



QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese—Coloured 20kg Block

Issue Date 06/10/2020	Reference No. QM-3.4.2 CHEESE-CON-CHED-COL	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/24	

Cheddar Cheese—Coloured 20kg Block Specification

Description	A full fat hard pressed cheddar cheese produced from cows' milk coloured with annatto (norbixin - 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



Document Uncontrolled If Printed





QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese—Coloured 20kg Block

Issue Date 06/10/2020	Reference No. QM-3.4.2 CHEESE-CON-CHED-COL	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 2 of 3	Last Specification Approval Date 04/03/24	

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 ₂	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



Document Uncontrolled If Printed



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



QUALITY MANUAL 3.4.2

Product Specification Cheddar Cheese—Coloured 20kg Block

Issue Date 06/10/2020	Reference No. QM-3.4.2 CHEESE-CON-CHED-COL	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 3 of 3	Last Specification Approval Date 04/03/24	

Format and storage condltions

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.

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	06/10/2020	First Issue
002	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



Document Uncontrolled If Printed



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