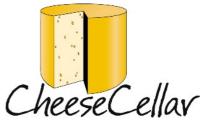
PRODUCT NAME	Feta Greek 200g
PRODUCT DESCRIPTION	Soft white cheese, mildly acidic
PRODUCT CODE	GR012
HEALTHMARK	GR 26.2.663 EC
PAGE	Page 1 of 4



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%)	Contains Milk
Culture (1%)	
Vegetarian Rennet (0.01%)	

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		I

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		

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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
рН	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

	Туре	Material	Weight	Dimensions
Primary Packaging	Vacuum packed plastic film	Polypropylene		L138mm xW103mm x HH25mm
Secondary Packaging	Box	Cardboard	407.4g	L416mm x W269mm x H286mm

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PRODUCT DETAILS

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

PHOTOGRAPHIC STANDARD



AGREED By Cheese Cellar:

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

AGREED By Customer:

Signed	Date	
Name (in print)	Position	

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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
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