PRODUCT: Mature Cheddar with Chive & Red Onion

DESCRIPTION: Mature white cheddar cheese with pieces

of chive and red 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:

**TECHNICAL CONTACT:** 

Ben Martin 01995 640352

Tombonne Chees

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℃

LIFE INTO DEPOT: n/a UNIT WEIGHT: 1 kg

UNITS PER OUTER: n/a CASES PER PALLET: n/a

INGREDIENT DECLARATION:

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## **INGREDIENT FORMULATION**

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Cows milk	UK	Own Farms	> 98
Salt	UK	British Salt	2.0
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	USA	Cargill	<0.1
Kibbled Red Onion	India	Sleaford	2%
Chives	China	Sleaford	<1%

# **NUTRITIONAL DATA**

Nutritional Standard	Per 100g	Source
Energy kJ	1753	Calculated
Kcals	422	Calculated
Protein	23.8	Analytical
Carbohydrate	6.6	Analytical
of which sugars	-	Analytical
Fat	32.8	Analytical
of which saturates	-	Analytical
Fibre	-	Analytical
Sodium	0.72	Analytical
Salt equivalent	1.8	Calculated

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#### **ALLERGY / INTOLERANCE INFORMATION**

Product free from:	YES	NO	Attributed to:
Egg / Egg Derivatives	X		
Fish / Fish Derivatives	X		
Crustaceans	X		
SO <sub>2</sub> / SO <sub>2</sub> Derivatives	X		
Nuts / Nut Derivatives	X		
Milk / Milk Derivatives		Х	Cows Milk
Wheat / Wheat derivatives	Х		
Gluten	Х		
Soya / Soya derivatives	Х		
Mustard / Mustard Seeds	Х		
Celery / Celeriac	Х		
Kiwi Fruit	Х		
All additives	Х		
Added colours	Х		
Added flavourings	Х		
Added preservatives	Х		
Genetic modifications	Х		
Yeast / yeast extract	Х		
Sesame seeds	Х		
Meat / fish	Х		
Animal derivatives	Х		
Molluscs	Х		
Lupins	Х		

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 -  $SO_{2}$ , Wheat Derivatives (Barley in Malt Vinegar) Horseradish Sauce - Egg Yolk, Mustard Flour Wholegrain Mustard - Mustard Seed,  $SO_{2}$  (<10ppm) Beer - Barley Malt

Suitable for:	YES	NO	Attributed to:
Vegetarians	Х		
Vegans		Х	Milk
Coeliacs	Х		
Halal Diet		Х	No certification
Kosher Diet		Х	No certification
Organic diet		Х	No certification

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## **ANALYTICAL STANDARDS**

Unit of measurement	Standard	Reject	Method
%	48 - 51	Outside	Acid Hydrolysis
%	31 – 36	Outside	Oven Drying
%	1.5 – 1.9	Outside	Chloride meter
	measurement % %	measurement         %       48 - 51         %       31 - 36	measurement

## **MICROBIOLOGICAL STANDARDS**

Test	Frequency	Accept	Reject	Method
Coliforms	Each batch	$<10^{2}/g$	>10 <sup>4</sup> /g	VRBA – 37°C/24hr
E Coli	Each batch	<10/g	>10/g	TBX - 37℃ / 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 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.

#### MANUFACTURING PROCESS FLOW

Cheese Selection

Cheese unwrapped

Cheese cut into smaller pieces

Cheese cut in bowl cutter

Cheese cut in bowl cutter

Red onion & chive added to bowl cutter

Red onion & chive and cheese mixed

Mix extruded to shape

Cheese placed in shrink pouch

Product sealed & dipped in hot water shrinker

Product labeled with traceability code

Product stored in chill area

## **QUALITY ATTRIBUTES**

PRODUCT DESCRIPTION: Mature white cheddar with pieces of rehydrated red

onion and chives.

VISUAL APPEARANCE: Golden Yellow appearance with red and green

flecks from the onions and chives.

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AROMA: Clean and free from off notes. Typical onion and

chive aroma.

FLAVOUR: Sweet and tangy typical of mature cheddar and

onion and chive flavours.

TEXTURE: Firm and close textured. Stays together when cut.

## **WEIGHT CONTROL**

Weight System: Catchweight

Declared Weight: n/a

Target Weight: 1kg

Approved for e marking: No

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#### PACKAGING INFORMATION

## **Primary - Food Contact**

MATERIAL TYPE: Linear Polyethelene Shrink Bag

DIMENSIONS: 230 x 250

WEIGHT: 1kg

CODING DETAILS: Julian Date Code

LABEL:

BARCODE: n/a

Protective atmosphere? Yes

#### **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