

PRODUCT NAME	Feta Greek 200g
PRODUCT DESCRIPTION	Soft white cheese, mildly acidic
PRODUCT CODE	GR012
HEALTHMARK	GR 26.2.663 EC
PAGE	Page 1 of 4



## PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	H & B Foods t/a Cheese Cellar
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	020 7819 6001
FAX NO	020 7819 6027

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Pasteurised Sheep & Goat Milk [30%] (95.99%) Salt (3%) Culture (1%) Vegetarian Rennet (0.01%)	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	Yes
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	Yes
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	Yes
Free from Genetically Modified Ingredients	Yes		

Suitable for	Yes	No	Comment
Vegans		No	
Ovo-lacto vegetarians	Yes		
Kosher		No	
Halal		No	

ORGANOLEPTICS	
Appearance	Soft cheese that can easily be cut in pieces
Aroma	Typical of feta cheese
Flavour	Typical mildly acidic taste
Texture	Compact mass, with some holes

PRODUCT NAME	Feta Greek 200g
PRODUCT DESCRIPTION	Soft white cheese, mildly acidic
PRODUCT CODE	GR012
HEALTHMARK	GR 26.2.663 EC
PAGE	Page 2 of 4



### NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
ENERGY KJ	1140
Kcal	275
PROTEIN (g)	16
CARBOHYDRATE (g)	1.0
of which sugars	1.0
FAT (g)	23
of which saturates(g)	13
FIBRE (g)	0.0
SODIUM (g)	1.2

### ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	TARGET
Moisture	56% maximum
Fat in Dry Matter	45% minimum
pH	4.25 - 4.55

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

### PACKAGING DETAILS

	Type	Material	Weight	Dimensions
<b>Primary Packaging</b>	Vacuum packed plastic film	Polypropylene		L138mm xW103mm x HH25mm
<b>Secondary Packaging</b>	Box	Cardboard	407.4g	L416mm x W269mm x H286mm

PRODUCT NAME	Feta Greek 200g
PRODUCT DESCRIPTION	Soft white cheese, mildly acidic
PRODUCT CODE	GR012
HEALTHMARK	GR 26.2.663 EC
PAGE	Page 3 of 4



### PRODUCT DETAILS

<b>Shelf Life</b>	P + 10 months
<b>Minimum Life on Delivery</b>	42 days
<b>Shelf Life Once Open</b>	3 days
<b>Weight</b>	200 g
<b>Storage &amp; Delivery Conditions</b>	Stored at 1°C to 5°C, delivery maximum 8 °C

### PHOTOGRAPHIC STANDARD



### AGREED By Cheese Cellar:

<b>Signed</b>		<b>Date</b>	01/05/2013
<b>Name (in print)</b>	Maria Nabakabya	<b>Position</b>	Specifications Technologist

### AGREED By Customer:

<b>Signed</b>		<b>Date</b>	
<b>Name (in print)</b>		<b>Position</b>	

PRODUCT NAME	Feta Greek 200g
PRODUCT DESCRIPTION	Soft white cheese, mildly acidic
PRODUCT CODE	GR012
HEALTHMARK	GR 26.2.663 EC
PAGE	Page 4 of 4



**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**

<b>Date</b>	<b>Issue number</b>	<b>Reason for amendment</b>	<b>Authorised by</b>
09/12/05	1	First Issue	Peter Barnard
27/07/07	2	Updated all info	Peter Barnard
29/01/08	3	Included photographic standard	Peter Barnard
25/03/09	4	Updated ingredient breakdown, shelf life and micro standards	Peter Barnard
13/07/09	5	Spec now a controlled document	Peter Barnard
15/11/10	6	Updated allergen table, new company logo	Alan Richings
01/05/13	7	Spec format changed, spec reviewed	Maria Nabakabya