

PRODUCT: Fetoliva
DESCRIPTION: Feta cheese with olives and jalapeno peppers.
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: 1kg
UNITS PER OUTER: n/a CASES PER PALLET: n/a

INGREDIENT DECLARATION: Olive and Jalapeno mix: Marinated Green Pitted Olives Stuffed With Piri Piri & Jalapeno Peppers, Water, Sunflower Oil, Wine Vinegar, Sweet Peppers, Salt, Black Pepper.

INGREDIENT FORMULATION

| Ingredients | Country of Origin | Supplier | % Content in cheeses |
|------------------|-------------------|-------------------|----------------------|
| Whole Goat milk | Greece | Local Greek Farms | Min.65 |
| Whole Sheep milk | Greece | Local Greek Farms | Max 23 |
| Salt | Greece | | <0.1 |
| Lactic Culture | France | Danisco | <0.1 |
| Microbial Rennet | France | Danisco | <0.1 |
| Spicy Cocktail | UK | Sapon D'Italia | 11.6 |

NUTRITIONAL DATA

| Nutritional Standard | Per 100g | Source |
|----------------------|----------|------------|
| Energy kJ | 1212 | Calculated |
| Kcals | 292 | Calculated |
| Protein | 14 | Analytical |
| Carbohydrate | 4 | Analytical |
| of which sugars | - | Analytical |
| Fat | 23.8 | Analytical |
| of which saturates | - | Analytical |
| Fibre | - | Analytical |
| Sodium | 0.8 | Analytical |
| Salt equivalent | 2.0 | 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 and Sheep 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 | % | 51 – 55 | Outside | Acid Hydrolysis |
| Moisture | % | 53 – 57 | Outside | Oven Drying |
| Salt | % | 1.8 – 2.2 | Outside | Chloride meter |

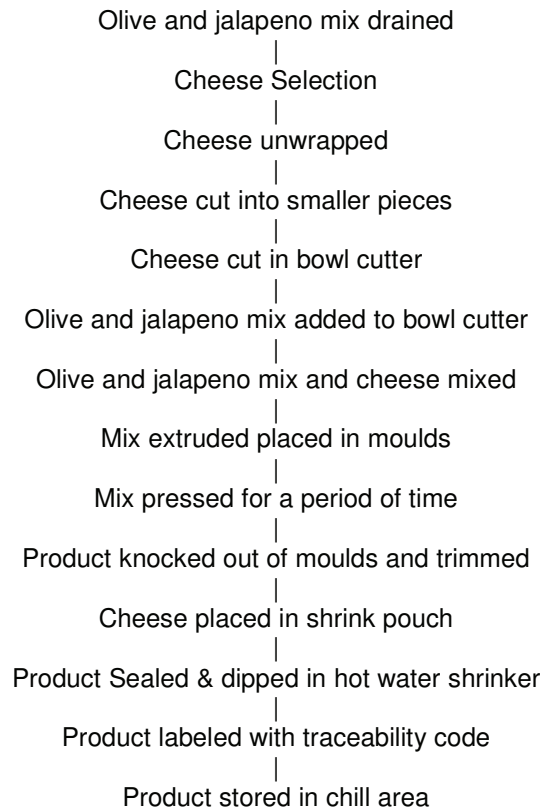
MICROBIOLOGICAL STANDARDS

| 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



MANUFACTURING PROCESS FLOW

Cheese is selected by grader. It is cut in the bowl chopper and blended with selected ingredients. It is then pressed in moulds 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.

QUALITY ATTRIBUTES

| | |
|----------------------|----------------------------------------------------------------------------------------|
| PRODUCT DESCRIPTION: | Feta cheese blended with a cocktail of green olives, fiery Jalapeno and Piri Piri. |
| VISUAL APPEARANCE: | Bright white paste dappled throughout with green and red pieces of olives and peppers. |
| AROMA: | Tangy fresh and clean with no off notes or taints. |
| FLAVOUR: | Fresh and powerful spicy hit from chilli and Piri Piri. |
| TEXTURE: | Slightly crumbly texture but stays together when cut. |

WEIGHT CONTROL

| | |
|------------------------|--------------|
| Weight System: | Catch weight |
| Declared Weight | n/a |
| Target Weight | 1kg |
| Approved for e marking | n/a |

PACKAGING INFORMATION

Primary - Food Contact

| | |
|-----------------|------------------------------------|
| MATERIAL TYPE: | Clearlite 51/52 Barrier Shrink Bag |
| DIMENSIONS: | 230 x 250 |
| WEIGHT: | 10g |
| CODING DETAILS: | Julian Date Code |
| LABEL: | Fetoliva Label |
| BARCODE: | none |

Secondary –Outer Case

| | |
|-----------------|-----|
| MATERIAL TYPE: | n/a |
| DIMENSIONS: | n/a |
| WEIGHT: | n/a |
| LABEL: | n/a |
| CODING DETAILS: | n/a |
| 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 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