



1. Product Information	
Product Title	Standardised Whole Milk Semi Skimmed Milk Skimmed Milk 1% Fat Milk Traditional Whole Milk (non standardised, non homogenised 4pt poly) *Traditional Standardised Whole Milk (non homogenised 1pt glass bottle)
Legal Name	Fresh Pasteurised Standardised Homogenised Whole Milk Fresh Pasteurised Homogenised Semi Skimmed Milk Fresh Pasteurised Skimmed Milk Fresh Pasteurised Whole Milk Fresh Pasteurised Standardised Whole Milk Fresh Pasteurised Homogenised 1% Fat Milk
Description	Raw whole milk is delivered in bulk tankers, chilled and stored at <5°C prior to use. The milk is then pasteurised at >72.5° for 25 seconds, and may be standardised and homogenised as applicable OR blended with skimmed milk to achieve the correct fat level, pasteurised and homogenised before being immediately cooled to <5°C and packed.
Country of Origin	UK
Q pulse number	DC LIQ 005
Issue	June 2010

Appearance	<p><b>Whole</b> Uniform creamy white, free flowing liquid with no visible fat layer.</p> <p><b>Semi Skimmed</b> Uniform white free flowing liquid, slightly thinner in appearance than whole milk.</p> <p><b>Skimmed</b> Uniform, thin blue/white free flowing liquid with no visible fat layer.</p> <p><b>Traditional Whole</b> Creamy white free flowing liquid with a fat layer on top.</p> <p><b>1% Fat</b> Uniform white free flowing liquid, slightly thinner in appearance than semi skimmed milk.</p> <p>The milk should not be separated into a semi solid white substance with yellow transparent liquid</p>
Flavour	Normal fresh taste and odour, characteristic of fresh milk. Free from off and or burnt flavours and taints
Body / Texture	<p><b>Whole Milk / Traditional Milk</b> Smooth full texture with a creaminess that thinly coats the mouth</p> <p><b>Semi Skimmed Milk</b> Smooth with a very slight creaminess, but not as full as whole milk</p> <p><b>Skimmed Milk</b> Smooth with no evidence of creaminess</p> <p><b>1% Fat Milk</b> Smooth with no evidence of creaminess</p>



Unit Size / Weight	<p>189ml Carton / 1 Pint (568ml) Carton / 1 Pint Glass Bottles                      1 Pint (568ml) Polybottle / 2 Pint (1.136litres) Polybottle / 4 Pint (2.272 litres) Polybottle / 1 Litre Polybottle / 2 Litre Polybottle / 3 Gallon Pergal 13.63litres) / 5 gallon pergal / 500lt &amp; 1000lt pallecon.</p> <p>1% Fat Milk available in 2Litre Polybottle</p> <p>Contents to be checked by weight - mls to be multiplied by density / specific gravity to convert to gms. (certified template for glass bottles).                      To comply with the three packers rules as defined in the Weights and Measures (Packed Goods) Regulations 2006.</p>
Durability / Traceability coding	Use By - DD MMM.
Storage / handling requirements	<p>Keep refrigerated &lt;5°C                      Once opened use within 3 days and by use by date shown.</p>
Packaged in a protective atmosphere?	No

Ingredient Declaration	Not Applicable
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Dairy Crest Supplier Assurance Procedure covers all ingredient suppliers

2.Nutrition Information						
		Typical Values Per 100g/ml				
		Whole	Standardised Whole	Semi	Skim	1% Fat
Energy	kJ	284	269	204	146	173
	kcal	68	64	49	34	41
Protein	g	3.2	3.3	3.4	3.4	3.4
Carbohydrate	g	4.7	4.7	5.0	5.0	4.6
Of which sugars	g	4.7	4.7	5.0	5.0	4.6
Of which starch	g					
Fat	g	4.0	3.6	1.7	0.1	1.0
Of which saturates	g	2.5	2.3	1.0	0.06	0.6
Of which monounsaturates	g	1.1	1.0	0.5	trace	0.3
Of which polyunsaturates	g	0.1	0.1	trace	trace	trace
Fibre	g	nil	nil	Nil	Nil	Nil
Sodium	g	0.057	0.057	0.057	0.057	0.057
Equivalent as Salt	g	0.14	0.14	0.14	0.14	0.14
Vitamin A	ug	58	58	24	1.0	
Vitamin B2	mg	0.04	0.04	0.04		
Vitamin B6	mg	0.06	0.06	0.06		
Folic Acid	ug	6.0	6.0	6.0		
Vitamin B12	ug	0.4	0.4	0.4	0.4	0.9
Vitamin C	mg					
Vitamin D	mg	0.03	0.03	0.01		
Vitamin E	mg					
Calcium	mg	119	119	122	124	126



3. Genetically Modified Ingredient Declaration

This product does not contain any genetically modified ingredients or processing aids

4. Special Interest Suitability / Intolerance Information

	Suitable for? Yes / No	Comments
Organic	NO	
Coeliacs	YES	
Lactose Intolerants	NO	
Lacto-Ovo Vegetarians	YES	
Vegans	NO	Cows Milk
Halal	NO	
Kosher	NO	

