



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Coloured Cheshire Cheese

LEGAL NAME: Cheshire

Date of Issue: 23/01/2012



MANUFACTURED BY: Singletons Dairy Ltd



Singletons Dairy Ltd
Mill Farm
Preston Road
Longridge
PR3 3AN
01772 782112

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 Cheshire cheese made with Bowland fresh milk. A nice crumbly cheese ideal on toast.

Country of Origin / Manufacture: UK

(1) PRODUCT ATRIBUTES:

- **Appearance:** Hard Pressed
- **Body/Texture:** Open texture/Crumbly
- **Colour:** Bright white even
- **Taste:** Clean and fresh
- **Mouth feel:** Crumbly
- **Age at Despatch:** 6 weeks



(2) INGREDIENTS (raw materials):

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

- (3) PROCESS DETAILS: Made from pasteurised cows 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	4.5	5
Moisture %		44
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	<10 ⁴ 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	1563
	kcal	377
Protein, g	23g	23
Carbohydrate, g	0.1g	Trace
Of which is sugars	0.1g	Trace
Fat, g	32g	32
Of which saturates	20g	20
Monosaturates	9g	9
Polyunsaturated	1g	1
Fibre	0g	0
Sodium	520mg	Trace
Vitamin A	318µ	Trace
Riboflavin	0.46mg	Trace
Calcium	560mg	Trace
Potassium	89mg	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
5kg	4 x 5kg	502129444450	05021294444450	18g	279g	295mm x 190mm x 370mm	280mm x 160mm x 80mm	10	5	50	52
2.5kg	8 x 2.5kg	5021294444467	05021294844465	12g	279g	295mm x 190mm x 370mm	280mm x 80mm x 80mm	10	5	50	52
200g	10 x 200g	5021294100868	05021294105504	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
4kg wheel	1 x 4kg	5021294444573	05021294144572	21g	124g	235mm x 230mm x 100mm	250mm x 250mm x 75mm	20	10	200	52
2.5kg	2 x 2.5kg	5021294444467	05021294244463	12g	180g	300mm x 190mm x 100mm	280mm x 80mm x 80mm	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)		√	Cows 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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