



QUALITY MANUAL 3.4.2

Product Specification Greek Feta Cheese—Off-cuts

Issue Date 21/05/2021	Reference No. QM-3.4.2 CHEESE-FETA-OC-GR	
Revision No. 003	Issued By NSR	Authorised By NAP
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Greek Feta Cheese—Off-cuts Specification

Description

White cheese (there is no brine), Protected Designation of Origin (P.D.O.) In trimmings, Sheep and goat milk, Salt, Rennet, Culture.
Off-cuts will increase in aroma pungency as the product ages from trimming date as they are not in brine.

Appearance

White cheese made from sheep's milk or from a mixture of sheep and goat's milk, small or no holes, a compact touch, few cuts, and no skin. It will be random shapes arising from slicing activities.

Taste

It will be salty and tangy, Intense flavour typical of goat's cheese.

Chemical & Physical	Typical	Range
Antibiotics	In line with EU legislation Re.37/2010 not detected	
Moisture %	56%	54-56%
Fat % in dry matter	43%	
Salt %	2.3%	2.2-2.6%
pH	4.4	4.35-4.5

Microbiology	Typical	Maximum
Enterobacteriaceae	<10 cfu/g	100 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
Coliforms	<100 cfu/g	1000 cfu/g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1155
Energy Kcal	276
Protein	16.5
Carbohydrate	0.7
of which sugars	0.7
Fat	23g
of which saturates	17g
Fibre	0
Salt	2.3g



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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 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



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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 - Net Weight in plastic vacuum food grade bags ~8 kg

35 cases / pallet - Approximate net weight / pallet 550kgs

Shelf-life

Storage: <4°C

12 months from first sealed packing date

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	21/05/2021	First Issue
002	17/06/2022	Addition of reference to pungent aroma as product ages since not in Brine.
003	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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