



QUALITY MANUAL 3.4.2

Product Specification Reggato Cheese 21kg Case

Issue Date 17/07/2020	Reference No. QM-3.4.2 CHEESE-CON-REGATTO	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

Reggato Cheese—21kg Case (8 x 2.5kg Wheels) Specification

Description	A medium fat hard cheese produced from cows' milk and formed into ridged 'wheel-shaped' blocks of approximately 2.5kgs
Appearance	Creamy yellow colour with firm ridged body in wheel shape of approximately 2.5kg
Taste	Piquant flavour and aroma

Chemical & Physical	Typical	Range
Fat %	25%	23-27%
Moisture %	40%	39-41%
Fat % in dry matter	41%	
Salt %	2.75%	2.25-4.0%
pH	5.2	4.9-5.4

Microbiology	Typical	Maximum
Enterobacteriaceae	<10 cfu/g	100 cfu/g
Yeast	<1000 cfu/g	1000 cfu/g
Moulds	<1000 cfu/g	1000 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	20 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	1418
Energy Kcal	341
Protein	29
Carbohydrate	<0.2
of which sugars	<0.2
Fat	25
of which saturates	16.43
Fibre	0
Sodium	1100mg



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 Reggato Cheese 21kg Case

Issue Date 17/07/2020	Reference No. QM-3.4.2 CHEESE-CON-REGATTO	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 2 of 3	Last Specification Approval Date 04/03/2024	

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 Reggato Cheese 21kg Case

Issue Date 17/07/2020	Reference No. QM-3.4.2 CHEESE-CON-REGATTO	
Revision No. 002	Issued By NSR	Authorised By NAP
Page 3 of 3	Last Specification Approval Date 04/03/2024	

Format and storage condltions

Unit Format

208mm x 80mm 'wheel' of approx. 2.5kg

Vacuum & heat sealed in clear food grade 75 micron vacuum bags of 12g

Case & Pallet Format

Brown tape sealed cardboard carton - Weight 0.95kg

Case Dimensions - 420 x 420 x 190mm

8 x 2.5kg per case

42 cases / pallet - Approximate net weight / pallet 882kgs

Shelf-life

Storage: <5°C

3 months from date of production

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	17/07/2020	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