

QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese -Coloured 20kg Block

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| Issue Date 06/10/2020 | Reference No. QM-3.4.2 CHEESE-CON-CHED-COL |
| Revision No. 001 | Issuer AJS |
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Cheddar Cheese -Coloured 20kg Block Specification

| | |
|-------------|--|
| Description | A full fat hard pressed cheddar cheese produced from cows' milk coloured with annatto (norixin - E160b) and formed into approximate 20kgs vacuum sealed blocks |
| Appearance | Typical 'red' colour derived from Annatto with firm body and homogenous structure |
| Taste | Flavour and aroma typical for the age profile of the cheese from Mild to Extra-mature |

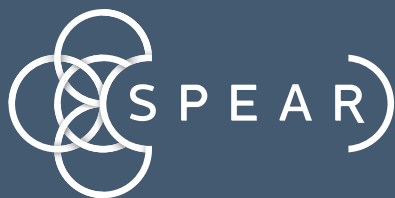
| Chemical & Physical | Typical | Range |
|---------------------|---------|------------|
| Fat % | 33.4% | 33-34% |
| Moisture % | 36% | 35-39% |
| Fat % in dry matter | 48% | |
| Salt % | 1.80% | 1.70-1.90% |
| pH | 5.2 | 4.8-5.6 |

| Microbiology | Typical | Maximum |
|-------------------------|---------------|--------------|
| Enterobacteriaceae | <10 cfu/g | 1000 cfu/g |
| Yeast | <10,000 cfu/g | 10,000 cfu/g |
| Moulds | <10,000 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 | 1694 |
| Energy Kcal | 408 |
| Protein | 24.3 |
| Carbohydrate | 2.7 |
| of which sugars | 0.1 |
| Fat | 33.4 |
| of which saturates | 21.00 |
| Fibre | 0 |

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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 SO2 | Absent | No | |
| Lupin & products thereof | Absent | No | |
| Mollusc & products thereof | Absent | No | |

Format and storage conditions

Unit Format

Approximately 20kg vacuum packed block

Individual block labels indicating production date, product name and manufacturing site Health Mark

Case & Pallet Format

50 blocks / pallet - Approximate net weight / pallet 1000kgs

10 blocks / layer and 5 layers / pallet

Each pallet covered with PE Shroud & Stretch Wrapped

Shelf-life

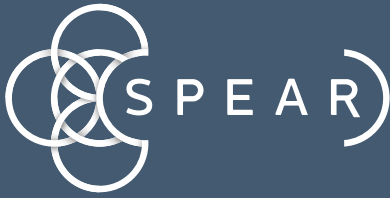
Storage: <5°C

Not applicable due to aging process of cheese.



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History of Amendments/Revisions

| Revision No. | Date | Revision Detail |
|--------------|------------|-----------------|
| 001 | 06/10/2020 | First Issue |
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