

## Product: Stinking Bishop Cheese

### Product Description:

Stinking Bishop is a pasteurised full fat soft cheese with a natural rind washed in alcohol from our perry pears. The rind is coloured brown through to pink or yellow and may carry patches of mould of varying interesting hues. The texture of the cheese can vary from firm to runny due to natural variations in milk composition.

Dimensions: 220mm diameter, 35mm thick and 125mm diameter and 35mm thick. Production of this cheese at Hunts Court began in 1994. The cheese has a fruity flavour and characteristic pungent smell.

### Ingredient List:

Ingredient	%
Pasteurised Cow's Milk	98.5
Salt	1.5
Microbial Rennet	Trace
Freeze Dried Starter Cultures	Trace
Preservative Natamycin, E235	Trace
Pear Cider and Red Smear Culture	Trace

**Health Mark:** UK / FD 002 / EC

**Weight Control:** 1.8Kg/4lb & 500g/1lb

### Process Details:

A fully documented HACCP is available covering all CCP's.

1. Pasteurised milk intake below 6 degrees C.
2. Milk warmed to 32 degrees C in vat.
3. Starter and rennet added.
4. Curd cut and whey drained.
5. Curd washed and strained into net-lined moulds.
6. Pressed and salted.
7. Mould removed and drained at ambient for 24 hours.
8. Dipped in natamycin and wrapped in a beechwood lath. After 24 hours, the cheese is dipped into a mix of red smear culture and pear cider (perry).
9. Stored in a humid cold room for 10 days at 15 degrees C.
10. Packed in wax paper.
11. Placed into cardboard outers.
12. Storage and despatch.

### Enzyme Technology:

Rennet is made from a vegetarian microbiological chymosin, which does not contain genetically modified ingredients but during the processing of the enzyme, GM technology has been used. The product does not need to be labelled therefore as containing GM.

### Packaging Details:

Covered in a beechwood lath (FOR50), wrapped in wax paper (PAP22) and packed into outer cardboard boxes (PAP20) (dimensions: 260x230x60mm), for despatch. Smaller cheese in poplar box with lid 135mm diameter 54mm deep. All packaging can be recycled.

### Nutrition:

	Per 100g
Energy Kjoule	1169
Kcal	282
Protein g	17.2
Available Carbohydrate g	0.1
of which sugars g	0.1
Total Fat g	23.7
Fibre (englyst) g	Trace
Sodium mg	590
Added Salt g	1.5

### Special Dietary Information:

Allergens contained: Cow's Milk and Milk Products

Lactose

Yeast

Suitability: Vegetarians, Diabetics, Ceolians. Not suitable for Vegans.

Additives: Contains preservative as a process dip only.

### Storage Temperature and Conditions:

The cheese should be stored below 5 degrees C and kept in cool and dry conditions.

### Quality Control:

Material	Test	Target
Pasteurised Milk	Filtered	280 micron
Cheese	Weight	1.8kg
	Date Code	Correct and Legible
	Packaging	Intact with no damage
	Appearance	Brown / pink rind
	Organoleptic	Pungent smell, fruity flavour

### Product Testing:

Material	Test	Target
Raw Milk (Testing by Supplier)	Antibiotics	Absent
	Temperature	Less than 4 degrees C.
	Phosphatase	Pass
Finished Product Cheese	<b>Analytical</b>	
	Acidity	Above 0.12%
	Fat	Above 23%
	Moisture	Less than 55%
	Protein	Above 17%
	Salt	1.5%
	<b>Microbiological</b>	
	Enterobacteriaceae	Less than 100000 cfu/g
	E.coli	Less than 10 cfu/g
	Staph aureus	Less than 20 cfu/g
	Salmonella spp.	Absent/25g
	Listeria spp.	Absent/25g

### Shelf Life:

The Cheese has a shelf-life of 6 weeks and will last for 9 days once opened. Please note that the texture of the cheese can vary from firm to runny due to natural variations in milk composition.

### Date Marking:

The date mark is in the form of 'Best Before Day Month Year'.