

QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese - Off-cuts

Issue Date 06/11/2020	Reference No. QM-3.4.2 CHEESE-CHED-OC
Revision No. 001	Issuer AJS
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Cheddar Cheese - Off-cuts Specification

Description

A full fat hard cheese produced from cows' milk formed into 20kg blocks that are subsequently sliced into various portion sizes. The remaining off-cuts are vacuum-wrapped and boxed ready for further processing.

Appearance

A pale yellow to straw colour, the cheese will have a firm texture which breaks down and becomes creamy when rubbed between the fingers. It will be random shapes arising from slicing activities.

Taste

Initially the cheese will have a sweet, creamy, nutty aroma which develops on the nose. Later in life this develops into a stronger more intense and savoury aroma with no off or farmhouse notes.

Chemical & Physical	Typical	Range
Fat %	34%	33.5-34.5%
Moisture %	36%	35.5-36.5%
Fat % in dry matter	53%	
Salt %	1.80%	1.75-1.85%
pH	5.1	5.05-5.15

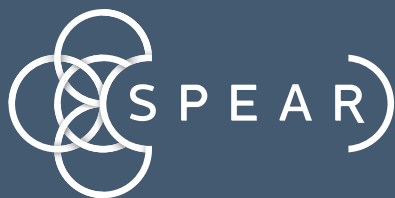
Microbiology	Typical	Maximum
Enterobacteriaceae	<10 cfu/g	100 cfu/g
Yeast	<1000 cfu/g	10,000 cfu/g
Moulds	<1000 cfu/g	10,000 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	100 cfu/g
E. Coli	<10 cfu/g	10 cfu/g
Listeria Monocytogenes	Absent /25g	Absent /25g
Salmonella	Absent /25g	Absent /25g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1725
Energy Kcal	416
Protein	25.4
Carbohydrate	<0.5
of which sugars	<0.5
Fat	34.9
of which saturates / mono-unsaturates / poly-unsaturates	21.7 / 9.4 / 1.1
Fibre	0
Salt	1.8



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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

Random shapes and weights arising from the slicing process - vacuum wrapped and boxed

Case & Pallet Format

Tape sealed cardboard carton - Weight ~20kg

50-53 cases / pallet - Approximate net weight / pallet 1000kgs

Shelf-life

Storage: <5°C

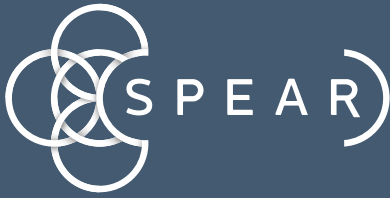
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History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	06/11/2020	First Issue

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