HARVEY & BROCKLESS

the fine food c°

Finished product specification

Name of supplier	Harvey & Brockless
Address	44-54, Stewarts Road, SW8 4DF
Telephone	0207 819 6000
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Email	technicalqueries@harveyandbrockless.co.uk

Product name:	Mozzarella Block
Product code:	SN055
Product description:	Semi-hard cheese made from pasteurised Cow's milk
Country of Origin:	Denmark
Healthmark:	DK M206 EC
Product Weight: (Kg)	2.3

CHEESE DETAILS

Type of Milk	Cow
Heat Treatment	Pasteurised
Type of Cheese	Hard/ Semi hard
Type of Rennet	Microbial Rennet
Type of Rind	No Rind

ORGANOLEPTIC PROFILE:

	Pure, creamy, slightly salt, slightly sourish, yoghurt aroma
	Close texture, possible small holes, homogeneous, semi-hard, slight elastic, slight tough, chickenbreast-structure
Aroma:	Fresh, slightly sourish, youghurt aroma
Appearance:	Glossy, close surface

SHELF LIFE AND STORAGE

Shelf life from manufacture:	112 days (730 days if frozen)
Minimum life into depot:	10 days
Shelf life once opened:	N/A
Storage temperature (unopened):	Keep refrigerated 0-8°C or freeze -18°C
Storage temperature (opened):	Keep refrigerated 0-8°C
Suitable for Freezing	Yes

INGREDIENT DECLARATION

Ingredients in descending order	% composition	Country of origin and supplier name
Pasteurised Cow's Milk	98.6%	EU - Confidential
Salt	1.4%	DK - Confidential
Lactic Acid Culture	Trace	Germany/USA/Australi
Microbial Rennet	Trace	DK/FR

NUTRITIONAL INFORMATION

Please enter serving size (g):	100g	
Nutrition Information	Quantity per	
Nutrition information	100g/100ml	
Energy KJ	1257.7	
Kcal	302.3	
Fat (g)	22	
of which Saturates (g)	14	
of which mono-unsaturates (g)	5.1	
of which poly-unsaturates (g)	0.4	
Carbohydrate (g)	1.0	
of which sugars (g)	1.0	
Protein (g)	25	
Sodium (mg)	0.6	
Equivalent as salt (g)	1.4	
Fibre (g)	N/A	
Moisture (g)	47.7 typical	

ANALYTICAL STANDARDS

Test	Target	Reject
рН	5.4	5.2
Total Moisture	47.7% typical	46%
Aw	N/A	N/A
Total Fat	21.8% typical	20.2%
Fat in Dry Matter	41.7%	40%
Pesticide residues	N/A	N/A
Total Meat Content	N/A	N/A
Nitrite (cured meat products)	21/2	N/A
	N/A	
Histamine	N/A	N/A
(fish)	N/A	N/A
Aflatoxin	N/A	N/A
Cereals, nuts and dried fruits)	N/A	N/A
Ochratoxin	N/A	N/A
Cereals, nuts and dried fruits)	N/A	N/A
OTHER TESTS – PLEASE STATE	N/A	N/A

QUALITY STANDARDS

Parameter	Minimum	Target	Maximum
Piece Weight	19KG	N/A	N/A
Piece Dimensions (if			
applicable)	265x102x79	N/A	N/A
Number of pieces/ pack (if			
applicable)	8	N/A	N/A

Test	Target	Reject	Method
TVC	<10	<100	ISO 21528
Ecoli	<10	<100	ISO 11866-2 2005 / IDF170-2:2005
Staphylococcus Aureus	<10	<10	ISO 6888
Bacillus cereus	N/A	N/A	N/A
Listoria spa in 25 g	Absort in 25g	Present in	ISO 11290
Listeria spp in 25g	Absent in 25g	25g	130 11290
Salmonella spp in 25g	N/A	N/A	N/A
Yeast & moulds	N/A	N/A	N/A

FOOD INTOLERANCE

Is the product and its ingredients	Yes/ No	Source (if present)	May contain (mention
free from			source)

	Yes		
Nuts and nut derivatives	res		
(Almonds, hazelnuts, walnuts,			
cashews, pecan nuts, Brazil nuts,			
pistachio nuts, Macadamia nuts			
(Queensland nuts).			
Nut residues (from cross	Yes		
contamination)			
Nut derived oil	Yes		
Peanuts and derivatives	Yes		
Sesame seeds and derivatives	Yes		
Other seeds / seed derivatives	Yes		
Milk and milk derivatives	No	Cow's Milk	
Egg and egg derivatives	Yes		
Soya and soya derivatives	Yes		
Maize and maize derivatives	Yes		
Wheat, rye, barley, oats and	Yes		
derivatives of			
Gluten	Yes		
Yeast and yeast derivatives	Yes		
Fish and their derivatives	Yes		
Crustaceans, molluscs and their	Yes		
derivatives			
Celery	Yes		
Mustard	Yes		
Sulphites	Yes		
Garlic	Yes		
Lupin and lupin derivatives	Yes		
Rice and rice derivatives	Yes		
Fruit and fruit derivatives	Yes		
Additives	Yes		
Azo and coal tar dyes	Yes		
Glutamates	Yes		
Benzoates	Yes		
BHA / BHT	Yes		
Aspartame	Yes		
MRM (Mechanically recovered	Yes		
meat)			
Natural colours	Yes		
Artificial colours	Yes		
Natural flavouring	Yes		
Artificial flavouring	Yes		
Preservatives	Yes		
Antioxidants	Yes		
MSG	Yes		
Alcohol	Yes		
Genetically Modified Ingredients	Yes		
Concucuity Woulded Highedichts			
Irradiated ingredients	Yes		

Suitability

Suitable For:	Yes/No
Ovo-lacto vegetarians	Yes
Coeliacs	Yes
Peanut allergy sufferers	Yes
Vegans	No
Lactose intolerants	No
Halal diet	Yes

Certification:	Yes/No
Kosher Certification	No
Halal Certification	No
Organic Certification	No

Primary/ Secondary/ Tertiary	Type of Material	Description	Component Weight (g)
Primary	Polyethylene film	Topfoil: 4001924 Bottomfoil: 4002056	14
Secondary	Fiber - board Corrugated	Corrugated cardboard	425
Secondary			
Tertiary			

Packed in protective atmosphere	No
Vacuum Packed	No

Packaging details

Total Weight Primary Packaging(g)	14
Total Weight Secondary Packaging (g)	425
Total Weight Tertiary Packaging (g)	N/A
Number of units per case	8
Number of Layers per Pallet	N/A
Pallet Dimensions (L x W x H)	N/A
Pallet Type e.g. GKN,CHEP	N/A

Net Weight of unit (g)	2300	
Net Weight of Units per case in (g)	18400	
Total Weight of Packaging per Case (g)	537	
Total Weight per case (kg)	18.937	

Primary Barcode details	5760466816717
Secondary Barcode details	-

Photographic Standard



AGREED By Harvey & Brockless

Signed: Date: 26/07/2016

Name in Print Anthea Quamina 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 No:	Reason for amendment	Authorised by
10/06/2016	1	New Spec	Sakshi Sharma
26/07/2016	2	Specification format	
		updated	Anthea Quamina