

Product Specification

Mild Coloured Cheddar Cheese 2.5kg

(State full trade name of the product)

1. General information on the supplier: *(if the supplier is also the manufacturer)*

SUPPLIER: Arla Foods UK PLC		
ADDRESS: Head Office Arla House, 4 Savannah Way, Leeds Valley Park, Leeds, LS10 1AB Packing Site address: Lockerbie Creamery, Dumfriesshire, DG11 1LW		
PERSON IN CHARGE: Julia Childs		
E-mail: Julie.childs@arlafoods.com	Phone: 07814793128	Fax no.:n/a
CONTACT PERSON: (Name, surname, function) Julia Childs		
E-mail:	Phone:	Fax no.:n/a

2. General information on the manufacturer: *(in case of an agent)*

SUPPLIER:n/a		
ADDRESS:		
PERSON IN CHARGE: (Name, surname, function)		
E-mail:	Phone:	Fax no.:
CONTACT PERSON: (Name, surname, function)		
E-mail:	Phone:	Fax no.:

3. General description of the product: *(deep-frozen, use without thermal preparation, with vitamins added, mode of packaging)*

Chilled mild coloured cheddar cheese

4. Product labelling: *(in conformity with the Rules on the General Labelling of Pre-Packed Foodstuffs, Official Gazette of RS 50/2004, 58/2004, 43/2005, 83/2005, as well as with other laws and implementing regulations of the Republic of Slovenia, and regulations and directives of the European Union laying down the labelling of individual foodstuffs)*

Ingredients

Cheddar Cheese (**milk**), Colour (annatto)

For allergens see ingredients in bold.

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5. Product composition in percent and origin of individual product ingredients:

(In case of ingredients below 2% only origin)

Ingredient	% share	Manufacture
Milk	98.16	UK
Salt	1.8	UK
Starter culture	0.01	Denmark/Germany/France/USA/Australia
Rennet (vegetable)	0.01	Denmark
Colour Annatto	0.02%	Denmark

6. Origin of the product (state the country)

UK

7. Sensory properties of the product (appearance, taste, odour, texture):

Smell	Free from off odours or taints
Taste	Matured to typical flavour profile
Consistency	
Colour	Uniform colour
Texture	Smooth and creamy
Appearance	Uniformed orange colour

8. Allergens:

(Specify the presence of allergens in the product and define the possibility of cross contamination)

	Containing	Not containing	Possible cross contamination
Cereals containing gluten and products thereof		X	
Gluten and products thereof		X	
Crustaceans and products thereof		X	
Fish and products thereof		X	
Molluscs and products thereof		X	
Eggs and products thereof		X	
Soybeans and products thereof		X	
Milk and milk products and products thereof	X		Product made from pasteurised cows milk
Milk proteins	X		
Lactose	X		
Peanuts and products thereof		X	
Almonds and products thereof		X	
Hazelnuts and products thereof		X	
Walnuts and products thereof		X	
Cashews and products thereof		X	
Pecan nuts and products thereof		X	
Brazil nuts and products thereof		X	
Pistachio nuts and products thereof		X	
Macadamia nuts and products thereof		X	
Queensland nuts and products thereof		X	
Sesame and products thereof		X	
Linseeds and products thereof		X	
Sunflower seeds and products thereof		X	
Pimento and products thereof		X	
Coriander and products thereof		X	
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame seeds and products thereof		X	

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Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/litre) expressed as SO₂		X	
Lupin and products thereof		X	
Glutamate and products thereof		X	

9. Added vitamins and minerals with % of the RDA value:

<i>Vitamin / mineral</i>	<i>% of RDA</i>
n/a	

10. Salt content: (prepared meat, meat products, cheese, bread, soups, broth, fish products...)

1.8%

11. Preparation instructions: (if necessary)

n/a

12. Nutritional value in grams per 100g or 100ml of the product:

Energy (Kcal, KJ)	390 kcal/1618 kJ
Proteins	25.5
Carbohydrates:	0.1
• <i>sugars</i>	0.1
• <i>polyols</i>	
• <i>starch</i>	
Fats	32.0
• <i>saturated fatty acids</i>	20.8
• <i>monounsaturated fatty acids</i>	8.7
• <i>polyunsaturated fatty acids</i>	1.2
Cholesterol	
Fibres	nil
Sodium	0.72
Vitamins and minerals	n/a
Organic acids	n/a
Alcohol	n/a

13. Microbiological parameters of the product:

<i>Microorganism</i>	<i>Measured value</i>	<i>Method</i>	<i>Measurement frequency</i>

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Salmonellae spp.	Absent in 25g		Every 6 months – end of life
Escherichia coli	<10		Any sample where enterobacteriaceae is >100/g
Escherichia coli (VTEC)	N/A		
Listeria monocytogenes	Absent in 25g		Every 6 months – end of life
Campylobacter spp.	N/A		
Staphylococcus aureus	N/A		
Clostridium perfringens	N/A		
Aeromonas hydrophila	N/A		
Coagulase-positive Staphylococci	<20		Every 3 months
Bacillus cereus	N/A		
Aerobic mesophile bacteria	N/A		
Aerobic bacteria	N/A		
Aerobic mesophile bacteria	N/A		
Anaerobic bacteria	N/A		
Enterobacteriaceae	<10		Every 2 weeks
Sulphite reducing clostrides	N/A		
Lipolitic bacteria	N/A		
Total number of yeasts	Target <5000 standard <10000		Every 2 weeks
Total number of moulds	Target <100, Standard <1000		Every 2 weeks

