

## Fig and Honey 1.4 KG

### Finished product specification

Product name:	Orange Waxed Fig and Honey 1.4 kg
Product code:	F&H 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	Orange waxed Cheddar style cheese with added Fig and Honey.

#### 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 Fig and Honey encased in orange wax.
Aroma:	Slightly sweet with hint of fig.
Colour:	Cheddar with chunks of Fig and Honey encased in orange 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	85,00%	UK, accredited to BRC	UK	
Fig	10,00%	Sleaford Foods	Turkey	flavour
Honey	5,00%	Saltway Honey	Worcestershire	flavour

### NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml		Method (Calculation / Analysis)
Energy	KJ:	1647	
	Kcal:	396	
Protein (g)	22,0		
Carbohydrate (g)	10,05		
(of which sugars) (g)	10,05		
Fat (g)	29,76		
of which saturates (g)	18,49		
(of which polyunsaturated) (g)	0,94		
(of which monounsaturated) (g)	7,99		
Fibre (g)	0,67		
Sodium (g)	0,62		
Equivalent as salt (g)	1,54		
Moisture (g)			



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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

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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	Fig	
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

<b>Coeliacs</b>	no
<b>Peanut allergy sufferers</b>	yes
<b>Vegans</b>	no
<b>Lactose intolerants</b>	no

<b>Certification:</b>	<b>Yes/NO</b>
<b>Kosher Certification</b>	no
<b>Halal Certification</b>	no
<b>Organic Certification</b>	no