

Blackberries and Apple 1.4 KG

Finished product specification

Product name:	Burgundy Waxed Black Berries & Apple 1.4 kg
Product code:	BB&A 1.4KG
Country of Origin:	ENGLAND
County:	WORCESTERSHIRE
Healthmark:	UK PR007M EC
Product Weight : (Kg)	1.4 KG
Number of units per case	1
Short description	Burgundy waxed Cheddar style cheese with added black berries & apple

CHEESE DETAILS

Type of Milk	Cow
Heat Treatment	Pasteurised
Type of Cheese	Hard
Type of Rennet	Microbial Rennet

ORGANOLEPTIC PROFILE:

Appearance:	Half moon, straw coloured with chunks of blackberry, cranberry and apple encased in burgundy wax.
Aroma:	Slightly sweet with hint of berries.
Colour:	Cheddar with chunks of blackberry, cranberry and apple flesh encased in burgundy wax.
Texture:	Firm but moist
Shape of the cheese:	1/2 wheel

SHELF LIFE AND STORAGE

Shelf life from manufacture:	>70 days
Minimum life into depot:	55 days
Shelf life once opened:	10 days
Storage temperature (unopened):	< 8
Storage temperature (opened):	< 5
Suitable for Freezing	Not ideal, but can be if tightly wrapped and thawed very slowly

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INGREDIENT BREAKDOWN

Ingredients in descending order	% composition	Country of origin and supplier name	Source (where does the material come from?)	Function – for additives or processing aids
Mature cheddar cheese	80,60%	UK, accredited to BRC	UK	
Cranberry	6,00%	Sleaford Foods	USA	flavour
Dried Apple	3,00%	Sleaford Foods	China	flavour
Blackberry	0,40%	JL Prestley	Chile	flavour
Sugar	4,00%	Tate and Lyle, ASR Group	London	flavour
Water	6,00%	Severn Trent	Worcestershire	Hydration of fruit
Purple Wax	5%	Orchard Valley	Worcestershire	protection

NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml		Method (Calculation / Analysis)
Energy	KJ:	1585	
	Kcal:	381	
Protein (g)	20,65		
Carbohydrate (g)	11,15		
(of which sugars) (g)	8,98		
Fat (g)	28,32		
of which saturates (g)	17,57		
(of which polyunsaturated) (g)	0,89		
(of which monounsaturated) (g)	7,6		
Fibre (g)	0,28		
Sodium (g)	0,58		
Equivalent as salt (g)	1,04		
Moisture (g)			

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Is the product and its ingredients free from:	Yes	No	Source (if present)	May contain
Free from nuts and nut derivatives	x			
Free from nut residues (from cross contamination)	x			
Free from nut derived oil	x			
Free from sesame seeds and derivatives	x			
Free from other seeds / seed derivatives	x			
Free from milk and milk derivatives		x	Milk	
Free from egg and egg derivatives	x			
Free from soya and soya derivatives	x			
Free from maize and maize derivatives	x			
Free from wheat, rye, barley, oats and derivatives of	x			
Free from gluten	x			
Free from yeast and yeast derivatives	x			
Free from fish and their derivatives	x			
Free from crustaceans, molluscs and their derivatives	x			
Free from celery	x			
Free from mustard	x			
Free from sulphites	x			
Free from garlic	x			
Free from Lupin and lupin derivatives	x			
Free from rice and rice derivatives	x			
Free from fruit and fruit derivatives		x	Apple/ Blackberries/ Cranberries	
Free from additives	x			
Free from azo and coal tar dyes	x			
Free from glutamates	x			
Free from benzoates	x			
Free from BHA / BHT	x			
Free from aspartame	x			
Free from MRM (Mechanically recovered meat)	x			
Free from natural colours	x			
Free from artificial colours	x			
Free from preservatives	x			
Free from antioxidants	x			
Free from MSG	x			

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Suitability

Suitable For:	Yes/No
Ovo-lacto vegetarians	yes
Coeliacs	no
Peanut allergy sufferers	yes
Vegans	no
Lactose intolerants	no



Certification:	Yes/NO
Kosher Certification	no
Halal Certification	no
Organic Certification	no



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MICROSTANDARDS

Test	Target	Action	Reject	Method	Frequency
TVC					
Ecoli	<10	>100	>1000		monthly
Staphylococcus Aureus	<10	>100	>1000		monthly
L. monocytogenes in 25g	Absent	Present	Present		monthly
Salmonella spp in 25g	Absent	Present	Present		monthly

Laboratory used:	Alcontrol
Accreditation:	UKAS 1349
Schedule for testing:	rotate products weekly