



# QUALITY MANUAL 3.4.2

## Product Specification Irish Emmental Cheese - 2.5-60kg Block

Issue Date 06/01/2021	Reference No. QM-3.4.2 CHEESE-CON-EMMENTAL-IE	
Revision No. 002	Issued By NSR	Authorised By NAP
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## Irish Emmental Cheese—2.5-60kg Block Specification

Description	A firm pliable cheese produced from fresh Irish pasteurised cows' milk and formed into approximately 60kgs vacuum sealed blocks or subsequently sliced into size options of 2.5kgs, 5kgs, 20kgs or 30kgs
Appearance	Firm but pliable with yellowish straw colour and an even spread of 'eyes'
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%	37-40%
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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Capel Hermon Business Centre | Llandrillo | Corwen | Denbighshire | LL21 0ST  
Telephone +44 16 78 520 504 | Email [info@spear.uk.com](mailto:info@spear.uk.com) | Web [spear.uk.com](http://spear.uk.com)



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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 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	06/01/2021	First Issue
002	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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