



Family cheese makers since 1934

PRODUCT SPECIFICATION FOR:

Grandma Singleton's Red Leicester Cheese

LEGAL NAME: Red Leicester

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 Red Leicester made with Bowland fresh milk. Firm bodied. Nice mellow taste great on a sandwich with a bit of tomato and onion. Accompanied by a fresh white wine.

Country of Origin / Manufacture: UK

(1) PRODUCT ATRIBUTES:

- **Appearance:** Firm bodied
- **Body/Texture:** Hard pressed, Slightly open texture
- **Colour:** Red
- **Taste:** Mellow
- **Mouth feel:** Clean and smooth
- **Age at Despatch:** 3 months

(2) INGREDIENTS (raw materials):

Raw Material:	Ingredient:
Cow's Milk	98.28%
Salt	1.6%
Annatto	0.1%
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:

	Min	Max
pH	5	6
Moisture %		42
Fat in Dry Matter %	48	56
Salt	1.4	2.0

Zinc	35.60	mg / kg
Cadmium	0.03	mg / kg
Mercury	0.01	mg / kg
Lead	0.02	mg / kg
Arsenic	0.02	mg / kg

(b) MICROBIOLOGICAL: HARD CHEESE

cfu/g	LIMIT	METHODS
E. Coli	<10 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 ⁴ 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	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on: BS EN ISO 6579:2002 + A1:2007.
Coliforms	<1000 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	1662	
	401	
Protein, g	24g	24
Carbohydrate, g	0.1g	Trace
Of which is sugars	0.1g	Trace
Trans Fat	2g	2
Fat, g	34g	34
Of which saturates	21g	21
Monounsaturates	10g	10
Polyunsaturated	1.0g	1
Fibre	0g	0
Sodium	630mg	Trace
Vitamin A	364µg	Trace
Riboflavin	0.45mg	Trace
Calcium	660mg	Trace
Potassium	85mg	Trace
Cholesterol	100mg	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	5021294666623	05021294466629	18g	279g	295mm x 190mm x 370mm	280mm x 160mm x 80mm	10	5	50	52
2.5kg	8 x 2.5kg	5021294666630	05021294866634	12g	279g	295mm x 190mm x 370mm	280mm x 80mm x 80mm	10	5	50	52
200g	10 x 200g	5021294100882	05021294105511	3g	99g	255mm x 100mm x 103mm	90mm x 90mm x 20mm	41	10	410	52
4kg wheel	1 x 4kg	5021294666715	05021294166710	21g	124g	235mm x 230mm x 100mm	250mm x 250mm x 75mm	20	10	200	52
2.5kg	2 x 2.5kg	5021294666630	05021294266632	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

(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	√		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
TEL: 01772 782112
FAX: 01772 785372