



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singletons Crumbly Lancashire Cheese

LEGAL NAME: Traditional Lancashire

Date of Issue: 23/01/2012



MANUFACTURED BY: Singletons Dairy Ltd



**Singletons Dairy Ltd
Mill Farm
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Longridge
PR3 3AN
01772 782112**

Version 1

SINGLETONS PROVENANCE

Singletons Dairy Ltd is now into its 4th generation of family management, and has the unique situation of producing the only PDO Lancashire cheese to traditional 3 day curd manufacture. Milk is sourced from local farms within the boundaries of the river Ribble and river Lune in Lancashire. The 3 day curd manufacture ensures that a total of 6 separate milkings of the local herds are incorporated in every one of our Beacon Fell cheeses. 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 crumbly cheese that is made to perfection. Graded to give the customers the quality that they are looking for from a crumbly cheese. Great on toast.

Country of Origin / Manufacture: UK

(1) PRODUCT ATRIBUTES:

- **Appearance:** Hard Pressed Cheese
- **Body/Texture:** Semi soft, creamy
- **Colour:** Even yellow colour
- **Taste:** Clean fresh creamy
- **Mouth feel:** semi – soft, creamy
- **Age at Despatch:** 8 - 16weeks

(2) INGREDIENTS (raw materials):

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

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

(b) MICROBIOLOGICAL: HARD CHEESE

cfu/g	LIMIT	METHODS
E. Coli	<100 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. 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 ³ 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	373 1545	
Protein, g	23.3g	23
Carbohydrate, g	0.1g	Trace
Of which is sugars	0.1g	Trace
Fat, g	31g	31
Of which saturates	19g	19
Monosaturates	9g	9
Polyunsaturated	1g	1
Fibre	0	0
Sodium	590mg	Trace
Vitamin A	361µg	Trace
Riboflavin	0.45mg	Trace
Calcium	560mg	Trace
Potassium	85mg	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
200g	10 x 200g	5021294100820	05021294105481	3g	99g	235mm x 175mm x 95mm	90mm x 90mm x 20mm	26	10	260
4kg wheel	1 x 4kg	5021294111185	05021294111185	21g	124g	255mm x 255mm x 85mm	240mm x 240mm x 80mm	20	10	200
5kg	4 x 5kg	5021294111147	05021294411148	18g	279g	375mm x 300mm x 195mm	280mm x 160mm x 80mm	10	5	50
2.5kg	8 x 2.5kg	5021294111154	05021294811153	12g	279g	375mm x 300mm x 195mm	280mm x 80mm x 80mm	10	5	50
2.5kg	2 x 2.5kg	5021294111154	05021294211151	12g	180g	300mm x 190mm x 100mm	280mm x 80mm x 80mm	20	10	200

(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 Advice: Contains Pasteurised Cow's Milk

Signed: Babu J A
Technical Manager
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