



Product Specification

Skimmed Milk Concentrate (SMC)



Knolton Farmhouse Cheese Ltd

Doc Ref: KS 03

Issued by: Matt Carnell

Authorised by: Scott Latham

Version / Issue Date: 24/05/2017

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Product name: Skimmed Milk Concentrate (SMC)

Product description: Skimmed Milk Concentrate (SMC) must be produced from fresh skim milk, either delivered as fresh skim milk or separated from fresh whole milk. It must be clean and free from foreign odours and taints, preservatives or neutralisers with no abnormal colour.

It is off-white/pale cream in colour and is non-viscous, smooth and homogeneous, and contains no processing aids or additives.

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: Stuart Latham Tel No: 01978 710 221 Mobile: 07866 495887 Email: stuart.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 | |
|--------------------------|--|
| Weight per sales-unit: | Bulk Tanker (circa 25,000kg net) |
| Primary Packaging Format | Bulk Road Tanker – Constructed in accordance with dairy industry standards, including Food Grade 316 Stainless Steel which is either dedicated to milk or foodstuffs only, and has CIP capability (<i>Transport supplied by customer</i>). |

| Identification and Traceability |
|--|
| <p>Each production is assigned a 4-digit batch number, which is relevant to date of production i.e. 3rd march would be 0303. All documents and traceable production records will reference the production batch number.</p> <p>Traceability is guaranteed for each step of the manufacturing process in accordance with EC178:2002</p> <p>Each sales unit is dispatched with documentation marked with the company EC Health Mark for traceability within the EC.</p> |

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Transport and Storage

| | |
|-------------------------------|--------|
| Temperature during transport: | ≤8°C |
| Temperature during storage: | ≤8°C |
| Shelf life from production | 5 Days |

Manufacturing Process and HACCP

The raw incoming milk will be supplied to Knolton Farmhouse Cheese at a high level of hygienic quality and will meet all requirements necessary to ensure food safety. The incoming whole milk is test for antibiotics and must be absent after which it shall be tipped into dedicated intake silos.

After separation to remove the cream from the whole milk, as per the yield calculation based on the incoming quantity of whole milk, the skimmed milk will then be pasteurised. Moisture is then reduced and the solids content increased (target of 37%, +/- 2%) using a reduced temperature and increasing vacuum process (7 effect falling film evaporator). The finished product shall be stored in dedicated finished product silos.

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 |
|--------------|--------------------|-----------|-------------------|
| Skimmed Milk | Dairy – Cow's Milk | 100 | UK |

Analytical Nutritional Information

All values relating to 100g:

| | |
|------------------------------|----------|
| Energy: | 585 kJ |
| Energy: | 138 kcal |
| Fat: | 0.1g |
| - Of which Saturates | <0.1g |
| - Of which Mono unsaturates | <0.1g |
| - Of which Poly unsaturates | <0.1g |
| - Of which Trans unsaturates | <0.1g |
| Available Carbohydrates: | 19.3g |
| - Of which Sugars | 20.8g |
| Protein: | 13.4g |
| Salt (Sodium): | 0.15g |
| Dietary Fibre: | <0.5g |



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| Chemical/Physical Parameters | | | |
|------------------------------|--------|-----------------------------|-----|
| Parameter | LIMIT | | |
| | MIN | TARGET | MAX |
| Total Solids | 35% | 37% | 39% |
| pH | 6.2 | 6.4 | 6.6 |
| Titrateable Acidity | | <0.79% | |
| Temperature | | <8°C (at point of delivery) | |
| Antibiotics | Absent | | |

| Microbiology | | | | |
|---------------------------|--------------------|-------------|-------------|-----------|
| Parameter | Method | LIMIT | | Frequency |
| | | TARGET | MAX | |
| Total plate count (CFU/g) | ISO 4833 – 1:2013 | <5,000 / ml | 10,000 / ml | Per Batch |
| Enterococci (CFU/g) | ISO 21528 - 2:2004 | <10 / ml | 1,000 / ml | Per Batch |

| Sensory Requirements | |
|-----------------------|---|
| Appearance | Milk shall be of good appearance, with no extraneous matter |
| Colour | White / Pale |
| Consistency / Texture | Free flowing liquid, smooth and homogeneous |
| Odour / Aroma | Typical, specific |
| Taste | Neutral, fresh, specific |

| 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 checked="" type="checkbox"/> Yes | <input 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 |
| Is the product GMO or does the product contain any GMO | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |



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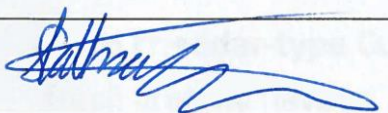
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| Major Allergens Declaration | | |
|---|---|-------------------------------------|
| <i>Allergenic ingredients according to the European legislation EC Regulation 1169/2011</i> | | |
| Allergenic foods and derivatives | Contained in finished product? | 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. *Whey Protein Beta-lactoglobulin (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: | 24/05/2017 |

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