000434	05021294200438	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:**

<b>FREE FROM</b>	<b>YES</b>	<b>NO</b>	
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	√		
<b>SUITABLE FOR</b>			
VEGANS		√	
VEGETARIANS	√		Microbial rennet
KOSHER		√	
HALAL		√	
ORGANIC		√	

<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	√		<b>E202</b>
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	√		<b>Parchment only</b>

**Allergen Advise: Contains Pasteurised Cow's Milk**

**Signed: Babu J A**  
**Technical Manager**  
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