14. Chemical characteristics specific for the product:

	<i>Measured value</i>	<i>Measurement frequency</i>
Moisture	39% maximum	Every batch
FDM	48% minimum	Every batch

15. Possible defects on the product:

<i>Defect</i>	<i>Cause</i>

16. GMO:

The product contains genetically modified ingredients or ingredients manufactured from genetically modified ingredients		NO
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17. ORGANIC (ECO) products –composition of ingredients in percent and the origin of individual product ingredients:

(In case of ingredients below 2% only origin)

<i>Ingredients</i>	<i>% share</i>	<i>Origin</i>

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18. Origin of the organic product: *(state the country)*

N/A

19. Certificate number of the organic inspection body:

N/A

20. HACCP:

certified		No (in place but not certified)
observing the HACCP guidelines	YES	

21. Product risk management:

Risk	Method
Biological risk	Low risk
Physical risk	Low risk
Chemical risk	Low risk

22. Shelf life of the product:

Primary shelf life	180 days from packing
Secondary shelf life	Use within 7 days of opening

23. EAN sales units

05000246546053 (case)
8x2.5kg

24. EAN transport units

n/a

25. GS1 128 standard in place: *(circle)*

for pallets	YES	NO
for transport units	YES	NO

26. Traceability:

established	YES	
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27. Explanation of the traceability system on an example:

Best Before date on blocks is used for traceability purposes back to day of manufacture and raw materials, etc

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28. Method of storage:

Temperature	1-5oC
% relative humidity	n/a
Light	Try and avoid storing in light conditions

29. Packing of the basic sales unit: (bag, pack, bottle, can...)

Plastic bag (8 in a case) 8x2.5kg

30. Weight of the basic sales unit:

Net weight	20kg
Gross weight	20.340kg
Tare weight	1 bag =11.5g, Carton= 228g, 1 label=2.5g

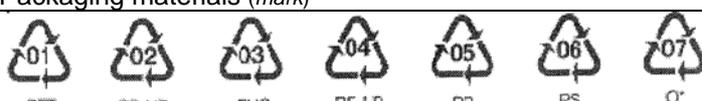
31. Transport packing: (number of sales units in a transport packing)

50 cases per pallet = 400 blocks

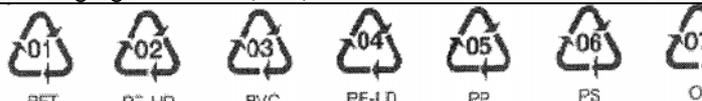
32. Weight of transport packing:

Net weight of transport packing	See above
Gross weight of transport packing	
Tare weight of transport packing	

33. Type of packaging materials of the sales unit:

Primary / contact packaging: Barrier Bag
Packaging materials (mark)
 01 PET 02 PE-HD 03 PVC 04 PE-LD 05 PP 06 PS 07 O*
Other (define) 40um biaxially oriented multiply structure of polyolefins and a copolymer of vinyl chloride and vinylidene chloride, part electronically cross linked for added strength.

Secondary packaging: Case
Packaging materials (mark)
 01 PET 02 PE-HD 03 PVC 04 PE-LD 05 PP 06 PS 07 O*
Other (define) corrugated cardboard

Tertiary packaging: stretch wrap
Packaging materials (mark) coextrusion of LLDPE's
 01 PET 02 PE-HD 03 PVC 04 PE-LD 05 PP 06 PS 07 O*
Other (define)

34. Type of packaging materials of the transport unit: pallet

Packaging materials (mark)

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 01 PET 02 PE-HD 03 PVC 04 PE-LD 05 PP 06 PS 07 O*
Other (define) wood

35. In respect of quality and health safety, the food and packaging materials conform to the following specific legislation: *(Define the laws and implementing regulations of the Republic of Slovenia, as well as regulations and directives of the European Union)*

All direct contact packaging materials comply with the current packaging (essential requirements) regulations.

All direct contact packaging complies with the plastic materials and articles in contact with food regulations.

36. Enclosures:

- Declarations of conformity of the packaging materials used, according to ES/1935/2004, ES/2023/2006, ES/282/2008
- Declarations of conformity of polymeric materials and products, as well as of ceramic products

47. Declarations

We declare that the food conforms in terms of quality and health safety. The food has been manufactured in conformity with all laws and implementing regulations of the Republic of Slovenia, as well as with the regulations and directives of the European Union.

We declare that we have established an internal control according to the HACCP guidelines, and we can prove this fact with evidence which can be submitted on request.

We declare that the packaging materials used are suitable for contact with foodstuffs, and that they are in conformity with all laws and implementing regulations of the Republic of Slovenia, as well as with the regulations and directives of the European Union.

The Declarations of Conformity of all packaging materials used are enclosed to this Product Specification.

We declare that all information given is true. We undertake to inform you in advance of any changes and that such changes shall be subject to prior coordination. We shall modify the product specification to conform to the coordinated change.

Name and surname: Julia Childs

Stamp:

Date: 16.6.2014

Signature:

