



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 West Country Cheddar Cheese (9 Month)
Product Code	WCSL20123EX
Revision Number	1
Reason for amendment	n/a
Weight System	Actual Weight
Slice Dimensions	90mm x 90mm (+/- 5mm)
Slice Weight	20g (+/- 2g)
Slices Per Tray	6 Stacks of 25 slices (on average)
Colour	Ivory yellow colour
Flavour/Aroma	Free from off flavours, foreign odours or taints
Appearance	Even textured rectangular slices of cheese, often there will be some tiny holes throughout. There may be slight fracturing in the slices due to the nature of the product.
Shelf life from production	42 days
Minimum Shelf life on delivery	31 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
Pasteurised Cow's Milk	98.49%	Daily	Red Tractor Farm Assured Suppliers
Vegetarian Rennet	0.005%	Daily Visual	Denmark
Pure dried vacuum Salt	0.30%	Daily Visual	UK
Starter Culture	1.21%	Daily visual	UK

NUTRITIONAL INFORMATION PER 100G	
PARAMETER	Value per 100g
Energy kJ	1725
Energy Kcal	416
Protein	25.4
Carbohydrate	0.1
Of which sugars	0.1
Of which starch	
Fat	34.9
Of which saturates	21,7
Monounsaturated	9.4
Polyunsaturated	1.1
Fibre	0
Salt	1.8
Sodium	720mg

CHEMICAL STANDARDS		
Parameter	Typical	Limits
Moisture	35	Max 39
Fat	35	Min 29
FDM	54	Min 48
Salt	1.8	1.5-2.0

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, tiny holes and easily peelable. Weight and sizes in tolerance.	Smooth slices, tiny holes and/or few cracks/fracturing, but easily peelable	Off flavours. Excessive cracking/fracturing, 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

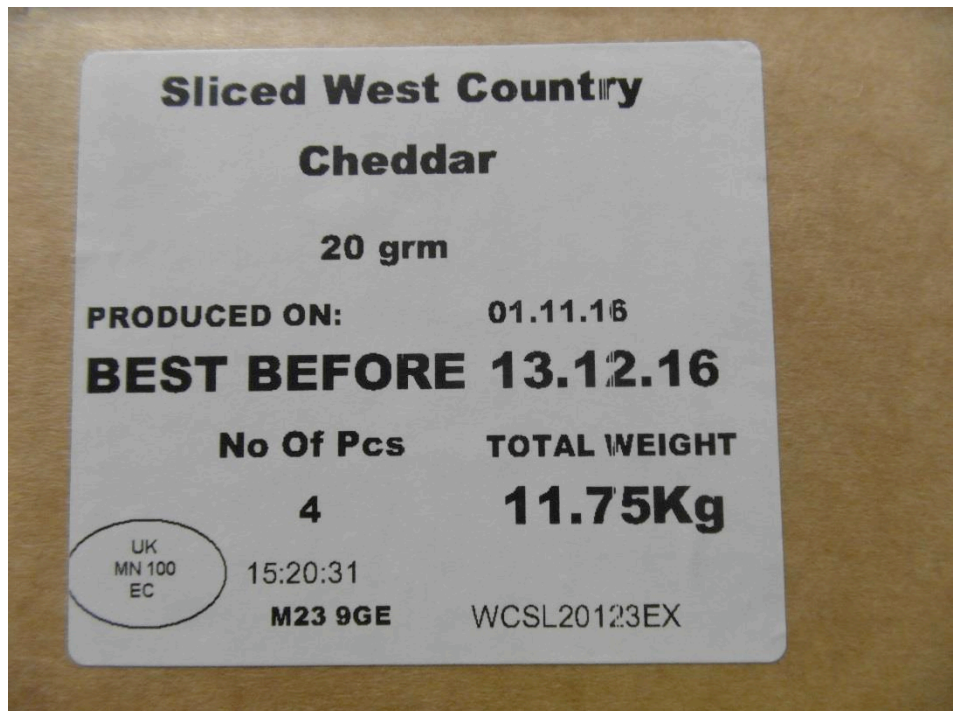
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METAL DETECTION	
Product metal detected at the start of production, every half hour and end of production.	
Ferrous	2.00mm
Non Ferrous	3.00mm
Stainless Steel	5.00mm

PACKAGING INFORMATION		
Is the product packed in a modified atmosphere?	Yes 70%Nitrogen 30% CO2	
Inner per Outer	4x3kg	
	INNER	OUTER
Material	PAO/PEM Blue Top film, PVC/PE Black Base web	Brown Cardboard 175K/140P
Dimensions	90mm x 320mm 250mm	328mm x 250mm x 282mm
Thickness	Film: 62 Micron Base: 550 Micron	5mm
Weight	57g	363g
Method of Closure	Heat sealed	Tape
Barcodes	N/A	N/A
Labelling Information	Product Description, Contents, Weight, Best Before Date, Julian Code= Traceability, Health Mark, Allergen and Nutritional Information	

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Picture of Labels



Recommended Storage

0-5c

PALLETISATION INFORMATION

Cases per Layer


12

Layers per Pallet

6

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Cases per Pallet	72
Pallet Height	TBC
Pallet Weight	TBC
Pallet Type	Wood

SPECIFICATION AGREEMENT	
SIGNED FOR EXTONS FOODS	
NAME IN PRINT	A. CHUBB
POSITION	TECHNICAL ASSISTANT
DATE	19.01.2017
SIGNED FOR CUSTOMER	
NAME IN PRINT	
POSITION	
DATE	
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.	

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