



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 Mozzarella Cheese
Product Code	MOSL2061EX
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	Even light creamy yellow colour
Flavour/Aroma	Free from off flavours, foreign odours or taints
Appearance	Good even colour and finish
Shelf life from production	42 days
Minimum Shelf life on delivery	31 days
Shelf life once opened	3 days 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
Pasteurised Cow's Milk	>98%	Daily	DE,NL, DK
Starter Culture	<0.1%	Daily Visual	DE, NL, DK, US
Salt	1.2%	Daily Visual	DE, NL, DE, US
Microbial Rennet	<0.1%	Daily visual	NL/FR

NUTRITIONAL INFORMATION PER 100G	
PARAMETER	Value per 100g
Energy kJ	1232
Energy Kcal	293
Protein	25
Carbohydrate	0
Of which sugars	0
Of which starch	
Fat	21
Of which saturates	14.5
Monounsaturated	-
Polyunsaturated	-
Fibre	0
Salt	1.2
Sodium	490mg

CHEMICAL STANDARDS		
Parameter	Minimum	Maximum
Moisture	46	50
FDM	37.5	42.5
Salt	1.7	2.9
pH	5.15	5.65

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

QUALITY STANDARDS

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ACCEPTABLE	SATISFACTORY	NOT ACCEPTABLE
Good and clean, Free from off – flavours. Smooth slices and easily peelable. Weight and sizes in tolerance.	Smooth slices, few cracks but easily peelable	Off flavours. Excessive cracking, slices sticking together, weight and sizes not in tolerance.


FOOD TOLERANCE INFORMATION

This Product is:

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	
Product metal detected at the start of production, every half hour and end of production.	
Ferrous	2.00mm
Non Ferrous	2.50mm
Stainless Steel	3.50mm

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	5060227270155	5060227270209
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	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	28.01.2017
SIGNED FOR CUSTOMER	
NAME IN PRINT	
POSITION	
DATE	
<p>Please Return to Extens 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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