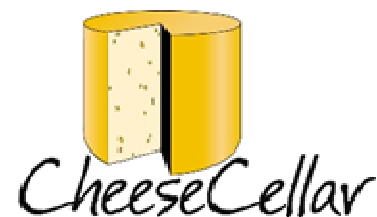


PRODUCT NAME	Stilton Blue ¼ 2kg
PRODUCT DESCRIPTION	A cylindrical Full Fat Blue Veined Hard Cheese made with pasteurized cow's milk
PRODUCT CODE	EB095
COUNTRY OF ORIGIN	UK
HEALTHMARK	UK ME 003 M
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PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	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
<p><i>A cylindrical Full Fat Blue Veined Hard Cheese made with pasteurised Cows milk</i></p> <p>Pasteurised Cow's Milk Salt contains Anti-Caking Agent [Sodium Hexacyanoferrate] Microbial Rennet* contains Preservative [Sodium Benzoate] Blue Mould Starter Culture</p>	Contains Milk

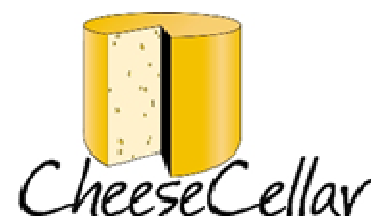
**Rennet produced using recombinant DNA Technology but product free GM material*

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	No
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	No
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	No <1ppm
Free from Genetically Modified Ingredients	Yes		

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

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ORGANOLEPTICS	
Appearance	A creamy coloured hard cheese with green/blue veining running evenly through it. The coat is pale cream to orange/brown and crusty.
Aroma	A fresh but distinct blue cheese aroma
Flavour	A full flavoured creamy cheese. The flavour can be fresh and acidic when young to creamy and tangy when more mature. The blue veining has a distinct tangy flavour.
Texture	Varying from a crumbly open texture to creamy and firm depending on age. Stilton should always be eaten at room temperature to bring the cheese flavour and texture to their optimum level

NUTRITIONAL INFORMATION

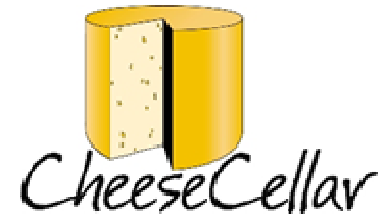
NUTRITIONAL DATA	PER 100g
ENERGY KJ	1698
Kcal	410
PROTEIN (g)	23.7
CARBOHYDRATE (g)	0.1
of which sugars	0.1
FAT (g)	35
of which saturates	23
FIBRE (g)	0.0
SODIUM (mg)	788

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	UNITS	TARGET	TOLERANCE
Moisture	%	38.0	Max 42
f.d.m.	%	56.45	Min 48
pH		5.6	4.5-7

MICRO TEST	UNITS	TARGET	ACTION
E.Coli	cfu/g	<10	>10
Coliforms	cfu/g	<100	>1 000
S.Aureus(coag+)	cfu/g	<20	>100
Listeria monocytogenes	In 25g	Absent	>100
Salmonella spp.	In 25g	Absent	Present

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PACKAGING DETAILS

	Type	Material	Weight	Dimensions
Primary Packaging	Food grade shrink film	Plastic	1.2g	Thickness - 19µm
Secondary Packaging	Box	Cardboard	156g	141mm x 225mm x 225mm

PRODUCT DETAILS

Shelf Life	42 days
Minimum Life on Delivery	14 days
Shelf Life Once Open	3 days
Weight	2kg
Storage & Delivery Conditions	Store between 1°C to 5°C, delivery maximum 8°C

AGREED BY Cheese Cellar:

Signed	<i>Sakshi Sharma</i>	Date	17/06/2013
Name (in print)	Sakshi Sharma	Position	Technical Services Manager

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
09/11/05	1	First Issue	Peter Barnard
14/11/06	2	Logo Changed	Peter Barnard
01/02/08	3	Included photo std	Peter Barnard
06.11.08	4	Product code changed from TT001 to EB095	Peter Barnard
29/04/09	5	Spec updated; Spec now a controlled document	Peter Barnard
12/06/09	6	Specs reviewed according to new supplier spec, updated free from declaration, analytical and microbial standard	Peter Barnard
12/01/10	7	Company Logo changed	Peter Barnard
19/11/10	8	Updated allergen table	Alan Richings
28/11/12	9	Updated spec according to supplier spec date 14/3/12	Rajeswari Arun
14/5/13	10	Spec reviewed	Raji Arun
19/06/13	11	Spec format updated	Raji Arun