

PRODUCT: Owd Timer
DESCRIPTION: Extra Strong Tasty Lancashire
SUPPLIER: Carron Lodge Ltd
Park Head Farm
Inglewhite
Preston
Lancashire.
PR3 2LN
TELEPHONE: 01995 640352
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HEALTH MARK: UK PN 005 EC

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TECHNICAL CONTACT: Ben Martin 01995 640352
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MANUFACTURER: Carron Lodge Ltd
Park Head Farm
Inglewhite
Preston
Lancashire.
PR3 2LN

VEGETARIAN STATUS: Yes PASTEURISED: Yes
SHELF LIFE: 80 Days STORAGE TEMP: <5°C
LIFE INTO DEPOT: n/a UNIT WEIGHT: 3kg
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 Farms	> 98
Salt	UK	British Salt	2.0
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	USA	Cargill	<0.1

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1593	Calculated
Kcals	383	Calculated
Protein	24.4	Analytical
Carbohydrate	3.2	Analytical
of which sugars	-	Analytical
Fat	29.8	Analytical
of which saturates	-	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		
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

ANALYTICAL STANDARDS

Test	Unit of measurement	Standard	Reject	Method
Fat in Dry Matter	%	46 - 50	Outside	Acid Hydrolysis
Moisture	%	<48		Oven Drying
Salt	%	<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

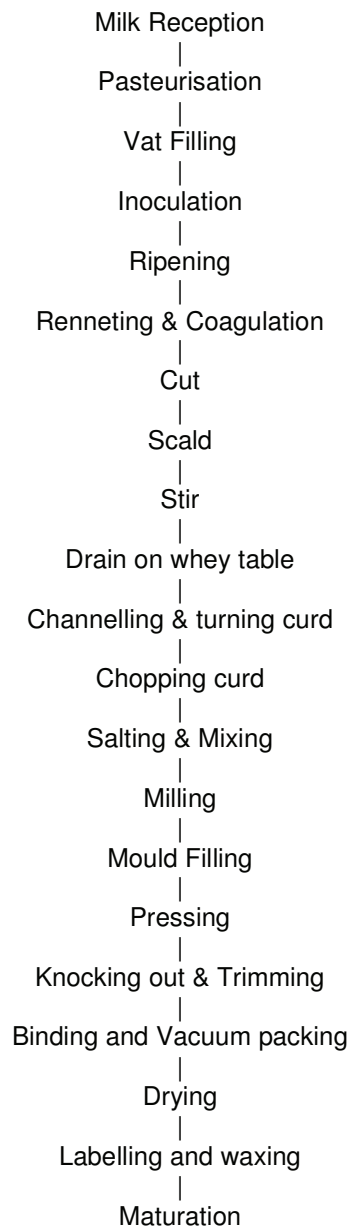
FOREIGN BODY CONTROL

Free from foreign matter and contamination

MANUFACTURING PROCESS

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. The cheese is bound in bleached muslin cloth and vacuum packed and left to mature. The cheese is graded to ensure the correct flavor profile. The selected cheese are stripped of their packaging and muslin cloth, cut and waxed. They are then bagged & labeled ready for dispatch.

MANUFACTURING PROCESS FLOW



QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	A hard Pressed cows milk cheese.
VISUAL APPEARANCE:	Even creamy white in colour.
AROMA:	Clean and free from off notes
FLAVOUR:	Clean and typical of the variety free from taints and off flavours.
TEXTURE:	Close textured and firm.

WEIGHT CONTROL

Weight System:	Catchweight
Declared Weight:	n/a
Target Weight:	3kg
Approved for e marking	No

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE:	Paradip Paraffin Wax
DIMENSIONS:	n/a
WEIGHT:	120g
CODING DETAILS:	Julian Date Code
LABEL:	Owd Timer Label
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