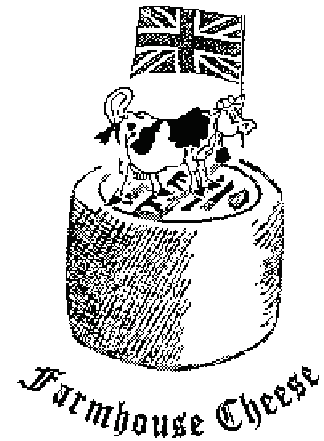


PRODUCT: Sage Derby  
DESCRIPTION: Derby cheese with flecks of sage  
SUPPLIER: Carron Lodge Ltd  
Park Head Farm  
Inglewhite  
Preston  
Lancashire.  
PR3 2LN  
TELEPHONE: 01995 640352  
FAX: 01995 641040



HEALTH MARK: UK PN 005 EC

COMMERCIAL CONTACT: **Claire Cookson** **07595 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: 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	Holland	DSM	<0.1
Microbial Rennet	Holland	DSM	<0.1
Sage Flakes	Turkey	Sleaford	<0.2
Copper Chlorophyllin E141	UK	Roha UK	<0.2

## NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1582	Calculated
Kcals	381	Calculated
Protein	22.7	Analytical
Carbohydrate	2.5	Analytical
of which sugars	-	Analytical
Fat	30.6	Analytical
of which saturates	-	Analytical
Fibre	Nil	Analytical
Sodium	0.645	Analytical
Salt equivalent	1.61	Calculated

## 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		
<b>Milk / Milk Derivatives</b>		x	<b>Cows Milk</b>
Wheat / Wheat derivatives	x		
Gluten	x		
Soya / Soya derivatives	x		
Mustard / Mustard Seeds	x		
Celery / Celeriac	x		
Kiwi Fruit	x		
All additives	x		
<b>Added colours</b>		x	<b>Copper Chlorophyllin E141</b>
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	%	49-53	Outside	Acid Hydrolysis
Moisture	%	<43	Above	Oven Drying
Salt	%	<2	Above	Chloride meter

## MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Coliforms	Each batch	<10 <sup>2</sup> /g	>10 <sup>4</sup> /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

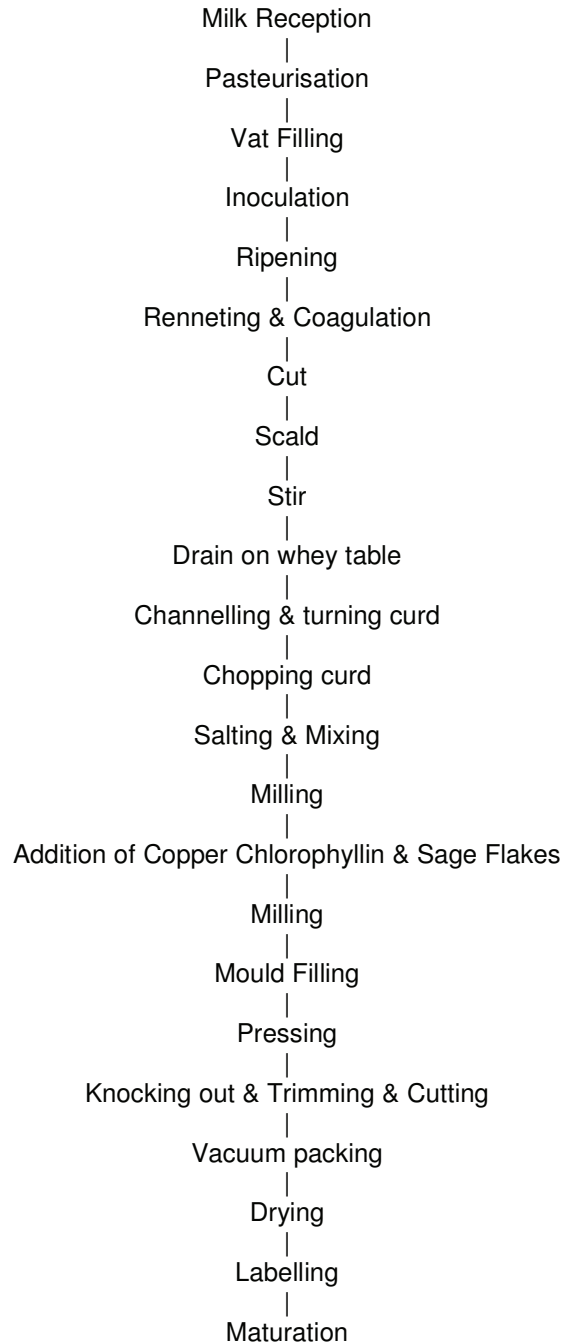
## FOREIGN BODY CONTROL

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, sage and copper chlorophyllin added, milled again, filled into moulds and pressed. The moulds are then removed from the press and the cheese is trimmed and cut to size. Cheese is then vacuum packed. The cheese is then left to mature before dispatch.

## MANUFACTURING PROCESS FLOW



## QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	Matured derby cheese with sage.
VISUAL APPEARANCE:	Marbled green and white in colour. Whole piece of cheese is a half moon shape.
AROMA:	Cheesy with a typical sage aroma. There will be no off notes.
FLAVOUR:	Typical flavor of derby and sage with no off taints.
TEXTURE:	Close textured and firm. The cheese stays together when cut.

## WEIGHT CONTROL

Weight System:	Catchweight
Declared Weight:	n/a
Target Weight:	1kg
Approved for e marking:	No

## PACKAGING INFORMATION

### Primary - Food Contact

MATERIAL TYPE:	Linear Polyethylene Barrier Shrink Bag
DIMENSIONS:	280 x 250
WEIGHT:	10 g
CODING DETAILS:	Julian Date Code
LABEL:	Use By Date, Sage Derby Label
BARCODE:	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**