



Product Specification

Sweet Cream

Knolton Farmhouse Cheese Ltd



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Product name: Sweet Cream

Product description: Cream should be of fresh production, be free from any odours and extraneous matter and not be homogenised. The taste and colour should be clean and bland. The cream should be free from antibiotics, cleaning agents and neutralising substances.

Manufacturer

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



<p>Sales Dept: Stuart Latham Tel No: 01978 710 221 Mobile: 07866 495887 Fax: 01978 710 821 Email: stuart.latham@kfcheese.co.uk</p>	<p>Technical Dept: Niki Owen Tel No: 01978 710 221 Fax: 01978 710 821 Email: niki.owen@kfcheese.co.uk</p>
24h – Emergency Contact Numbers	<p>Stuart Latham: 07866 495887 Jonathan Latham: 07718 031321</p>

Packaging	
Weight per sales-unit:	Bulk Road Tanker (circa 25,000kg net) 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>)

Transport, Storage Conditions and Shelf Life Information	
Temperature during transport:	≤5°C
Temperature during storage:	≤5°C
Shelf life from production	5 Days



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Identification and traceability

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.

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.

Manufacturing Process

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 milk shall be tipped into dedicated intake silos.

On intake all whole milk will be metered into silos, from these samples will be taken, which will then be tested for fat content. This % fat result will be used in the calculation for the yield of cream. After separation to remove the cream, as per the yield calculation to 40% fat, the cream will then be pasteurised for a minimum of 15 seconds at a minimum 72°C, then immediately cooled to 5°C.

The finished product shall be stored in dedicated finished product silos, and delivery shall be by bulk tanker collection.

HACCP

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

All documentation available on request.

Ingredients

Ingredients	Category	Typical %	Country of origin
Whole Milk	Dairy – Cow's Milk	100	UK

Chemical Parameters

	MIN	TARGET	MAX
Butterfat	38%	40%	42%
Titrateable Acidity	0.08	0.09%	0.115
pH	6.6	6.7	6.8
Temperature		<5°C (at point of collection)	



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Nutritional Values	
(Per 100g)	
Energy (kJ)	1576
Energy (kcal)	383
Fat	40.1g
Of which Saturates	26.3g
Of which Mono unsaturates	9.8g
Of which Poly unsaturates	1.3g
Of which Trans unsaturates	0.9g
Available Carbohydrates	3.5g
Of which sugars	3.1g
Protein	1.9g
Salt (Sodium)	0.03
Dietary Fibre	<0.5g

Microbiological Specifications				
Parameter	Method	Target	MAX	Frequency
Total plate count	ISO 4833 – 1:2013	<5,000/ml	10,000/ml	Per Batch
Enterobacteriaceae	ISO 21528 - 2:2004	<1/ml	<10/ml	Per Batch
Mould	ISO 21527 - 1:2008	<10/g	<100/g	<i>On Request</i>
Yeast	ISO 21527 - 1:2008	<10/g	<100/g	<i>On Request</i>
Staph. aureus	ISO 6888 – 1:1999	Negative	Negative	<i>On Request</i>
Salmonella	ISO 6579:2002	Negative	Negative	<i>Annual</i>

Sensory Requirements	
Appearance	Cream shall be of good appearance, with no extraneous matter
Colour	White / Pale
Consistency / Texture	Free flowing liquid, smooth and non-viscous
Odour / Aroma / Taste	Typical, 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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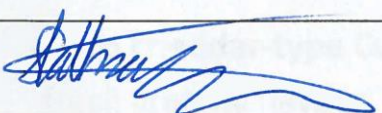
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Major Allergen Declaration		
Allergenic ingredients according to the European legislation EC Regulation 1169:2011		
Allergenic foods and derivatives	Contained in finished product?	Possibility of cross-contamination?
Peanuts and products thereof	NO	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

****Disclaimer****

Supplied products shall comply with all current and relevant UK and EU legislation

Name:	Scott Latham
Signature:	
Position:	Director
Date:	14/07/2017

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