

PRODUCT: Toffee Cheddar

DESCRIPTION: Cheddar Cheese blended with pieces of toffee, dates, raisins and Cartmel Sticky Toffee Sauce.

SUPPLIER: Carron Lodge Ltd  
Park Head Farm  
Inglewhite  
Preston  
Lancashire.  
PR3 2LN



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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: 45 Days STORAGE TEMP: 2-5°C

LIFE INTO DEPOT: 40 Days UNIT WEIGHT: 1kg

UNITS PER OUTER: 1 CASES PER PALLET: n/a

INGREDIENT DECLARATION: Cheddar Cheese (**Milk**, Salt, Rennet, Culture), Chopped Dates (Dates, Rice Flour), Raisins (Raisins, Vegetable Oil), Toffee Pieces (White Granulated Sugar, Glucose Syrup (**Wheat**), Sweetened Condensed **Milk**, (**Milk**, Sugar), Palm Oil (RPSO Segregated), **Butter** (**Milk**)Oil, Natural Flavour) Cartmel Sticky Toffee Sauce (Sugar, Whipping Cream (**Milk**), Salted Butter (**Milk**, Salt), Vanilla Extract.)

## INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Cheddar Cheese (Milk)	UK	Dale Farm	64
Dates	Pakistan	Sleaford QF	10.5
Raisins	USA	Sleaford QF	10.5
Toffee Pieces (Milk, Wheat)	UK	Orchard Valley	8
Sticky Toffee Sauce (Milk)	UK	Cartmel Sticky Toffee Fudding Co.	7

## NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1601	Calculated
Kcals	384	Calculated
Protein	17.2	Analytical
Carbohydrate	21.9	Analytical
of which sugars	-	Analytical
Fat	25.3	Analytical
of which saturates	-	Analytical
Fibre	-	Analytical
Sodium	-	Analytical
Salt equivalent	-	Calculated

Suitable for:	YES	NO	Attributed to:
Vegetarians	x		
Vegans		x	Milk
Coeliacs		x	Gluten in Toffee Pieces
Halal Diet		x	Not Certified
Kosher Diet		x	Not Certified
Organic diet		x	Not Certified

## 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>
<b>Wheat / Wheat derivatives</b>		x	<b>Glucose Syrup in Toffee Pieces</b>
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		

## ANALYTICAL STANDARDS

Test	Unit of measurement	Standard	Reject	Method
Fat in dry matter	%		Outside	Acid Hydrolysis
Moisture	%			Oven Drying
Salt	%		Outside	Chloride meter

## MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Enterobacteriaceae	Weekly	<10 <sup>3</sup> /g	>10 <sup>4</sup> /g	ISO 21528-2:2004 37°C/24hr
E Coli	Weekly	<10/g	>10/g	TBX – 37°C / 24hr
Listeria Mono.	Weekly	Abs/25g	Pres/25g	ELISA – Fraser broth
Staph Aureus	Slow Vat	<20/g	>100/g	BPA – 37°C/48hr
Salmonella	Six monthly	Abs/25g	Pres/25g	ELISA – Buffered Peptone Water

## FOREIGN BODY CONTROL

Free from foreign matter and contamination

## QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	Cheddar Cheese with toffee pieces, dates, raisins and sticky toffee sauce.
VISUAL APPEARANCE:	Brown paste flecked with pieces of chopped dates and raisins. Surface free of mould
AROMA:	Sweet aroma, typical slightly cheesy, toffee notes.
FLAVOUR:	Generally sweet with smaller pockets of sweetness from the caramel pieces.
TEXTURE:	Smooth paste, with pieces of fruit, no rind.

## WEIGHT CONTROL

Weight System:	Catch weight
Target Weight	1.2kg

## **PACKAGING INFORMATION**

### **Primary - Food Contact**

MATERIAL TYPE: Linear Polyethylene Barrier Shrink Bag  
DIMENSIONS: 280 x 250  
WEIGHT: 10 g  
CODING DETAILS: Julien Date Code (See PRO-33)  
LABEL: None  
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.**

**Review Date:** 09 07 15