



# QUALITY MANUAL 3.4.2

## Product Specification Cheddar Cheese—Offcuts

Issue Date 06/11/2020	Reference No. QM-3.4.2 CHEESE-CHEDDAR-OC	
Revision No. 002	Issued By NSR	Authorised By NAP
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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	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

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

28 days from packing date

### History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	06/11/2020	First Issue
002	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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