

PRODUCT: Cheddar & Walnut
DESCRIPTION: Cheddar cheese piece of walnut
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**
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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: 1kg
UNITS PER OUTER: n/a CASES PER PALLET: n/a

INGREDIENT DECLARATION:

INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Cows milk	UK	Own Farms	86
Salt	UK	British Salt	1.6
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	USA	Cargill	<0.1
Walnuts		Bako NW	10
Walnut Oil	UK	RH Amarr	2.2

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1603	Calculated
Kcals	392	Calculated
Protein	22.8	Analytical
Carbohydrate	9.1	Analytical
of which sugars	0.2	Analytical
Fat	29.4	Analytical
of which saturates	19.9	Analytical
Fibre	1.6	Analytical
Sodium	0.54	Analytical
Salt equivalent	1.35	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	Walnuts
Milk / Milk Derivatives		x	Cows 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		

Allergens handled on the same production line with time separation and thorough cleaning following GMP, so as to minimise the risk of cross contamination between products. Products are not produced on a day to day basis. A list of allergen containing ingredients used on site.

Branston Pickle - SO₂, Wheat Derivatives (Barley in Malt Vinegar)

Horseradish Sauce - Egg Yolk, Mustard Flour

Wholegrain Mustard - Mustard Seed, SO₂ (<10ppm)

Beer - Barley Malt

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	%	49 - 51	Outside	Calculated
Moisture	%	38-45	Outside	Oven Drying
Salt	%	1.3 - 1.5	Outside	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Coliforms	Weekly	<10 ² /g	>10 ⁴ /g	VRBA – 37°C/24hr
E Coli	Weekly	<10/g	>10/g	TBX – 37°C / 24hr
Listeria spp	Each production day	Abs/25g	Pres/25g	ELISA – Fraser broth
Staph Aureus	Six monthly	<20/g	>100/g	BPA – 37°C/48hr
Salmonella	Six monthly	Abs/25g	Pres/25g	ELISA – Buffered Petone Water

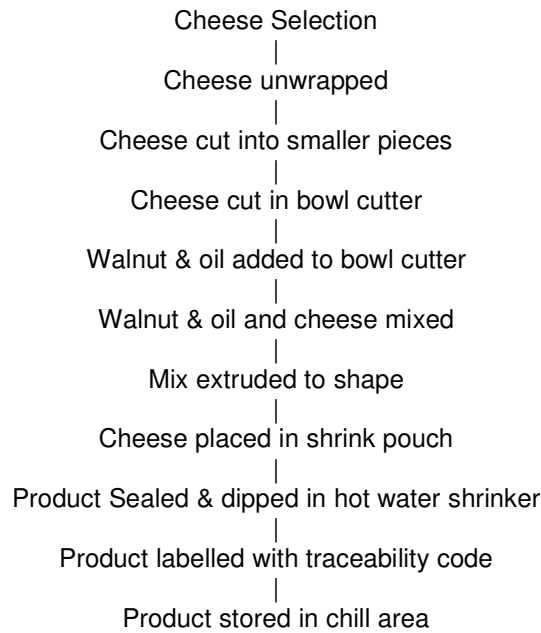
FOREIGN BODY CONTROL

Free from foreign matter and contamination

MANUFACTURING PROCESS

Cheese is selected by grader. It is cut in the bowl chopper and blended with selected ingredients. It is then pressed in molds and knocked out or extruded. It is then cut to size, trimmed and vacuum packed. Once it has been packed it is dipped in the hot water shrinker. After this it is placed in the chill store to await dispatch.

MANUFACTURING PROCESS FLOW



QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	Cheddar with pieces of walnut.
VISUAL APPEARANCE:	Pale cream pate with obvious pieces of walnut.
AROMA:	Typical Cheddar aroma and aroma of walnut, no off notes or taints.
FLAVOUR:	Typical clean cheddar flavour with walnut.
TEXTURE:	Close textured, stays together when cut.

WEIGHT CONTROL

Weight System:	Random Weight
Declared Weight	n/a
Target Weight	1kg
Approved for e marking	n/a

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE: Linear Polyethylene Barrier Shrink Bag
DIMENSIONS: 280 x 250
WEIGHT: 10 g
CODING DETAILS: Julien Date Code (See PRO-33)
LABEL: Cheddar & Walnut
BARCODE: None

Protective atmosphere? No

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 SALSA 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.

DATE: 10 03 14