

HARVEY & BROCKLESS*the fine food co***Finished product specification**

Name of supplier	Harvey & Brockless
Address	44-54, Stewarts Road, SW8 4DF
Telephone	0207 819 6000
Fax	0207 819 6027
Email	technicalqueries@harveyandbrockless.co.uk

Product name:	Luxury Soft Cheese 24% Fat Croxton Gold
Product code:	DS039
Product description:	Full fat soft cheese made from pasteurised Cow's milk
Country of Origin:	UK
Healthmark:	UK NO 006 EC
Product Weight : (Kg)	2kg

CHEESE DETAILS

Type of Milk	Cow
Heat Treatment	Pasteurised
Type of Cheese	Soft Cheese
Type of Rennet	No Rennet
Type of Rind	N/A

ORGANOLEPTIC PROFILE:

Appearance:	Soft cheese with a firm set which will not flow readily w
Aroma:	Mild cultured milk flavour with a slight salty taste
Colour:	Off white
Texture:	Thick, smooth

SHELF LIFE AND STORAGE

Shelf life from manufacture:	28 days
Minimum life into depot:	7 days
Shelf life once opened:	3 days
Storage temperature (unopened):	0-5°C
Storage temperature (opened):	0-5°C
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in descending order	% composition	Country of origin and supplier name
Cream	59	UK BV Dairy
Skimmed Milk	39	UK BV Dairy
Modified Tapioca Starch E1442	1	Univar
Salt	0.6	Univar
Bacterial Starter Culture	0.02	Denmark/ France CHR Hansens

NUTRITIONAL INFORMATION

Please enter serving size (g):	100g
Nutrition Information	Quantity per 100g/100ml
Energy KJ	1069
Kcal	259
Fat (g)	23.7
of which Saturates (g)	15.1
of which mono-unsaturates (g)	7.2
of which poly-unsaturates (g)	0.6
Carbohydrate (g)	4.3
of which sugars (g)	3.3
Protein (g)	7.4
Sodium (mg)	0.2
Equivalent as salt (g)	0.6
Fibre (g)	0.0
Moisture (g)	62-64

ANALYTICAL STANDARDS

Test	Target	
pH	4.4 - 4.6	
Total Fat	23 - 25%	<25%

MICROSTANDARDS

Test	Target	Reject	Method
TVC			
Ecoli	<10	10	ISO
Staphylococcus Aureus	<20	20	BS
Bacillus cereus	<100	>1000	ISO
Listeria spp in 25g	Not Detected	Detected	BS

Salmonella spp in 25g	Not Detected	Detected	BS
Yeast & moulds	<50	100	B

FOOD INTOLERANCE

Is the product and its ingredients free from	Yes/No	Source (if present)
Free from nuts and nut derivatives	Yes	
Free from nut residues (from cross contamination)	Yes	
Free from nut derived oil	Yes	
Free from peanuts and derivatives	Yes	
Free from sesame seeds and derivatives	Yes	
Free from other seeds / seed derivatives	Yes	
Free from milk and milk derivatives	No	Cow's Milk
Free from egg and egg derivatives	Yes	
Free from soya and soya derivatives	Yes	
Free from maize and maize derivatives	Yes	
Free from wheat, rye, barley, oats and derivatives of	Yes	
Free from gluten	Yes	
Free from yeast and yeast derivatives	Yes	
Free from fish and their derivatives	Yes	
Free from crustaceans, molluscs and their derivatives	Yes	
Free from celery	Yes	
Free from mustard	Yes	
Free from sulphites	Yes	
Free from garlic	Yes	
Free from Lupin and lupin derivatives	Yes	
Free from rice and rice derivatives	Yes	
Free from fruit and fruit derivatives	Yes	
Free from additives	Yes	
Free from azo and coal tar dyes	Yes	
Free from glutamates	Yes	
Free from benzoates	Yes	
Free from BHA / BHT	Yes	
Free from aspartame	Yes	

Free from MRM (Mechanically recovered meat)	Yes	
Free from natural colours	Yes	
Free from artificial colours	Yes	
Free from preservatives	Yes	
Free from antioxidants	Yes	
Free from MSG	Yes	
Free from Genetically Modified Ingredients	Yes	
Free from 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
Primary	PP	Bucket & lid
Secondary		
Secondary		
Tertiary		

Packed in protective atmosphere	No
Vacuum Packed	No

Packaging details

Total Weight Primary Packaging(g)	77
Total Weight Secondary Packaging (g)	N/A
Total Weight Tertiary Packaging (g)	N/A
Number of units per case	-
Number of Layers per Pallet	N/A
Pallet Dimensions (L x W)	N/A
Pallet Type e.g. GKN,CHEP	N/A


Net Weight of unit (g)	2000
Net Weight of Units per case in (g)	N/A
Total Weight of Packaging per Case (g)	-
Total Weight per case (kg)	-

Primary Barcode details	N/A
Secondary Barcode details	N/A

Photographic Standard



AGREED By Harvey & Brockless

Signed:  Date: 02/03/2016
Name in Print: Anthea Quamina Position: Specification T

AGREED By Customer

Signed: _____ Date: _____
Name in Print: _____ Position: _____

NOTE Please respond as soon as possible or acknowledge your approval by email. Should you within 14 days we will assume that you are in agreement with the specification.

REVISION HISTORY

Date	Issue No:	Reason for amendment
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07/07/2014	1	First issue
27/05/2015	2	Cheese Cellar logo replaced with Harvey & Brockless
02/03/2016	3	Specification format updated

Reject
>4.6
23-25%

Method
0 16649
6 6888-1
0 7932
5 12824

S 12824

S 4285

Component Weight (g) / Dimensions (mm)
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77g / 184mm (W), 184mm (L), 107mm (H)
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technologist

we not hear from

Authorised by

Saskia Bodechtel
Sakshi sharma
Anthea Quamina