



QUALITY MANUAL 3.4.2

Product Specification Spanish Goat Cheese—Off-cuts

Issue Date 19/05/2021	Reference No. QM-3.4.2 CHEESE-GOAT-OC-ES	
Revision No. 002	Issued By NSR	Authorised By NAP
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Spanish Goat Cheese—Off-cuts Specification

Description	A full fat hard cheese produced from goats' milk formed into 3kg blocks that are subsequently sliced into various portion sizes. The remaining off-cuts are vacuum-wrapped and boxed ready for further processing.
Appearance	A pale yellow / Ivory colour, the cheese will have a firm homogeneous texture that is slightly brittle. It will be random shapes arising from slicing activities.
Taste	It will have a buttery, intense flavour typical of goat's cheese.

Chemical & Physical	Value
Fat %	45%
Moisture %	29%
Salt %	1.5%
pH	4.8

Microbiology	Value
Staphylococcus coagulase +ve	<100 ufc/g
E. Coli	<100 ufc/g
Listeria Monocytogenes	absence /25g
Salmonella	absence /25g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1501
Energy Kcal	362
Protein	22g
Carbohydrate	1g
of which sugars	<0.5g
Fat	30g
of which saturates	22g
Fibre	0
Salt	1.5g



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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 condltions

Unit Format

Random shapes and weights arrising from the slicing process - vacuum wrapped and boxed

Case & Pallet Format

Tape sealed cardboard carton - Weight ~+/- 6kg

120 cases / pallet - Approximate Gross weight / pallet 720kgs

Shelf-life 365 days from the date of packaging (The product will be served minimum with 70% of the shelf life)

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	19/05/2021	First Issue
002	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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