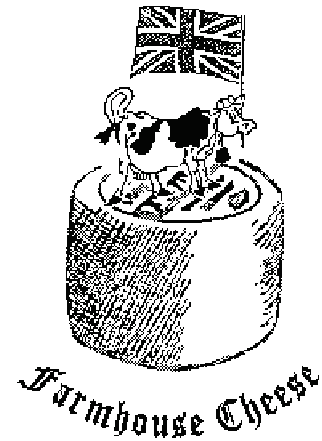


PRODUCT: Brock Blue
DESCRIPTION: Semi soft blue veined goat milk cheese.
SUPPLIER: Carron Lodge Ltd
Park Head Farm
Inglewhite
Preston
Lancashire.
PR3 2LN
TELEPHONE: 01995 640352
FAX: 01995 641040



HEALTH MARK: UK PN 005 EC

COMMERCIAL CONTACT: **Claire Cookson** **07585 962618**
claire.cookson@carronlodge.com
TECHNICAL CONTACT: Ben Martin 01995 640352
ben.martin@carronlodge.com

MANUFACTURER: Carron Lodge Ltd
Park Head Farm
Inglewhite
Preston
Lancashire.
PR3 2LN

VEGETARIAN STATUS: Yes PASTEURISED: Yes
SHELF LIFE: 45 Days STORAGE TEMP: <5°C
LIFE INTO DEPOT: n/a UNIT WEIGHT: 1.25kg
UNITS PER OUTER: 2 CASES PER PALLET: Variable
INGREDIENT DECLARATION:

INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Goat milk	UK	Local Farms	> 98
Salt	UK	British Salt	2.0
Lactic Culture	France	Danisco	<0.1
Microbial Rennet	France	Danisco	<0.1
Penicillium Roqueforti	France	Danisco	<0.1

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1352	Calculated
Kcals	326	Calculated
Protein	18.9	Analytical
Carbohydrate	0.9	Analytical
of which sugars	-	Analytical
Fat	27.2	Analytical
of which saturates	-	Analytical
Fibre	-	Analytical
Sodium	0.680	Analytical
Salt equivalent	1.7	Calculated

ALLERGY / INTOLERANCE INFORMATION

Product free from:	YES	NO	Attributed to:
Egg / Egg Derivatives	x		
Fish / Fish Derivatives	x		
Crustaceans	x		
SO ₂ / SO ₂ Derivatives	x		
Nuts / Nut Derivatives	x		
Milk / Milk Derivatives		x	Goat Milk
Wheat / Wheat derivatives	x		
Gluten	x		
Soya / Soya derivatives	x		
Mustard / Mustard Seeds	x		
Celery / Celeriac	x		
Kiwi Fruit	x		
All additives	x		
Added colours	x		
Added flavourings	x		
Added preservatives	x		
Genetic modifications	x		
Yeast / yeast extract	x		
Sesame seeds	x		
Meat / fish	x		
Animal derivatives	x		
Molluscs	x		
Lupins	x		

Suitable for:	YES	NO	Attributed to:
Vegetarians	x		
Vegans		x	Milk
Coeliacs	x		
Halal Diet		x	No certification
Kosher Diet		x	No certification
Organic diet		x	No certification

ANALYTICAL STANDARDS

Test	Unit of measurement	Standard	Reject	Method
Fat In Dry Matter	%	51-55	Outside	Acid Hydrolysis
Moisture	%	44-48	Outside	Oven Drying
Salt	%	1.5 - 2	Outside	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Enterobacteriaceae	Weekly	<10 ³ /g	>10 ⁴ /g	ISO 21528-2:2004 37°C/24hr
E Coli	Weekly	<10/g	>10/g	TBX – 37°C / 24hr
Listeria Mono.	Weekly	Abs/25g	Pres/25g	ELISA – Fraser broth
Staph Aureus	Slow Vat	<20/g	>100/g	BPA – 37°C/48hr
Salmonella	Six monthly	Abs/25g	Pres/25g	ELISA – Buffered Peptone Water

FOREIGN BODY CONTROL

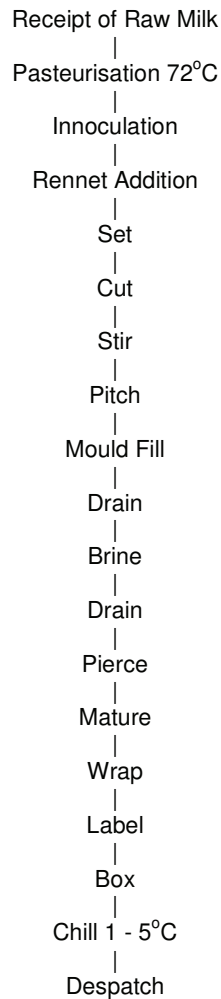
Free from foreign matter and contamination

Metal Detection Standards Ferrous 3.5mm
 Non-Ferrous 4.0mm
 Stainless Steel 4.77mm

MANUFACTURING PROCESS

Starter cultures are added to pasteurised milk in a vat. Rennet is added and after coagulation, the curd is cut, separated from the whey, filled into moulds and left to drain. The moulds are turned twice over several hours, then turned out and salted in brine. The cheese is then left to mature before wrapping and storage.

MANUFACTURING PROCESS FLOW



QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	A cylindrical mould of full fat, pasteurised, soft, blue veined cheese wrapped in aluminium foil.
VISUAL APPEARANCE:	Pale white outer coat with some bluing. Bright white inner paste with blue veining.
AROMA:	Strong blue aroma.
FLAVOUR:	Full blue flavour rounding out into a creamy, slightly buttery flavour that is long lasting.
TEXTURE:	Slightly open and soft 'melt in the mouth' texture

WEIGHT CONTROL

Weight System:	Catch Weight
Declared Weight	n/a
Target Weight	1.25kg
Approved for e marking	n/a

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE:	Aluminium Foil
DIMENSIONS:	384 x 566mm
WEIGHT:	20g
CODING DETAILS:	Julian Date Code
LABEL:	Brock Blue Label
BARCODE:	n/a

Secondary –Outer Case

MATERIAL TYPE:	Cardboard Box Outer
DIMENSIONS:	94 x 240 x 240mm
WEIGHT:	150g
CODING DETAILS:	Julian Date Code
LABEL:	Brock Blue Label
BARCODE:	n/a

Protective atmosphere? no

Pallet Configuration

MATERIAL	n/a
UNITS PER CASE	n/a
CASES PER LAYER	n/a
LAYERS	n/a

DECLARATIONS

Generally accepted standards of Good manufacturing Practice are upheld during manufacture and storage of the product. The development, manufacture and supply is covered by our BRC and HACCP systems.

The manufacture and supply of this product shall comply with all UK and EC law.

Carron Lodge Ltd. reserve the right to change this specification in whole or part, but undertake to inform the customer in advance of any such changes.

NAME: Ben Martin

POSITION: Technical Manager

For and on behalf of Carron Lodge Ltd.

Review Date: 30 04 14