

QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese - Mature - Off-cuts

Issue Date 21/07/2021	Reference No. QM-3.4.2 CHEESE-CHED-MATURE-OC
Revision No. 001	Issuer AJS
Page 1 of 3	Authorised By NAP

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

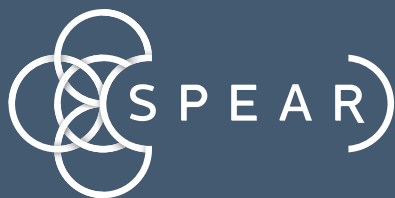
Microbiology	Target	Acceptable	Reject
Enterobacteriaceae	<10 cfu/g	10-100 cfu/g	>100 cfu/g
Yeast	<2000 cfu/g	200-50,000 cfu/g	>100,000 cfu/g
Moulds	<2000 cfu/g	20-10,000 cfu/g	>10,000 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	20 cfu/g	>20 cfu/g
E. Coli	<10 cfu/g	10 cfu/g	>10 cfu/g
Listeria Monocytogenes	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-unstaurates	21.7 / 9.4 / 1.1
Fibre	0
Salt	1.8



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Revision No. 001	Issuer AJS
Page 2 of 3	Authorised By NAP

Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
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	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & 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 ₂	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

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

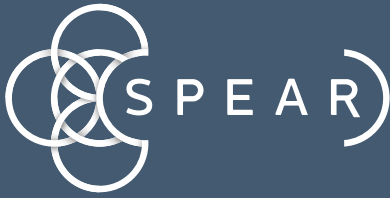
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Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST
Telephone +44 16 78 520 504 | Email info@spear.uk.com | Web spear.uk.com



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Page 3 of 3	Authorised By NAP

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	21/07/2021	First Issue



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