



PRODUCT SPECIFICATION

COMPANY DETAILS

Company Name	Extons Foods
Address	Units 5 and 6, Caldey Road, Roundthorn Industrial Estate, Wythenshawe, Manchester M23 9GE
Telephone Number	0161 998 5734
Fax Number	0161 902 9238
Emergency Contact	Elizabeth Parkinson, Managing Director 07739983904 liz@extonsfoods.com
Technical Contact	Viki Maciver, QA Manager viki@extonsfoods.com
Sales Contact	Rachael Exton, Sales Director 07739983908 Rachael@extonsfoods.com
Customer Contact	Becky Raja, Customer Support Manager becky@extonsfoods.com
Health Mark	UK MN 100 EC
Accreditation	BRC Grade A

PRODUCT DETAILS

Legal Product Description	Grated Mature Cheddar Cheese
Product Code	MAGR2122EX
Revision Number	1
Reason for amendment	n/a
Weight System	Average Weight
Grate Dimensions	4-6mm x 40mm (approx.)
Colour	Uniform colour throughout
Flavour/Aroma	Free from off flavours, foreign odours or taints
Appearance	Good even colour and finish, free flowing pale yellow strands of cheese
Shelf life from production	42 days
Minimum Shelf life on delivery	28 days
Shelf life once opened	48 hours if kept chilled and covered
Lead Time	5 Full working days Minimum

Issue No. 5	Issued By A.Chubb	Authorised By V Maciver	04.01.2017
Reason for Amendment; General update and quality standards added			


INGREDIENTS (Raw Materials and Additives Including E Numbers)			
Ingredients	Composition	Quality Checks	Country of Origin
Cheddar Cheese (MILK)	98-99%	Daily	Ireland/UK/New Zealand
Pasteurised Cow's Milk	98.06%	Daily	Ireland/UK/New Zealand
Non Animal Rennet (sodium benzoate free)	0.02%	Daily Visual	Denmark/Holland
Salt (contains anti caking agent E535)	1.9%	Daily Visual	UK
Potato Starch- Anti Caking Agent	1-2%	Daily Visual	Netherlands

NUTRITIONAL INFORMATION PER 100G	
PARAMETER	Value per 100g
Energy kJ	1627
Energy Kcal	390
Protein	26
Carbohydrate	1.9
Of which sugars	0.1
Of which starch	-
Fat	31
Of which saturates	19.4
Monounsaturated	-
Polyunsaturated	-
Fibre	0
Salt	1.9
Sodium	746mg

CHEMICAL STANDARDS		
Parameter	Minimum	Maximum
Moisture	32.5	39
Fat	29	35
FDM	48	55
Salt	1.3	2.2
PH	5.0	5.4

MICROBIOLOGICAL STANDARDS		
Micro-organisms	Target/g	Max/g
Coliforms	<20	1000
E.coli	<20	20
Staph aureus	<20	20
Yeasts	<500	100,000
Moulds	<500	1000
Salmonella	Not Detected in 25g	Detected in 25g
Listeria	Not Detected in 25g	Detected in 25g

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QUALITY STANDARDS		
ACCEPTABLE	SATISFACTORY	NOT ACCEPTABLE
		
Good and clean, Free from off – flavours. Free flowing light creamy strands. Weight and grate sizes in tolerance.	Clean Flavour. Free Flowing strands. 10% or less of grate is outside acceptable tolerances.	Off flavours. Excessive amounts of grate outside acceptable tolerances. Not free flowing.

