



Product Specification

Hard cheddar-type Curd



Knolton Farmhouse Cheese Ltd

Doc Ref: KS 01A	Issued by: Niki Owen	Authorised by: Scott Latham	Version / Issue Date: 12/10/2017
-----------------	----------------------	-----------------------------	----------------------------------

Page 1 of 4

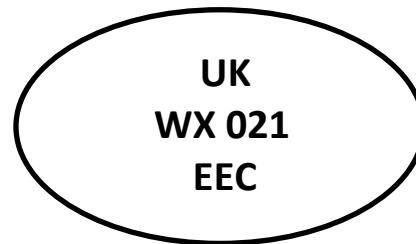
Product names: Hard cheddar-type Curd

Product descriptions: Creamy white young curd, fresh creamy flavour. For further heat treatment and processing.

Manufactured according to FSA 1996, EC 852/2004, EC 853/2004, EC 178/2002

Manufacturing Address

Knolton Farmhouse Cheese
 Oswestry Road
 Overton-on-Dee
 Wrexham
 LL13 0LG
 UK



Sales Dept: Scott Latham Tel No: 01978 710 221 Mobile: 07595 180960 Email: scott.latham@kfcheese.co.uk	Technical Dept: Niki Owen Tel No: 01978 710 221 Email: quality@kfcheese.co.uk
24h – Emergency Contact Numbers	Stuart Latham: 07866 495887 Jonathan Latham: 07718 031321

Packaging	
<i>Blocks not for individual resale</i>	
Blocks per palletised sales-unit:	40
Typical Net Weight per sales-unit:	<800kg
Primary packaging	Typical 20kg blocks in vacuum bags All necessary allergen information is declared on the box. Packaging is compliant with EC 1935:2004.
Secondary packaging	Cardboard Mega bins & LDPE Film <i>(Completely Enclosed)</i>

Identification and traceability
Each Vat produced is assigned an 8-digit Batch number, which is relevant to date of production and vat number i.e. 3 rd March 2014, vat 7 would be 03 03 14 07. All documents and traceable production records will reference the production batch number. Traceability is guaranteed for each step of the manufacturing process in accordance with EC178:2002 Each sales unit is also marked with the company EC Health Mark for traceability within EC.



Product Specification

Hard cheddar-type Curd

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 01A

Issued by: Niki Owen Authorised by: Scott Latham

Version / Issue Date: 12/10/2017

Page 2 of 4

Transport, Storage Conditions and Shelf Life Information

Temperature during transport:	<8°C
Temperature during storage:	<8°C
Chilled Shelf life from production (<8°C)	12 weeks
Frozen Shelf life from production (<-18°C) <i>*If frozen immediately on receipt</i>	12 Months
Maximum age on collection	Target age of < 14 Days Maximum age of ≤30 Days

Manufacturing Process

Pasteurised cow's milk is pumped into enclosed vats. Starter cultures, rennet and calcium chloride are added to ripen and coagulate the milk. In accordance with the recipe, starting time and target acidities, the coagulum is cut, scalded and stirred. The whey is drained off and the curd is textured and salted in coolers/drainers before being milled and pumped to block former towers, where it is pressed into ≈20kg blocks, vacuum sealed in a bag and stored at <4°c for ≈24 hours before being moved to ≤8°c store.

HACCP

HACCP has been developed and implemented in accordance with the 12 Steps of the Codex Alimentarius Commission Recommended International Code of Practise – General principles of Food Hygiene CAC/RCP 1-1969, Rev 4 – 2003. All documentation available on request.

Ingredients

Ingredients	Category	Typical	Country of origin
Pasteurised Cow's Milk	UK - Various	97	UK
Lactic acid started cultures	Frozen, in pellet form	0.1	France
Microbial Rennet	Liquid Microbial Coagulant	0.1	France
Salt	PDV	2	UK
Calcium Chloride	Concentrated Aqueous Solution	0.8	France

Sensory Requirements

Appearance	Off-White Solid block
Colour	Off-White, Creamy
Consistency / Texture	Hard Pressed, cheddar-like
Odour / Aroma / Taste	Typical of Cheddar Curd



Product Specification

Hard cheddar-type Curd

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 01A

Issued by: Niki Owen Authorised by: Scott Latham

Version / Issue Date: 12/10/2017

Page 3 of 4

Nutritional Values		
All Typical values relating to 100g:		Source of Values
Energy:	1646kJ	Analytical
Energy:	397kcal	Analytical
Fat	33.5g	Analytical
- of which Saturates	22.1g	
- of which Mono unsaturates	8.1g	
- of which poly unsaturates	0.8g	
- of which Trans unsaturates	1.0g	
Total Carbohydrates	1.5	Analytical
Available Carbohydrates:	<0.1g	
- of which Sugars	0.6g	
Protein:	22.2g	Analytical
Salt (Sodium):	0.81g	Analytical
Dietary Fibre	2.3g	Analytical

Chemical Parameters			
Parameter	LIMITS		
	MIN	TARGET	MAX
Protein	22%	24%	26%
Carbohydrates	<1	<1	<1
Fat	32%	35%	38%
Salt	1.5%	1.9%	2%
pH	4.9	5.2	5.4
Fat free dry matter	25%	27%	29%
Fat in dry matter	52%	56%	60%
Moisture Content -	N/A	37-39%	

Microbiological Specifications				
Parameter	Method	LIMIT		Frequency
		TARGET	MAX	
Enterobacteriaceae	ISO 21528-2:2004	<10/g	<100/g	Per Batch
E Coli	ISO 16649-1:2001	<1/g	<10/g	Per Batch
Staphylococcal Coagulase Positive	ISO 6888-1 1999	<20/g	<100/g	Per Batch
Listeria spp	ISO 11290-2 1998	Absent	Positive (non-pathogenic species)	Per Batch
Listeria Mono	ISO 11290-2 1998	Absent	Absent	Per Batch
Salmonella	ISO 6579:2002	Absent	Absent	Annual
Total Coliforms	ISO 4832:2006	Absent	Absent	Annual

Once printed this document is an uncontrolled copy



Product Specification

Hard cheddar-type Curd

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 01A

Issued by: Niki Owen Authorised by: Scott Latham

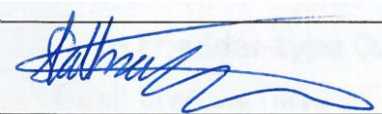
Version / Issue Date: 12/10/2017

Page 4 of 4

Specified Dietary Requirements		
Is the product suitable for vegetarians ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product suitable for vegans ?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Is the product suitable for celiac disease ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product kosher-certified ?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Is the product Halal-certified ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product Organic- certified	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
GMO Declaration		
Tested for GMO traits CaMV35s and NOS – Not Detected at a limit of 0.1%		

Major Allergen Declaration		
Allergenic ingredients according to the European legislation EC Regulation 1169:2011		
Allergenic foods and derivatives	Contained in finished product?	Possibility of cross-contamination?
Peanuts and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Fish and products thereof	NO	NO
Eggs and products thereof	NO	NO
(Tree) Nuts and products thereof	NO	NO
Milk and products thereof (inc. Lactose)	YES *Lactose – relevant to all dairy products. *Cows' milk intolerance	NA
Soybeans and products thereof	NO	NO
Cereals containing gluten and products thereof	NO	NO
Sulphur dioxide and sulphites	NO	NO
Celery and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Mustard and products thereof	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO

Specification Authorisation

Name:	Scott Latham
Signature:	
Position:	Director
Date:	12/10/2017

Once printed this document is an uncontrolled copy