



# PRODUCT SPECIFICATION

## COMPANY DETAILS

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

## PRODUCT DETAILS

<b>Legal Product Description</b>	Grated Monterey Jack Cheese
<b>Product Code</b>	MJGR2122EX
<b>Revision Number</b>	1
<b>Reason for amendment</b>	n/a
<b>Weight System</b>	Average Weight
<b>Grate Dimensions</b>	4-6mm x 40mm (approx.)
<b>Colour</b>	Uniform colour throughout
<b>Flavour/Aroma</b>	Free from off flavours, foreign odours or taints
<b>Appearance</b>	Good even colour and finish, free flowing pale yellow strands of cheese
<b>Shelf life from production</b>	42 days
<b>Minimum Shelf life on delivery</b>	28 days
<b>Shelf life once opened</b>	48 hours if kept chilled and covered
<b>Lead Time</b>	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			


<b>INGREDIENTS (Raw Materials and Additives Including E Numbers)</b>			
Ingredients	Composition	Quality Checks	Country of Origin
<b>Monterey Jack Cheese (MILK)</b>	<b>98-99%</b>	<b>Daily</b>	<b>Ireland/UK</b>
Pasteurised Cow's Milk	97.08%	Daily	Ireland/UK
Salt (contains anti caking agent E535)	1.9%	Daily Visual	UK
Starter Culture	1.00%	Daily Visual	Denmark/Holland
Non Animal Rennet (sodium benzoate free)	0.02%	Daily Visual	Denmark/Holland
<b>Potato Starch- Anti Caking Agent</b>	<b>1-2%</b>	<b>Daily Visual</b>	<b>Netherlands</b>

<b>NUTRITIONAL INFORMATION PER 100G</b>	
PARAMETER	Value per 100g
Energy kJ	1566
Energy Kcal	375
Protein	22.5
Carbohydrate	1.8
Of which sugars	0
Of which starch	0
Fat	30.4
Of which saturates	18.8
Monounsaturated	-
Polyunsaturated	-
Fibre	0
Salt	1.9
Sodium	746mg

<b>CHEMICAL STANDARDS</b>		
Parameter	Minimum	Maximum
Moisture	39%	43%
Fat	28%	34%
FDM	45%	50% (Target)
Salt	1.4%	2.4%
PH	5.1	5.5

<b>MICROBIOLOGICAL STANDARDS</b>		
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	
<b><u>This Product is:</u></b>	
Suitable for vegetarians	Y
Suitable for vegans	N- Contains <b>MILK</b>
Suitable for Coeliacs	Y
Suitable for Diabetics	N
Suitable for Lactose Intolerant	N - Contains <b>MILK</b>
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 <b>MILK</b>
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

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

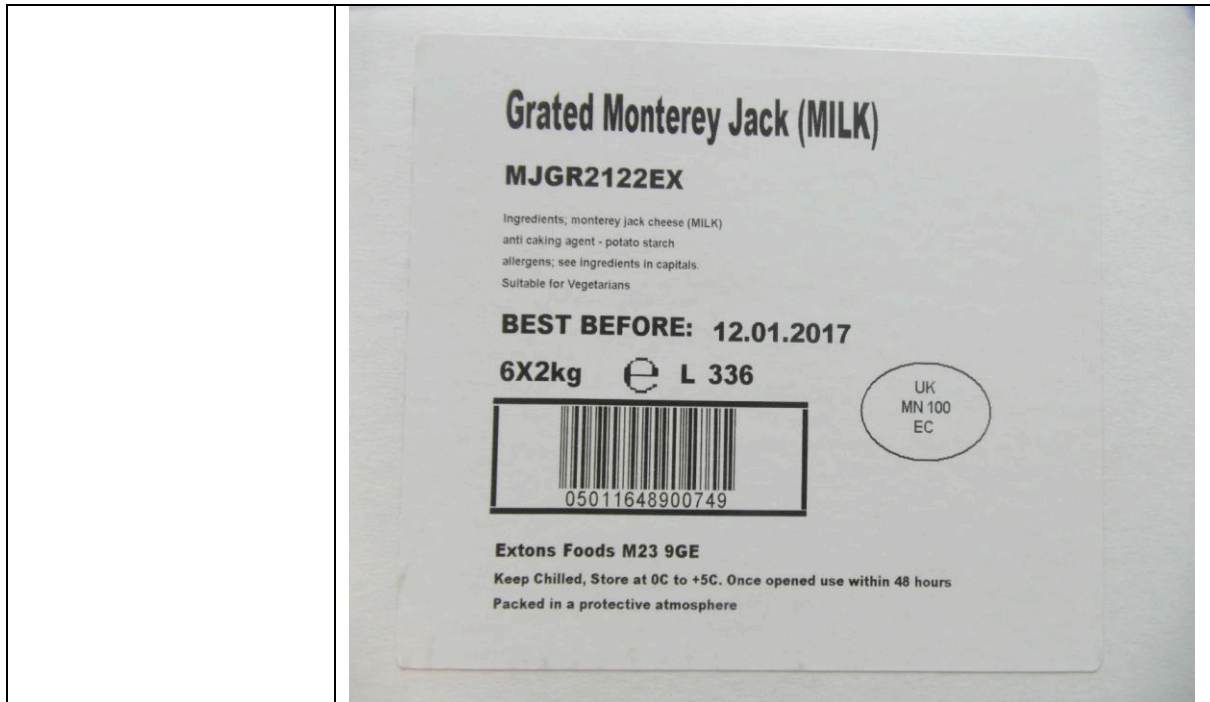
<b>PACKAGING INFORMATION</b>	
Is the product packed in a modified atmosphere?	Yes 70%Nitrogen 30% CO2
Inner per Outer	6 x 2kg

	<b>INNER</b>	<b>OUTER</b>
<b>Material</b>	Bialon 62 VFP (Blue)	White Cardboard (150W/150T DW)
<b>Dimensions</b>	280mm x 318mm x 48mm	472mm x 237mm x 308mm
<b>Thickness</b>	65um	9mm
<b>Weight</b>	16g	473g
<b>Method of Closure</b>	Heat sealed	Tape
<b>Barcodes</b>	511648434015	05011648900749

<b>Labelling Information</b>	Product Description, Contents, Weight, Best Before Date, Julian Code= Traceability, Health Mark, Allergen and Nutritional Information
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<b>Picture of Labels</b>	
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<b>Recommended Storage</b>	0-5c
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<b>PALLETISATION INFORMATION</b>	
<b>Cases per Layer</b>	10
<b>Layers per Pallet</b>	5
<b>Cases per Pallet</b>	50
<b>Pallet Height</b>	1710mm
<b>Pallet Weight</b>	TBC
<b>Pallet Type</b>	Wood

<b>SPECIFICATION AGREEMENT</b>	
<b>SIGNED FOR EXTONS FOODS</b>	
<b>NAME IN PRINT</b>	<b>A. CHUBB</b>
<b>POSITION</b>	<b>TECHNICAL ASSISTANT</b>
<b>DATE</b>	<b>06.02.2017</b>
<b>SIGNED FOR CUSTOMER</b>	
<b>NAME IN PRINT</b>	
<b>POSITION</b>	
<b>DATE</b>	
<b>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.</b>	

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