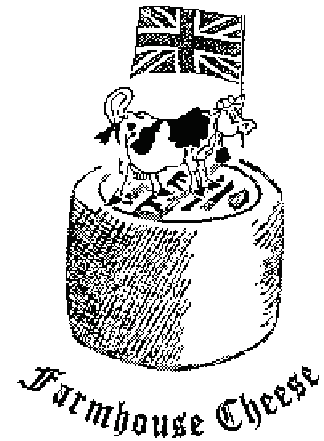


PRODUCT: Gabriel Blue
DESCRIPTION: A semi soft blue veined ewe's milk cheese.
SUPPLIER: Carron Lodge Ltd.
Park Head Farm
Inglewhite
Preston
Lancashire.
PR3 2LN
TELEPHONE: 01995 640352
FAX: 01995 641040



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: 60 Days STORAGE TEMP: <5°C
LIFE INTO DEPOT: n/a UNIT WEIGHT: 1.25 kg
UNITS PER OUTER: 2 CASES PER PALLET: Variable
INGREDIENT DECLARATION: n/a

INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Ewe's milk	UK	Sheep Milk UK	> 98
Salt	UK	British Salt	1.7
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	1433	Calculated
Kcals	345	Calculated
Protein	20.9	Analytical
Carbohydrate	<0.1	Analytical
of which sugars	-	Analytical
Fat	28.3	Analytical
of which saturates	-	Analytical
Fibre	Nil	Analytical
Sodium	0.68	Analytical
Salt equivalent	1.7	Calculated

ALLERGY / INTOLERANCE INFORMATION

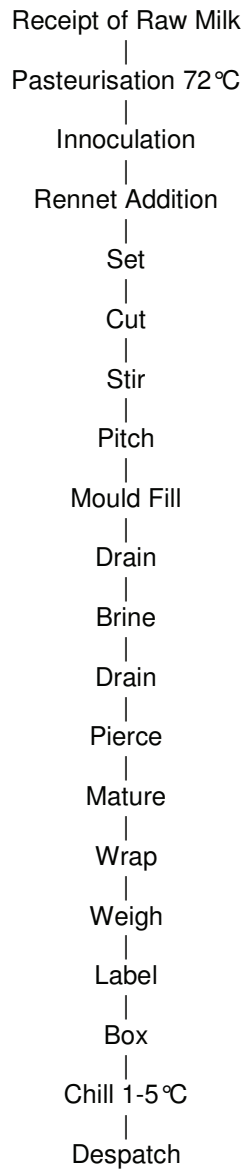
Product free from:	YES	NO	Attributed to:
Egg / Egg Derivatives	x		
Fish / Fish Derivatives	x		
Crustaceans	x		
SO ₂ / SO ₂ Derivatives	x		
Nuts / Nut Derivatives	x		
Milk / Milk Derivatives		x	Ewe's Milk
Wheat / Wheat derivatives	x		
Gluten	x		
Soya / Soya derivatives	x		
Mustard / Mustard Seeds	x		
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

MANUFACTURING PROCESS

Starter cultures and mould 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 coated paper.
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:	Catchweight
Declared Weight:	n/a
Target Weight:	1.25kg
Approved for e marking	No

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE:	Aluminium foil backed paper
DIMENSIONS:	570mm x 570mm
WEIGHT:	20g
CODING DETAILS:	Julian Date Code
LABEL:	Gabriel Blue Label & Use by date
BARCODE:	No

Secondary –Outer Case

MATERIAL TYPE:	Cardboard Box Outer
DIMENSIONS:	94 x 240 x 240mm
WEIGHT:	150g
CODING DETAILS:	Julian Date Code
LABEL:	Gabriel 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 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