



Product Specification Whey Concentrate

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 04

Issued by: Niki Owen Authorised by: Scott Latham

Version / Issue Date: 28/11/2016

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Product name: Whey Concentrate

Manufacturer 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
Each production is assigned a 4 digit Batch number, which is relevant to date of production i.e. 3 rd 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

Transport, Storage Conditions and Shelf Life Information	
Temperature during transport:	≤7°C
Temperature during storage:	≤7°C
Shelf life from production	5 Days

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Manufacturing Process

The raw whey used in the production of whey concentrate is a by-product of the cheddar curd production that takes place at Knolton Farmhouse Cheese. The whey is pumped from the dairy to the evaporator where the pH is checked before it is pasteurised and concentrated (total solids target concentration can be determined by the customers required specification – usually between 25-35%).

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
Raw Whey	Dairy – <i>from cheese curd production</i>	100	UK

Chemical Parameters

Parameter	Typical	Frequency
Total Solids Content	25-35% (specific to customer requirements)	Per Batch
pH	5.8 - 7	Per Batch
Temperature	<7°C (at point of delivery)	Per Batch

Microbiological Specifications

Parameter	Method	Typical Value	Frequency
Total plate count	ISO 4833	<10,000 / ml	On Request
Enterobacteriaceae	ISO 21528-2:2004	<10 / ml	On Request

Sensory Requirements

Appearance	Product shall be of good appearance, with no extraneous matter
Colour	White / Creamy
Consistency / Texture	Free flowing liquid, smooth and non-viscous
Odour / Aroma	Typical



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Nutritional Values		
All values relating to 100g:		Analytical or Theoretical values
Energy kJ:	543 kJ	Analytical
Energy kcal:	128 kcal	Analytical
Fat	1.9g	Analytical
- Of which saturates	1.3g	
Carbohydrates	23.8g	Analytical
- Of which sugars	23.7g	
Protein	4g	Analytical
Salt (sodium)	0.27g	Analytical

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



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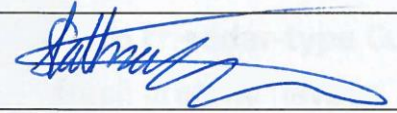
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Specified Dietary Requirements

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

Name:	Scott Latham
Signature:	
Position:	Director
Date:	28/11/2016