

PRODUCT: Double Gloucester with Chive & Onion

DESCRIPTION: Double Gloucester cheese with pieces of chive and onion.

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 962 618**

TECHNICAL CONTACT: **claire.cookson@carronlodge.com**
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 kg

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	> 97
Salt	UK	British Salt	2.0
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	USA	Cargill	<0.1
Annatto	UK	Foha	<0.1
Kibbled Onion	India	Sleaford	0.1
Chives	China	Sleaford	0.2

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	380	Calculated
Kcals	1575	Calculated
Protein	21.5	Analytical
Carbohydrate	3.5	Analytical
of which sugars	-	Analytical
Fat	30.6	Analytical
of which saturates	-	Analytical
Fibre	-	Analytical
Sodium	0.6	Analytical
Salt equivalent	1.5	Calculated

ALLERGY / INTOLERANCE INFORMATION

Product free from:	YES	NO	Attributed to:
Egg / Egg Derivatives	x		
Fish / Fish Derivatives	x		
Crustacens	x		
SO ₂ / SO ₂ Derivatives	x		
Nuts / Nut Derivatives	x		
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	Annatto E160b
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			No certification
Kosher Diet			No certification
Organic diet			No certification

ANALYTICAL STANDARDS

Test	Unit of measurement	Standard	Reject	Method
Fat in dry matter	%	51-53	Outside	Acid Hydrolysis
Moisture	%	44	Above	Oven Drying
Salt	%	2	Above	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Coliforms	Each batch	<10 ² /g	>10 ⁴ /g	VRBA – 37°C/24hr
E Coli	Each batch	<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

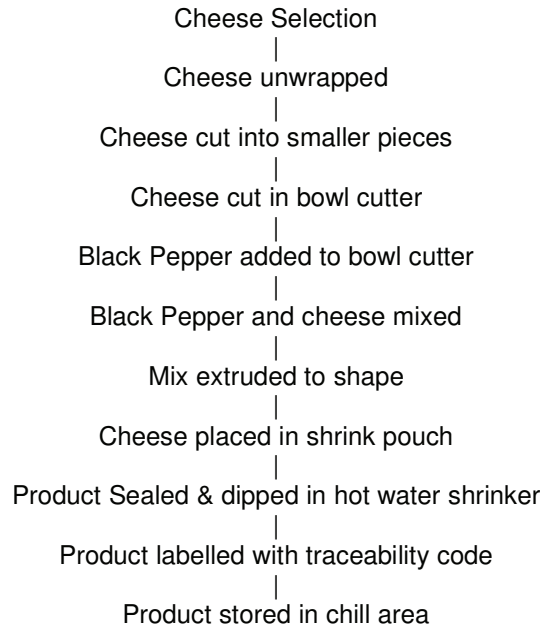
FOREIGN BODY CONTROL

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:	Double Gloucester with Chive & Onion
VISUAL APPEARANCE:	Pale orange in colour with flecks of chive & pieces of onion.
AROMA:	Typical of the variety and typical allium aroma, with no off notes or taints.
FLAVOUR:	Typical cheesy flavor with onion and chive flavours.
TEXTURE:	Firm and stays together when cut.

WEIGHT CONTROL

Weight System:	Catchweight
Declared Weight:	n/a
Target Weight:	1kg
Approved for e marking:	No

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: Double Gloucester & Chive
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