



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 | Sliced Emmental Cheese |
| Product Code | EMSL2061EX |
| Revision Number | 1 |
| Reason for amendment | n/a |
| Weight System | Average Weight |
| Slice Dimensions | 90mm x 90mm (+/- 5mm) |
| Slice Weight | 20g (+/-2g) |
| Slices Per Tray | 3 Stacks of 17 slices (on average) |
| Colour | White bright yellow |
| Flavour/Aroma | Mild, aromatic, nutty |
| Appearance | Rindless, smooth surface, round to oval larger and smaller holes. |
| Shelf life from production | 84 days |
| Minimum Shelf life on delivery | 63 days |
| Shelf life once opened | 3 days if kept chilled and covered |
| Lead Time | 5 Full working days Minimum |

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| 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 |
| Pasteurised Cow's Milk | 98.3% | Daily | NL |
| Starter Culture | <0.5 | Daily Visual | NL/DK |
| Salt | 1.2% | Daily Visual | NL |
| Rennet | <0.02% | Daily visual | NL/DK |

| NUTRITIONAL INFORMATION PER 100G | |
|---|----------------|
| PARAMETER | Value per 100g |
| Energy kJ | 1542 |
| Energy Kcal | 370 |
| Protein | 28 |
| Carbohydrate | 0 |
| Of which sugars | 0 |
| Of which starch | |
| Fat | 29 |
| Of which saturates | 19 |
| Monounsaturated | - |
| Polyunsaturated | - |
| Fibre | 0 |
| Salt | 1.2 |
| Sodium | 490mg |

| CHEMICAL STANDARDS | | |
|---------------------------|---------|--------|
| Parameter | Typical | Limits |
| Moisture | 38.8 | Max 40 |
| FDM | 47 | Min 48 |
| Salt | 2.0 | 2.7 |
| pH | 5.6 | 5.8 |

| 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. Rindless, smooth surface, round to oval larger and smaller holes. Weight and sizes in tolerance. | Smooth slices, numerous round.oval holes/or few cracks, but easily peelable and slices still holding their shape. | Off flavours. Excessive cracking/number of holes slices sticking together, weight and sizes not in tolerance. |

| 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 | Y |
| 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 |

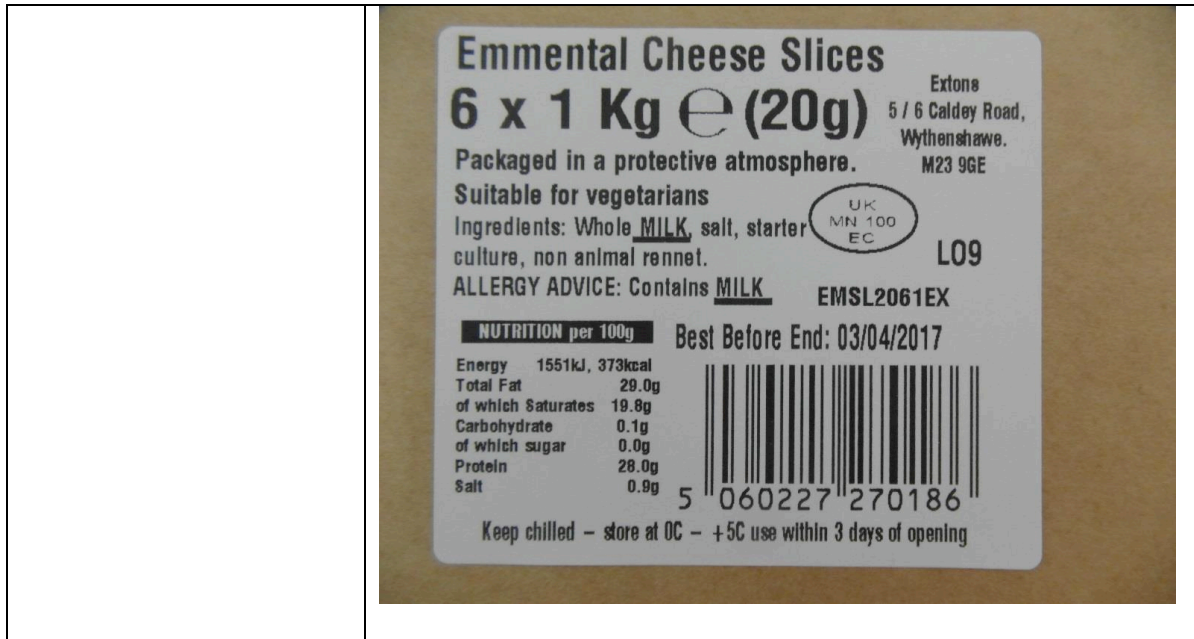
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| METAL DETECTION | |
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| Product metal detected at the start of production, every half hour and end of production. | |
| Ferrous | 2.00mm |
| Non Ferrous | 3.00mm |
| Stainless Steel | 5.00mm |


| PACKAGING INFORMATION | | |
|---|---|--------------------------|
| Is the product packed in a modified atmosphere? | Yes 80%Nitrogen 20% CO2 | |
| Inner per Outer | 6x1kg | |
| | INNER | OUTER |
| Material | PAO/PEM Blue Top film 62 micron, Base: Clear PVC/PE | Brown Cardboard 175/170T |
| Dimensions | 45mm x 320mm 123mm | 322mm x 237mm x 154mm |
| Thickness | 450 Micron | 5mm |
| Weight | 26g | 235g |
| Method of Closure | Heat sealed | Tape |
| Barcodes | 5060227270131 | 0260227270186 |
| 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 |
|----------------------------|------|

| PALLETISATION INFORMATION | |
|---------------------------|-----------------|
| Cases per Layer | 14 |
| Layers per Pallet | 8 |
| Cases per Pallet | 112 |
| Pallet Height | 1485 |
| Pallet Weight | 743.6kg |
| Pallet Type | Wood - standard |

| SPECIFICATION AGREEMENT | |
|---|--|
| SIGNED FOR EXTONS FOODS |  |
| NAME IN PRINT | A. CHUBB |
| POSITION | TECHNICAL ASSISTANT |
| DATE | 23.01.2017 |
| 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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