

PRODUCT: White Stilton with Strawberries & Champagne
DESCRIPTION: White Stilton cheese with strawberries and real Champagne
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**
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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: <8°C
LIFE INTO DEPOT: 40 days UNIT WEIGHT: 900g
UNITS PER OUTER: CASES PER PALLET:

INGREDIENT DECLARATION: Strawberry Puree : Strawberry, Sugar & Glucose Syrup, Flavouring, Colouring E163. Freeze Dried Strawberries, Champagne (Contains **Sulphites**)

INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Cows milk	UK	Own Farms	>91.8
Salt	UK	British Salt	<2.0
Lactic Culture	USA	Cargill	<0.1
Microbial Rennet	USA	Cargill	<0.1
Freeze Dried Strawberries	UK	Sleaforo	2.2%
Strawberry Puree	France	Le Delas	4.6%
Champagne (Sulphites)	UK	Sainsburys	0.2%

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1438	Calculated
Kcals	346	Calculated
Protein	24.6	Analytical
Carbohydrate	3.2	Analytical
of which sugars	-	Analytical
Fat	25.2	Analytical
of which saturates	-	Analytical
Fibre	Nil	Analytical
Sodium	0.64	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		
SO₂ / SO₂ Derivatives		x	In Champagne
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		

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 - SO₂, Wheat Derivatives (Barley in Malt Vinegar)
 Horseradish Sauce - Egg Yolk, Mustard Flour
 Wholegrain Mustard - Mustard Seed, SO₂ (<10ppm)
 Beer - Barley Malt

Suitable for:	YES	NO	Attributed to:
Vegetarians	X		
Vegans		X	Milk
Coeliacs	x		
Halal Diet		X	
Kosher Diet		X	

Organic diet		X	
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ANALYTICAL STANDARDS

Test	Unit of measurement	Standard	Reject	Method
Fat in dry matter	%	43 - 47	Outside	Acid Hydrolysis
Moisture	%	44	Outside	Oven Drying
Salt	%	1.4 - 1.7	Outside	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Method
Enterobacteriaceae	Weekly	<10 ³ /g	>10 ⁴ /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

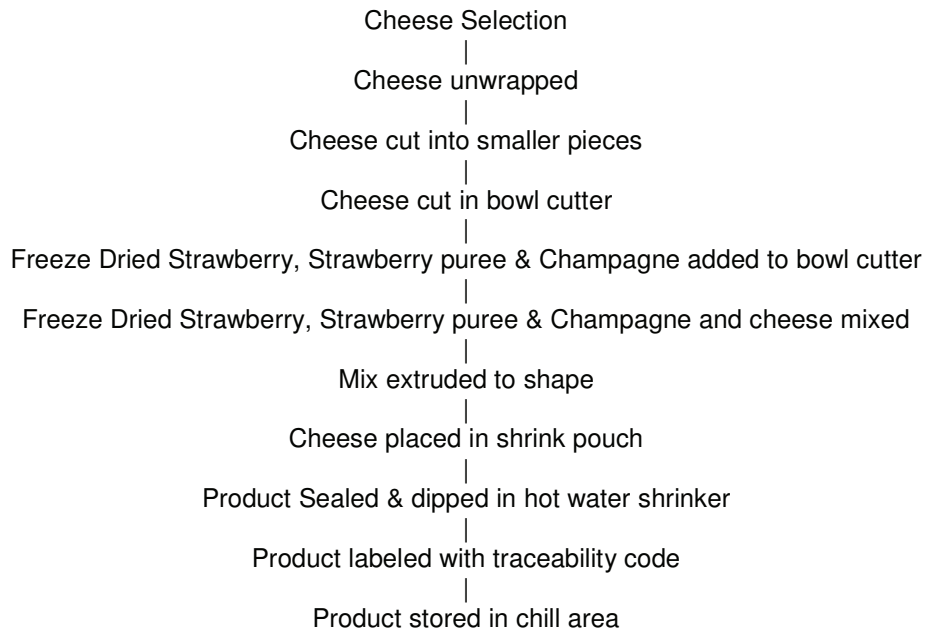
FOREIGN BODY CONTROL

Free from foreign matter and contamination

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



QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:	White stilton cheese infused with champagne and loaded with pieces of strawberry.
VISUAL APPEARANCE:	White body flecked with red/pink pieces.
AROMA:	Clean and free from off notes, typical strawberry aroma.
FLAVOUR:	Clean and free from taints. Typical of strawberry and champagne flavours.
TEXTURE:	Close texture, slightly crumbly but stays together when cut.

WEIGHT CONTROL

Weight System:	Random Weight
Declared Weight	n/a
Target Weight	900g
Approved for e marking	no

PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE:	Linear Polyethelene Barrier Shrink Bag
DIMENSIONS:	300 x 400
WEIGHT:	900g
CODING DETAILS:	Julian Date Code
LABEL:	White Stilton with Strawberry and Champagne
BARCODE:	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.

DATE: 11 12 14