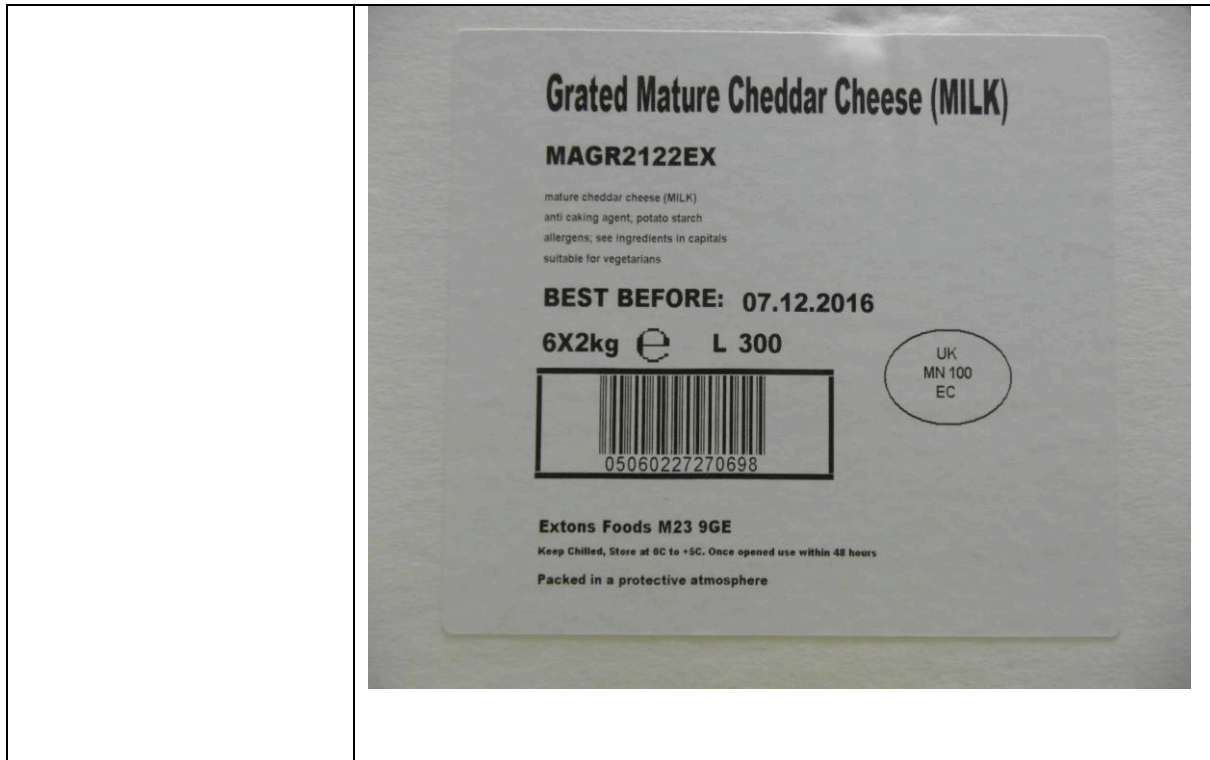
FOOD TOLERANCE INFORMATION	
<u>This Product is:</u>	
Suitable for vegetarians	Y
Suitable for vegans	N- Contains MILK
Suitable for Coeliacs	Y
Suitable for Diabetics	N
Suitable for Lactose Intolerant	N - Contains MILK
Halal Certified	N
Kosher Certified	N
Free from cereals containing gluten(wheat, rye, barley, oats, spelt, kumat or their hybridised strains) and products thereof	Y
Free from MRM	Y
Free from crustaceans and products thereof	Y
Free from molluscs and products thereof	Y
Free from fish and products thereof	Y
Free from milk and products thereof	N- Cow's MILK
Free from Egg/Egg Products/Albumen	Y
Free from soybeans and products thereof	Y
Free from Natural Colours	Y
Free from Artificial Colours	Y
Free from Preservatives	Y
Free from MSG	Y
Free from Celery/Celery Derivatives	Y
Free from Mustard	Y
Free from Additives	N- Potato Starch (Anti Caking Agent)
Free from Gluten	Y
Free from sesame seeds and products thereof	Y
Free from Peanuts/Peanut Derivatives	Y
Free from Other Nuts/Nut Derivatives	Y
Free from Nut Derived Oils	Y
Free from lupin and products thereof	Y
Free from genetically modified Ingredients	Y
Free from sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2	Y

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METAL DETECTION	
Product metal detected at the start of production, every half hour and end of production.	
Ferrous	2.20mm
Non Ferrous	3.00mm
Stainless Steel	5.00mm


PACKAGING INFORMATION		
Is the product packed in a modified atmosphere?	Yes 70% Nitrogen 30% CO2	
Inner per Outer	6 x 2kg	
	INNER	OUTER
Material	Bialon 62 VFP (Blue)	White Cardboard (150W/150T DW)
Dimensions	280mm x 318mm x 48mm	472mm x 237mm x 308mm
Thickness	65um	9mm
Weight	16g	473g
Method of Closure	Heat sealed	Tape
Barcodes	5060227270681	05060227270698
Labelling Information	Product Description, Contents, Weight, Best Before Date, Julian Code= Traceability, Health Mark, Allergen and Nutritional Information	
Picture of Labels		

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Recommended Storage	0-5c
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PALLETISATION INFORMATION	
Cases per Layer	10
Layers per Pallet	5
Cases per Pallet	50
Pallet Height	1710mm
Pallet Weight	TBC
Pallet Type	Wood

SPECIFICATION AGREEMENT	
SIGNED FOR EXTONS FOODS	
NAME IN PRINT	A. CHUBB
POSITION	TECHNICAL ASSISTANT
DATE	06.02.2017
SIGNED FOR CUSTOMER	
NAME IN PRINT	
POSITION	
DATE	
<p>Please Return to Extons by email. Sign and return the back page and send hard copy in the post. If no copy is returned after two weeks, it will be assumed the details are agreed by the customer.</p>	

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