5. Allergen Declaration

Contains	Yes / No	Comments
Peanuts / peanut by-product including oils	NO	
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	YES	
Egg / egg by-products	NO	
Shellfish and crustaceans (including mollusc)	NO	
Fish and fish products	NO	
Soya / soya by-products, including oils	NO	
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	NO	
Sesame seeds, sesame oil and derivatives	NO	
Tree nuts (hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) and their derivatives	NO	
Sulphites and sulphur dioxide	NO	
Celery and derivatives	NO	
Mustard, mustard products	NO	
Lupins	NO	



6. Free From Declaration		
Category	Yes / No	Comments
Additives	YES	
Preservatives	YES	
Artificial colours	YES	
All added colours	YES	
Azo dyes or coal tar dyes	YES	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	YES	
Benzoates	YES	
Nitrites / nitrates	YES	
Flavours - natural, nature identical or artificial	YES	
Flavour enhancers	YES	
Artificial sweeteners	YES	
Added sugars	YES	
Added salt	YES	
Added MSG	YES	
A source of phenylalanine	YES	
Garlic or garlic derivatives	YES	
Yeast or yeast derivatives	YES	
Caffeine	YES	
Fruit or fruit derivatives	YES	
Vegetable or vegetable derivatives	YES	
Beef or beef derivatives	YES	
Pork or pork derivatives	YES	
Lamb / mutton or lamb / mutton derivatives	YES	
Avian products or derivatives	YES	
Animal products or by-products	NO	Cows Milk
Hydrolysed vegetable proteins	YES	

7. Product Safety Information
The product supplied complies with UK & EU Regulations / Statutory Instruments / Acts of Parliament.
All processes and procedures to be carried out under hygienic conditions and in accordance with Good Manufacturing Procedures of the Dairy and Food Industry.
Non-hazardous material when stored under specified conditions and used within shelf life as specified on pack. May cause slip hazard if spilt or dropped Should not be disposed of to surface water drains.



8. Packaging Information			
All primary packaging complies with The Plastic Materials and Articles in Contact with Food Regulations 2004 and any amendments.			
PACKAGING	Component	Material	Weight / Dimensions
Primary / Food contact	189ml Carton	Pre-Printed Paperboard	
	1 Pint (568ml) Carton		1pt - 14.7g
	1 Pint Glass Bottles	Glass	1pt glass - 236g
	1 Pint (568ml) Polybottle	Food Grade Polythene	1pt - 18g / Lightweight 17g
	2 Pint (1.136litres) Polybottle	Bottle with Tamper Evident	2pt - 27g / Lightweight 26g
	4 Pint (2.272litres) Polybottle	Screw-Cap or HIS	4pt - 40g
	6 Pint (3.408litres) polybottle	OR r-HDPE (10%) Bottle with Tamper Evident	6pt - 70g
	1 Litre Polybottle	Screw-Cap or HIS (LDPE)	1L - 28g / Lightweight 27g
	2 Litre Polybottle		2L - 38g
	3 Gallon Pergal (13.63litres)	Food Grade Polythene	3G - 500g
5 Gallon Pergal (22.7 litres)	Bag with Integral Spout	5G - 750g	
500 / 1000 Litres Pallecon	Aluminium box container	1000ltr = 1.2m x 1.2m x 1.2m 500ltr = 1.2m x 1.2m x 600mm	
Secondary / outer	<b>Cartons:</b> 10 or 24 Cartons shrink-wrapped in clear plastic film (optional)	Polyethylene	
	<b>Polybottle:</b> N/A	N/A	
	<b>Stretchwrap</b> (Fenstanton)	Polyethylene	
	<b>Pergal:</b> Cardboard Box	Cardboard	
<u>Labelling / Printing</u>	component	material	
Primary	<b>Carton:</b> Production Unit Identification, Health Mark, Use By (Printed on Box)	Pre-Printed Carton	
	<b>Glass:</b> - Use by, production site and health mark embossed on foil lids of bottles.	Paperboard	
	<b>Polybottle:</b> Production Unit Identification, Health Mark, Use By (Printed on adhesive label).	Embossed Foil	
	<b>Pergals:</b> Production Unit Identification, Health Mark, Use By (Printed on Box)	Paper or Plastic Label	
<b>Pallecons:</b> Box ID	Cardboard Box		
Tamper Evident Sealing	Heat Sealing		
	Pallecon - outer box flap using numbered cable ties		
Shelf Life:	Pergals and NRC / Cartons (1pt) / Cartons (189ml):		
	<b>Use By:</b>		
	Total Life P + 12 @ < 5°C		
	Min Life to Site P + 10 @ < 5°C		
Min Life to Customer P + 8 @ < 5°C			
Glass Max P + 8 @ < 8°C (precode weekends - P + 9)			
Pallecons: max P + 10 Minimum Code: P + 5 into depot			



Maximum life from day of opening	3 days
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9. Manufacturer Information	
Head Office Address	Dairy Crest Ltd Claygate House Littleworth Rd Esher, Surrey KT10 9PN
Consumer care Information	☎ Dairy Crest Consumer Careline 0800 328 5629 ✉ Freepost, Dairy Crest, SY1108, Telford, TF6 6ZA 🌐 <a href="http://www.dairycrest.co.uk">www.dairycrest.co.uk</a>
Technical Data Enquiries	specifications@dairycrest.co.uk
Manufacturing /Packing Site	Sevenside Fenstanton Chadwell Hanworth Foston Liverpool
Packing Site Health Mark	UK GS 003 M EC UK HX 001 EC UK DG 001 M EC UK H0 010 M EC UK DY 004 EC UK LV 007 EC
24hr Emergency Contact Number	01372 472200