



# QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese—Mature—Off cuts—GB UW021

Issue Date 21/07/2021	Reference No. QM-3.4.2 CHEESE-CHEDDAR-MATURE-OC	
Revision No. 002	Issued By NSR	Authorised By NAP
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## Cheddar Cheese—Mature—Off-cuts Specification

### Description

A full fat hard cheese produced from pasteurised cows' milk formed into 20kg blocks that are subsequently sliced into various portion sizes. The remaining off-cuts are vacuum-wrapped into approximately 8kg blue food grade bags ready for further processing. These are collated into 700kg Cardboard Mega-Bins (Euro pallet size)

### Appearance

A pale yellow/cream colour, variable bodied with a smooth or open texture. It will be random shapes and sizes within the bags arising from slicing activities.

### Taste

A full mature flavour

Chemical & Physical	Typical	Range
Fat %	34.4%	33.5-34.5%
Moisture %	39%	35.5-36.5%
Fat % in dry matter	>48%	
Salt %	1.80%	1.75-1.85%
pH	5.1	5.05-5.15

Microbiology	Target	Acceptable	Reject
Enterobacteriaceae	<10 cfu/g	10-100 cfu/g	>100 cfu/g
Yeast	<2000 cfu/g	200-50,000 cfu/g	>100,000 cfu/g
Moulds	<2000 cfu/g	20-10,000 cfu/g	>10,000 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	20 cfu/g	>20 cfu/g
E. Coli	<10 cfu/g	10 cfu/g	>10 cfu/g
Listeria Monocytogenes	Absent /25g	Absent /25g	Present /25g
Salmonella	Absent /25g	Absent /25g	Present /25g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1700
Energy Kcal	410
Protein	25
Carbohydrate	<0.5
of which sugars	<0.5
Fat	34
of which saturates / mono-unsaturates / poly-unsaturates	21.7 / 9.4 / 1.1
Fibre	0
Salt	1.8



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Allergen	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	<p>If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product.</p> <p>This is covered with product suppliers at SPEAR-UK supplier approval stage.</p> <p>Customers may request further information when the product and production site can be confirmed.</p>
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

## Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005



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## Format and storage conditions

### Unit Format

Blue opaque coloured, varying shaped bag of approximate dimensions: Length 367mm, width 294mm, height 177mm of nominal 8Kgs weight

### Case & Pallet Format

Collated into open cardboard 'Mega-Bin' boxes

1 x Mega Bin / Europallet of approximately 700kgs

### Shelf-life

Storage: <5°C

30 days from packing date

## History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	21/07/2021	First Issue
002	21/07/2023	Updated allergen detail, conformity statement & added spec approval date.



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