

PRODUCT NAME	Pizza Mix Mozzarella & Cheddar Grated 2.0 Kg
PRODUCT CODE	IT837
FURTHER PROCESS	UK
HEALTHMARK	UK FG007M EC
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HARVEY & BROCKLESS
the fine food co

PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	Harvey & Brockless
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	0207 819 6000
FAX NO	0207 819 6027

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
<p>Mozzarella (49.5%) contains [Pasteurised Partially Skimmed Cow's Milk (98.42%), Salt (1.5%), Microbial Rennet (<0.0028%), Acidity Regulator (0.08%) [Citric acid (E330)], Calcium chloride (E509) (<0.1%), Bacterial Starter Cultures (0.0017%)]</p> <p>Mild Cheddar (49.5%) contains [Pasteurised Cow's Milk (98.06%), Salt (1.9%) contains Anti-Caking Agent [Sodium ferrocyanide (E535)], Starter Culture (0.02%), Vegetarian Rennet (0.02%) contains Preservative [Sodium benzoate* (E211)]]</p> <p>Anti-Caking Agent (1%) [Potato Starch]</p>	Contains Milk

FREE FROM DECLARATION

Free from nuts and nut derivatives	Yes	Free from crustaceans, molluscs and their derivatives	Yes
Free from peanuts and derivatives	Yes	Free from celery	Yes
Free from sesame seeds and derivatives	Yes	Free from mustard	Yes
Free from milk and milk derivatives	No	Free from sulphites	Yes
Free from egg and egg derivatives	Yes	Free from Lupin and lupin derivatives	Yes
Free from soya and soya derivatives	Yes	Free from additives	No
Free from maize and maize derivatives	Yes	Free from natural/artificial colours	Yes
Free from wheat, rye, barley, oats and derivatives of	Yes	Free from preservatives	No
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	No
Free from Genetically Modified Ingredients	Yes		

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Suitable for	Yes	No	Comment
Vegans		No	Milk
Ovo-lacto vegetarians	Yes		
Kosher		No	Not Certified
Halal		No	Not Certified
Halal diet	Yes		

ORGANOLEPTIC - Mozzarella	
Appearance	Grated strands of cheese, creamy yellow, smooth surface
Flavour & Aroma	Clean, bland with a slight lactic flavour
Texture	Grated firm with a close a fibrous texture

ORGANOLEPTIC – Mild Cheddar	
Appearance	Free from foreign matter, mottling or surface blemishes
Flavour & Aroma	Typical of the variety, free from off-flavours or aromas
Colour	Uniform colour throughout
Texture	Grated strands of cheese

NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
Mozzarella	
ENERGY KJ	1212
Kcal	292
Protein (g)	24.5
Carbohydrate (g)	0.1
of which sugars (g)	0.1
Fat (g)	21.5
of which saturates (g)	13.6
of which mono-unsaturates (g)	7.3
of which poly-unsaturates (g)	0.6
Fibre (g)	0.0
Sodium (mg)	560
Salt (g)	1.4

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NUTRITIONAL DATA	PER 100g
Mild Cheddar	
ENERGY KJ	1624
Kcal	389
Protein (g)	25.5
Carbohydrate (g)	1.8
of which sugars (g)	0.2
Fat (g)	31.4
of which saturates (g)	19.4
of which mono-unsaturates (g)	8.4
of which poly-unsaturates (g)	1.0
Fibre (g)	0.0
Sodium (mg)	745
Salt (g)	1.9

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	TARGET	REJECT
Mild Cheddar		
pH	5.25	>5.25 ± 0.3
Moisture	37%	<33%, >39%
Salt	1.9%	<1.5%, >2.2%
Fat	32%	>37%
Fat in Dry Matter	51%	<48%, >60.6%
Pesticide Residues	As Per EU Legislation	
Aflatoxin	As Per EU Legislation	

ANALYTICAL TEST	TARGET	REJECT
Mozzarella		
pH	5.0-5.5	<5.0, >5.5
Moisture	46% - 52%	<46% - >52%
Fat	20% - 23.5%	<20% - >23.5%
Fat in Dry Matter	37% - 46%	<37% - >46%

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MICRO TEST	UNITS	TARGET	REJECT
Enterococcus	cfu/g	<100	>100
E.Coli	cfu/g	<100	>100
Listeria spp	In 25g	Not Detected	Detected
Salmonella	In 25g	Not Detected	Detected
Staph aureus	cfu/g	<10	>10 000

PACKAGING DETAILS

Primary/ Secondary	Type	Material	Weight	Modified atmosphere [Gas Mixture]	Dimensions
Primary	Transparent blue bag	Polypropylene	15g	≥95% Nitrogen ≤5% Oxygen	350mm (L), 350mm (W)
Secondary	Box	Paperboard	472g	N/A	640mm (L), 263mm (W), 238mm (H)


PRODUCT DETAILS

Shelf Life	P + 42 days
Minimum Life on Delivery	14 days
Shelf Life Once Open	3 days at 1°C to 8°C
Weight	2.0 Kg minimum weight
Storage & Delivery Conditions	Stored at 1°C to 8°C, delivery maximum 8 °C

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AGREED By Harvey & Brockless:

Signed		Date	23/10/20
Name (in print)	Liga Sila	Position	Specification Technologist

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

NOTE Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

REVISION HISTORY

Date	Issue number	Reason for amendment	Authorised by
20/06/08	1	First Issue	Peter Barnard
22/10/08	2	Product code change from E46 to IT837, Ingredient percentage declaration of mozzarella and cheddar (50%/50%) and Health mark amended to EC from EEC.	Peter Barnard
27/03/09	3	Shelf Life amendment from 28 days to 35 Days	Peter Barnard
14/07/09	4	Percentage amended to 70:30, spec reviewed, spec now a controlled document	Peter Barnard
08/03/10	5	Company Logo Changed	Peter Benson
22/11/10	6	Updated allergen table	Alan Richings
03/05/13	7	Spec reviewed	Sakshi Sharma
08/06/15	8	Mozzarella and mild cheddar specifications reviewed	Anthea Quamina
20/07/16	9	Spec updated to 50:50 instead	Raji Arun
15/08/16	10	Mozzarella specification reviewed	Anthea Quamina
26/10/16	11	Mild cheddar specification reviewed	Anthea Quamina
23/10/20	12	Specification reviewed	Liga Sila