

[Status]




PRODUCT SPECIFICATION

Mentmore Foods

Mentmore Foods Ltd 9 The Green, Cheddington, Leighton Buzzard, Beds. LU7 0RJ
 Tel: 01296-668117 Fax : 01296-662737 email: cstorr@mentmorefoods.co.uk

Private and confidential – not to be disclosed to any third parties without permission

Brief Specification

Product	UHT unsweetened evaporated milk 9% fat with minimum 22 % milk solids not fat		
Legal Description	Evaporated Milk is the reserved description given only to an unsweetened milk product containing a minimum of 9% fat and a total of 31% milk solids as laid down in The Condensed Milk and Dried Milk Regulations 2013		
Pack Size	10kg Bag in box		
Ingredients	Milk. Processing aid:- stabiliser: disodium phosphate E339		
Appearance	Even, pale cream colour with no trace of caramelisation		
Flavour	Characteristic clean, creamy, milky flavour		
Texture	Smooth and viscous, free from any granulation, flecks or lumps		
General Requirements	The product shall be free of all contaminants and also shall be free from all off-flavours and odours.		
Microbiological Standards	Total Plate Count:	< 10 cfu/ g in sample tested	
	Coliforms:	neg. in sample tested	
	Yeast and mould:	<10 cfu/ g in sample tested	
	E. Coli:	neg. in sample tested	
Process	Evaporated milk is heat treated following the recognised UHT-heating process, and homogenised prior to aseptic packing (more details of process on detailed specification)		
Chemical Properties	Viscosity:	25-75cps	
	pH:	6.1- 6.5	
	Fat:	≥9%	
	Lactose:	12.1%	
Nutritional Information 100g typically provides:-	Energy:	671 kJ, 161kcal.	
	Protein:	8.1 gms	
	Carbohydrate:	11.8gms	
	of which sugar:	1.8gms	
	Fat:	9.0gms	
	Salt:	0.25gms	
Pack Type	10 kg aseptically filled polyethylene /metallised multi-layer bag in double walled cardboard box		
Product Life	The product has a shelf life of 9 months from the date of manufacture. The "Best Before Date" is clearly shown on the top of each package.		
Storage	The product must be stored in cool and dry conditions. Optimum storage temperature is +4°C to +20°C (optimum).		
Specification reference	Evap/ 003/ rev 7 naa/ cls/ 03/05/16		
Name: C. L. Storr	Position: Director	Signature: 	Date: 03/05/16



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FOOD INTOLERANCE DATA				<i>Date:</i>	03.05.16
Product	Evaporated Milk			<i>Date revised:</i>	03.05.16
THIS PRODUCT IS FREE FROM	Yes	No	Content Details	Comments	
Oats & derivatives	yes				
Maize & derivatives	yes				
Added salt	yes				
Added sugar	yes				
Artificial colours	yes				
Artificial flavours	yes				
Artificial preservatives	yes				
Aspartame	yes				
Azo dyes/coal tar dyes	yes				
Barley & derivatives	yes				
Beef products	yes				
Benzoates	yes				
BHA/BHT	yes				
Cocoa products	yes				
Coconut & derivatives	yes				
Egg & derivatives	yes				
Fruit & derivatives	yes				
Genetically modified materials	yes				
Glutamates	yes				
Gluten	yes				
HVP/TVP	yes				
Lactose		no	Lactose is a constituent of milk		
Lamb products	yes				
Milk & derivatives		no	Milk		
MSG	yes				
Natural colours	yes				
Natural flavours	yes				
Nut oil refined to SCOPA	yes				
Nuts and derivatives thereof	Yes				
Other animal products	yes				
Pork products & derivatives	yes				
Poultry products & derivatives	yes				
Raw materials derived from animal feed	yes				
Rye & derivatives	yes				
Seafood & derivatives	yes				
Seed oil refined to SCOPA	yes				
Seeds & derivatives	yes				
Soya & derivatives	yes				
Sulphites/sulphur dioxide	yes				
Sweeteners	yes				
Vegetable & derivatives	yes				
Wheat & derivatives	yes				
Yeast /yeast extract					

THIS PRODUCT IS:	YES	NO	CONTENT DETAILS	COMMENTS
Organic product		no		
Suitable for vegetarians	yes			
Suitable for vegans		no		
Halal certified		no		
Kosher certified		no		
	Information supplied by the manufacturer		Signed for Mentmore Foods: Position:- Director	