



# 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>	Sliced Red Leicester Cheese
<b>Product Code</b>	RLSL2061EX
<b>Revision Number</b>	1
<b>Reason for amendment</b>	n/a
<b>Weight System</b>	Average Weight
<b>Slice Dimensions</b>	90mm x 90mm (+/- 5mm)
<b>Slice Weight</b>	20g (+/-2g)
<b>Slices Per Tray</b>	3 Stacks of 17 slices (on average)
<b>Colour</b>	Even orange/russet colour
<b>Flavour/Aroma</b>	Free from off flavours, foreign odours or taints
<b>Appearance</b>	Good even colour and finish
<b>Shelf life from production</b>	56 days
<b>Minimum Shelf life on delivery</b>	42 days
<b>Shelf life once opened</b>	3 days if kept chilled and covered
<b>Lead Time</b>	5 Full working days Minimum

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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
Pasteurised Cow's <b>Milk</b>	97.08%	Daily	Ireland/UK
Non Animal Rennet (sodium benzoate free)	0.02%	Daily Visual	Denmark/Holland
Salt (contains anti caking agent E535)	1.9%	Daily Visual	UK
Starter Culture	1.0%	Daily Visual	Denmark/Holland
Annatto	<15ppm	Daily Visual	Denmark

<b>NUTRITIONAL INFORMATION PER 100G</b>	
PARAMETER	Value per 100g
Energy kJ	1551
Energy Kcal	371
Protein	23
Carbohydrate	<0.2
Of which sugars	<0.2
Of which starch	
Fat	31
Of which saturates	19.2
Monounsaturated	8.37
Polyunsaturated	0.93
Fibre	0
Salt	1.9
Sodium	760mg

<b>CHEMICAL STANDARDS</b>		
Parameter	Minimum	Maximum
Moisture	36.5	41.5
Fat	29	34
FDM	48	52 (Target)
Salt	1.6	2.2
PH	5.05	5.45

<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

<b>QUALITY STANDARDS</b>
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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	
<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	N – Annatto E160b
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- E535 in salt
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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<b>METAL DETECTION</b>	
Product metal detected at the start of production, every half hour and end of production.	
<b>Ferrous</b>	2.00mm
<b>Non Ferrous</b>	2.50mm
<b>Stainless Steel</b>	3.50mm

<b>PACKAGING INFORMATION</b>	
Is the product packed in a modified atmosphere?	Yes 80% Nitrogen 20% CO2
Inner per Outer	6 x 1kg

	<b>INNER</b>	<b>OUTER</b>
<b>Material</b>	PAO/PEM Blue Top film, PVC Clear base web	Brown Cardboard. 175K/170T
<b>Dimensions</b>	320mm x 123mm x 45mm	322mm x 237mm x 154mm
<b>Thickness</b>	Top: 62um. Base: 450um.	5mm
<b>Weight</b>	26g	236g
<b>Method of Closure</b>	Heat sealed	Tape
<b>Barcodes</b>		

<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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PALLETISATION INFORMATION	
<b>Cases per Layer</b>	14
<b>Layers per Pallet</b>	8
<b>Cases per Pallet</b>	112
<b>Pallet Height</b>	1485mm
<b>Pallet Weight</b>	
<b>Pallet Type</b>	Wood

SPECIFICATION AGREEMENT	
<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>17.03.2017</b>
<b>SIGNED FOR CUSTOMER</b>	
<b>NAME IN PRINT</b>	
<b>POSITION</b>	
<b>DATE</b>	
<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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