

PRODUCT: Double Gloucester
DESCRIPTION: A hard pressed pale golden cows 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**
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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: 90 Days STORAGE TEMP: <5°C
LIFE INTO DEPOT: n/a UNIT WEIGHT: 2.5kg Block, 4kg Wheel
5kg Block, 13kg Trad,
20kg Block.
UNITS PER OUTER: n/a CASES PER PALLET: n/a
INGREDIENT DECLARATION: n/a

INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Cows milk	UK	Own Farm	> 98
Salt	UK	British Salt	2.0
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	France	Danisco	<0.1
Annatto	UK	Roha	<0.1

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	2193	Calculated
Kcals	529	Calculated
Protein	25.9	Analytical
Carbohydrate	1.9	Analytical
of which sugars	0.1	Analytical
Fat	45.9	Analytical
of which saturates	28	Analytical
Fibre	Nil	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		
Crustaceans	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	Salt
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	%	57 - 61	Above	Calculation
Moisture	%	41 - 44	Outside	Oven Drying
Salt	%	<2	Above	Chloride meter

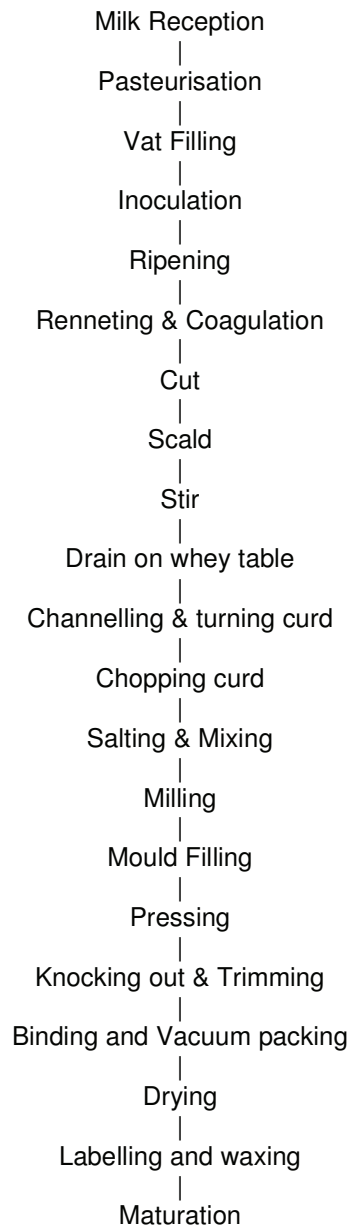
MICROBIOLOGICAL STANDARDS

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

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, salted, milled, filled into moulds and pressed. The moulds are then removed and the cheese is trimmed. Some cheeses are vacuum packed while others are bound in bleached muslin cloth and waxed. The cheese is then left to mature dispatch.

MANUFACTURING PROCESS FLOW



QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	A hard pressed pale golden cows milk cheese.
VISUAL APPEARANCE:	Even golden colour
AROMA:	Free from off taints.
FLAVOUR:	Clean and mellow.
TEXTURE:	Close textured and firm bodied.

WEIGHT CONTROL

Weight System:	Catch weight
Declared Weight:	n/a
Target Weight:	2.5kg, 4kg, 5kg, 10kg, 13kg, 20kg
Approved for e marking	No

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE:	Clear-Tite 51/52 Barrier Shrink Bags
DIMENSIONS:	250-1150 x 150-600
WEIGHT:	10g – 35g
CODING DETAILS:	Julian Date Code
LABEL:	Double Gloucester Label
BARCODE:	None

Secondary –Outer Case

MATERIAL TYPE:	Corrugated Card
DIMENSIONS:	375 x 300 x 183 mm
WEIGHT:	260g
LABEL:	White Cheshire
CODING DETAILS:	Use by date, weight.
BARCODE:	None

Protective atmosphere?	No
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Pallet Configuration

MATERIAL	Wood
UNITS PER CASE	8, 4, 1
CASES PER LAYER	10
LAYERS	5

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.

Review Date: 30 04 14