



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Stripey Jack Cheese



LEGAL NAME:

Date of Issue: 23/01/2012

MANUFACTURED BY: Singletons Dairy Ltd



Singletons Dairy Ltd
Mill Farm
Preston Road
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 nice blend of different cheeses in to One. Looks superb on a cheese board. Serve with a chilled glass of red wine.

Country of Origin / Manufacture: UK

(1) PRODUCT ATTRIBUTES:

- **Appearance: Layers of different cheese**
- **Body/Texture: Smooth and Blended**
- **Colour: Multi Coloured**
- **Taste: A Subtle Blend of different cheeses in one**
- **Mouth feel: Smooth**
- **Age at Despatch: 4 months**

(2) INGREDIENTS (raw materials):

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

White Cheddar	40%
White Cheshire	20%
Red Leicester	20%
Double Gloucester	20%

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

(b) **MICROBIAL: BLENDED CHEESE**

cfu/g	LIMIT	METHODS
E. Coli	<100 Cfu/g	Evaluation of Oxoid Selective E-coli/Coliform Chromagenic 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	<10⁵ 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	<10⁴ 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	1642
	kcal	396
Protein, g	24g	24
Carbohydrate, g	3g	3
Of which is sugars	0.1g	0
Fat, g	32g	32
Of which saturates	21g	21
Monosaturates	8g	8
Polyunsaturated	1g	1
Trans Fat	1g	1
Fibre	1g	1
Sodium	1g	1
Vitamin A	293mg	Trace
Calcium	880mg	Trace
Vitamin C	0mg	Trace
Cholesterol	101mg	Trace
Iron	0.32mg	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	5021294102473	05021294105672	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	3g
2kg	2 x 2kg	5021294000397	05021294200391	Shrink bag 21g	Box 124g	255mm x 255mm x 85mm	250mm x 250mm x 75mm	20	10	200	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:

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	√		E202
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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