

## SPECIFICATION FOR WHITE MILD CHEDDAR CHEESE

### PRODUCT DESCRIPTION

Mild White Cheddar Cheese 2.5Kg Block

### PHOTOGRAPH – product examples



White Mild Cheddar  
Cheese 2.5kg

Ingredients:  
pasteurised milk,  
cheese culture,  
salt, enzymes.



Keep refrigerated  
-2C to +5C

Pack Date: 23.06.17

Use By Date: 23.06.18

Suitable for  
vegetarians

Product of Glenstal Foods, Murroe Co  
Limerick

Net weight (Kg):

1,008kg

Product code:

547

### INGREDIENTS

Cheddar Cheese (Milk)

### APPEARANCE

Typical white Cheddar cheese

### TEXTURE

Firm, smooth, tight knit texture.

### FLAVOUR

Mild Cheddar cheese flavour

### WEIGHT / PACKING FORMAT

Target weight 2.5Kg +/- 30g

8 x 5Kg packed in plain brown 20Kg box

### SHELF LIFE (Best Before)

365 days from production

Best used within 2 weeks of opening (under refrigerated storage).

### MICROBIOLOGICAL ANALYSIS

Test	Unit	Specification	Typical
Coliforms	cfu/g	<100	<10
E. coli	cfu/g	<10	Negative
Yeast	cfu/g	<1000	<1000
Mould	cfu/g	<100	<10
Coagulase Positive Staphylococcus	cfu/g	<10	Negative
Listeria monocytogenes	cfu/25g	Negative	Negative
Salmonella	cfu/25g	Negative	Negative

## NUTRITIONAL INFORMATION

Parameter	Value per 100g
Energy	395kcal / 1640kJ
Protein	26g
Fat	33g
<i>of which saturates</i>	20.9
Carbohydrates	0.2g
<i>of which sugars</i>	0.2g
Fibre	0g
Sodium	0.73g
Salt Equivalent	1.8g

## ALLERGENS

Allergen	Contains	Source	In Same Factory	Additional Information
<b>Cereals containing Gluten</b>	No		No	
Shellfish / Crustaceans	No		No	
Eggs / Derivatives	No		No	
Fish / Derivatives	No		No	
Peanuts / Derivatives	No		No	
Soya Beans / Derivatives	No		No	
<b>Milk / Derivatives</b>	<b>Yes</b>	Cow's Milk	Yes	
Nuts* / Derivatives	No		No	
Celery / Derivatives	No		No	
Mustard / Derivatives	No		No	
Sesame Seeds / Derivatives	No		No	
Sulphur Dioxide and Sulphites >10ppm	No		No	
Lupin	No		No	
Molluscs	No		No	

## SUITABILITY DATA

Criteria	Suitable	Additional Information
Suitable for vegetarians	Yes	Microbial rennet used to make cheese
Suitable for vegans	No	Contains Milk
Suitable for ovo-lacto vegetarians	Yes	
Suitable for coeliacs	Yes	
Organic certified	No	
Kosher Certified	No	
Halal Certified	No	

## PACKAGING

Primary	Secondary	Tertiary
Plain pouch	Corrugated Cardboard	Stretch Wrap & Wooden Pallet

Direct contact packaging meets all relevant European food contact legislation.

## STORAGE REQUIREMENTS

Chilled Storage: +1°C to +8°C.

## LABELLING

Product name, company details, weight, best before date (used also for traceability).

## TRANSPORT

Refrigerated 20 foot / 40 foot container / chilled company van at +1°C to +8°C.

## LEGISLATION & WARRANTY STATEMENT

The product will be manufactured in accordance with all current relevant EU legislation. The information stated is given in good faith and is based upon the product formulation and the data provided by our suppliers.

All reasonable precautions that could be expected of a responsible manufacturer have been taken.

Legislation Complied With:

EC Regulation No. 852/2004 on the Hygiene of Food Stuffs

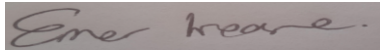
EC Regulation No. 853/2004 laying down specific hygiene rules for food of animal origin.

EC Regulation No. 854/2004 (controls on products of animal origin intended for human consumption)

## AUTHORISATION

### Authorised on behalf of Glenstal Foods

Name:

A handwritten signature in black ink that reads "Emer Keane".

Emer Keane

Position: Quality Manager

Date: 13.07.21

### Authorised on behalf of Customer

Signed:

Name:

Position:

Date: