

Product	Waxed Cheddar Cheese
Product Legal Name	Full Fat Cheddar
Coding Format	Best Before Date: DD/MM/YY
Format & Packaging	Please see attached packaging specification.
Total Shelf Life	Typically guarantee 90 Days from packing. Format DD/MM/YY (Customer specific formats can be requested).

Product & Process Description	Cheddar Cheese made from milk pasteurised to legal limits. Cheese is supplied to customers based on flavour profile mild through to vintage. Cheese either from block or off-cuts are extruded into the required shape and weight and passed through food grade coloured wax prior to refrigeration. Cheese is then labelled. The manufacturing process follows Good Manufacturing Practice supported by a comprehensive HACCP system. Conforms to the legal standard for Cheddar.
Organoleptic Parameters	Appearance: - Uniform, even shape. Pale yellow/straw colour to body of cheese, encapsulated in food grade wax. Flavour/Aroma: - Showing mild through to vintage flavour- may show farmhouse character- dependent on customer requirements. Clean typical for variety, free from taints. Texture: - Slightly soft, smooth, homogenous, buttery texture.
Physical Parameters	Free from foreign bodies/ extraneous matter
Chemical Parameters	Moisture <39%, Fat in Dry Matter >48%, pH <5.6.
Metal Detection	Ferrous: - 2.5mm, Non Ferrous: - 3.0mm, Stainless Steel: - 3.5mm
Storage Conditions	Keep refrigerated below 5°C
Health Mark	UK DR 001 EC
Ingredient Declaration	Ingredients: Cheddar cheese (Cows' milk). For allergens see ingredients in bold.

Ingredient	Supplier	Country of Origin	% Composition
Cheddar cheese	Approved Suppliers	UK	100

Nutritional Information	Typical Values per 100g
Source: McCance & Widdowson's- The Composition of Foods Seventh Summary Edition.	
Energy (kcal)	416
Energy (kJ)	1725
Protein (g)	25.4
Carbohydrate (g)	0.1
<i>Of which sugars (g)</i>	0.1
Fat (g)	34.9
<i>Of which saturates (g)</i>	21.7
<i>Of which monounsaturates (g)</i>	9.4
<i>Of which polyunsaturates (g)</i>	1.1
<i>Of which trans fats (g)</i>	1.4
Fibre (g)	0
Sodium (mg)	723
Salt (g) calculation	1.8

Microbiological Criteria	Satisfactory	Reject
Enterobacteriaceae cfu/g	<10	>1000
Yeasts cfu/g	<10	>5000
Moulds cfu/g	<10	>1000
E coli cfu/g	<10	>10
Staphylococcus aureus cfu/g	<20	>20
Salmonella spp	Absent in 25g	Present in 25g
Listeria spp	Absent in 25g	Present in 25g

Allergen declaration	Yes/No	Comment
Celery, Celeriac & or products thereof	No	
Gluten & /or product thereof	No	
Crustaceans/Shellfish &/or product thereof	No	
Molluscs &/or products thereof	No	
Eggs &/or products thereof	No	
Fish &/or products thereof	No	
Lupin &/or products thereof	No	
Milk &/or products thereof	Yes	Cows' Milk
Mustard &/or products thereof	No	
Nuts &/or products thereof	No	
Peanuts &/or products thereof	No	
Soya &/or products thereof	No	
Sesame &/or products thereof	No	
Sulphur Dioxide/ Sulphites (Please specify) >10mg/Kg	No	

Free From Declaration	Yes / No	Comments
Artificial Colours	Yes	
Natural Colours	Yes	
Artificial Flavours	Yes	
Natural/Nature Identical Flavours	Yes	
Preservatives	Yes	
Additives	No	E535 Sodium Hexacyanoferrate (anticaking agent in salt).
Benzoates	Yes	
Meat and meat products	Yes	
Animal products or by-products	Yes	
GM ingredients or processing aids	Yes	

Suitable for	Y or N	Comments
Vegetarian	Yes	
Vegans	No	Cows' Milk
Coeliacs	Yes	
Organic	No	Not Approved
Kosher	No	Not approved
Halal	No	Not approved