



*Family cheese makers since 1934*

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## PRODUCT SPECIFICATION FOR:

*Grandma Singleton's Double Gloucester Cheese*

**LEGAL NAME:** Double Gloucester

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



**MANUFACTURED BY:** Singletons Dairy Ltd



Singletons Dairy Ltd  
Mill Farm  
Preston Road  
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**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 traditional Double Gloucester cheese made with Bowland fresh milk. Firm bodied, Creamy taste. Ideal on crackers with a nice sweet white wine.

**Country of Origin / Manufacture:** UK

(1) **PRODUCT ATTRIBUTES:**

- **Appearance:** Hard pressed
- **Body/Texture:** Smooth
- **Colour:** Even golden
- **Taste:** Creamy
- **Mouth feel:** Smooth
- **Age at Despatch:** 3 months



(2) **INGREDIENTS ( raw materials):**

<b>Raw Material:</b>	<b>Ingredient:</b>
Cow's Milk	98.4%
Salt	1.6%
Annatto	0.01%
Microbial Rennet	0.01%
Starter Culture	0.01%

(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:**

	<b>Min</b>	<b>Max</b>
<b>pH</b>	<b>5</b>	<b>6</b>
<b>Moisture %</b>		<b>44</b>
<b>Fat in Dry Matter %</b>	<b>48</b>	<b>56</b>
<b>Salt</b>	<b>1.4</b>	<b>2.0</b>

<b>Zinc</b>	<b>34.30 mg / kg</b>
<b>Cadmium</b>	<b>0.10 mg / kg</b>
<b>Mercury</b>	<b>0.01 mg / kg</b>
<b>Lead</b>	<b>0.02 mg / kg</b>
<b>Arsenic</b>	<b>0.02 mg / kg</b>

(b) **MICROBIOLOGICAL: HARD CHEESE**

<b>cfu/g</b>	<b>LIMIT</b>	<b>METHODS</b>
<b>E. Coli</b>	<b>&lt;10 Cfu/g</b>	Evaluation of Oxoid Selective E.coli/Coliform Chromogenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
<b>Staph. Aureus</b>	<b>&lt;20 Cfu/g</b>	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
<b>Yeast &amp; Mould</b>	<b>&lt;10<sup>4</sup> Cfu/g</b>	In house method. PHLS Practical Food Microbiology 3rd Edition, Edited by D.Roberts and M.Greenwood 2003 Blackwell Publishing.
<b>Listeria spp. In 25g</b>	<b>Absent in</b>	FDA Bacteriological Analytical Manual online Jan 2001.
<b>Salmonella spp. In 25g</b>	<b>Absent</b>	Based on : BS EN ISO 6579:2002 + A1:2007.
<b>Coliforms</b>	<b>&lt;1000 Cfu/g</b>	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	1675
	kcal	404
Protein, g	24.g	24
Carbohydrate, g	0.1g	0
Of which is sugars	0.1g	0
Trans Fat	2g	2
Fat, g	34g	34
Of which saturates	21g	21
Monosaturates	10g	10
Polyunsaturated	1g	1
Fibre	0g	0
Sodium	590mg	Trace
Vitamin A	378µg	Trace
Riboflavin	0.45mg	Trace
Calcium	660mg	Trace
Potassium	79g	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	5021294555521	05021294455524	18g	279g	295mm x 190mm x 370mm	280mm x 160mm x 80mm	10	5	50	52
2.5kg	8 x 2.5kg	5021294555538	05021294855539	12g	279g	295mm x 190mm x 370mm	280mm x 80mm x 80mm	10	5	50	52
200g	10 x 200g	5021294100905	05021294105528	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
4kg wheel	1 x 4kg	5021294555613	05021294155615	21g	124g	235mm x 230mm x 100mm	250mm x 250mm x 75mm	20	10	200	52
2.5kg	2 x 2.5kg	5021294555538	05021294255537	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:**

<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)		√	Cows 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		√	
This product contains natural colour	√		Annatto
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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