

PRODUCT SPECIFICATION – 22% FAT WHITE CHEESE

Product Details

Product Name: 22% Fat White Cheese
Description: Reduced Fat (22%) White Cheese
Specification Code: CHE151B
Issue Number: 2

Company Details

Name: F J Need (foods) Ltd
Address: Spinneyfields Farm, Worleston, Nantwich, Cheshire, CW5 6DN, United Kingdom.
Telephone Number: 01270 611112
Fax Number: 01270 611113
Website: www.needfoods.co.uk / www.ornuaingredientsuk.com / www.ornua.com
Health Mark: UK AX 009 EC

Contact Details

Technical: Matthew Need – 01270 611112 – 0737803483 – matt@needfoods.co.uk
Quality Assurance: Charlotte Evans – 01270 611112 – 07394567376 – charlotte.evans@needfoods.co.uk
Complaints: Karen Lomas – 01270 611112 – karen.lomas@needfoods.co.uk
Sales: 01270 611112 – sales@needfoods.co.uk
Out of Hours 1: Steve Wall – 01270 611112 – 07760886233 – steve.wall@ornua.com
Out of Hours 2: Matthew Need – 01270 611112 – 0737803483 – matt@needfoods.co.uk

Available Formats

Format	Name	Target Size	Pack Sizes Available
Block	Deli Block	n/a	8x2.5kg, 4x5kg

Storage

Storage Temperature: Chilled at 0-5°C.
Delivery Temperature: Chilled at 0-8°C.
Advice: The product should not be exposed to direct sunlight or strong odours. The packaging should not come into contact with floors or walls.

Intended Use

The product is sold to the manufacturing and wholesale markets, where it may be consumed raw or in cooked foods. F J Need (foods) Ltd has no target customer group, therefore all products can be consumed by any group except from people following a vegan diet, people who are lactose intolerant, and/or people who are allergic to milk and dairy products.

Pasteurisation Description

Milk is pasteurised at a minimum of 72°C for 15 seconds.

Ingredients

Ingredient	Source	Percentage Banding	Country of Origin
22% Fat White Cheese	Natural Cheese	100%	Ireland
>Pasteurised Milk	Cow's Milk	96.58	Ireland
>Salt	Mineral	1.9	UK/Netherlands
>Starter Culture	Microbial	1.5	USA/Denmark/Australia
>Microbial Rennet	Microbial	0.02	Denmark

Suppliers: All raw materials used by F J Need (foods) Ltd are supplied by approved suppliers.

Declaration: Reduced Fat White Cheese (MILK).

Organoleptic Assessment

	Acceptable	Unacceptable
Flavour	Mild cheese, creamy, slightly nutty flavour	Any off flavours that are not typical of variety
Texture	Smooth with a fairly close texture	Open texture, large and excessive holes
Colour	Even yellowish in colour	Any discolouration
Aroma	Mild, clean free from undesirable aromas	Any off aromas that are not typical of variety

Shelf Life

Format	Shelf life	Min Life on Delivery	Shelf Life Once Opened
Deli-block	91 days from packing	63 days on delivery	Use within 72 hours

Chemical Standards

Parameters	Unit	Target	Minimum	Maximum
Moisture	%	44	41	47
Fat	%	22	20	24
Salt	%	1.9	1.85	1.95
pH	pH	5.3	5	5.6

All testing is carried out by the manufacturers according to their policies/procedures. All information and results are available upon request.

Microbiological Standards

Parameter	Unit	Target	Limit
Coliforms	cfu/g	<10/g	100/g
E.Coli	cfu/g	<10/g	10/g
Staph Aureus	cfu/g	<20/g	20/g
Yeast	cfu/g	<100/g	10000/g
Moulds	cfu/g	<100/g	5000/g
Salmonella	cfu/25g	Not detected in 25g	Not detected in 25g
Listeria spp.	cfu/25g	Not detected in 25g	Not detected in 25g

All raw materials are tested by the manufacturer, F J Need (foods) Ltd receives a certificate of analysis for all raw materials used. F J Need (foods) Ltd conducts the above tests on finished products on a random sampling basis unless specifically requested by the customer and agreed by the F J Need technical department, all tests are carried out by an external UKAS accredited laboratory.

Certificate of Analysis/Conformance

A certificate of analysis or a certificate of conformance can be provided on delivery, however this must be agreed by the F J Need technical department and the customer's account manager, this request must be made before any orders are made.

Nutritional Information

Typical values per 100g.

Parameter	Unit	Deli block
Energy kJ	kJ	1262.4
Energy Kcal	Kcal	302
Protein	g	28
Carbohydrate	g	<0.2
Of which sugars	g	<0.2
Fat	g	22
Of which saturates	g	13.6
Of which monounsaturated	g	5.94
Of which polyunsaturated	g	0.66
Fibre	g	0
Salt	g	1.9

Allergen Information

Contains	Present in the Product (Yes/No)	Present on Site (Yes/No)
Milk, milk products and derivatives	Yes	Yes
Cereals containing gluten and derivatives	No	No
Crustaceans and derivatives	No	No
Eggs and derivatives	No	No
Soybeans and derivatives	No	No
Nuts and derivatives	No	No
Fish and derivatives	No	No
Peanuts and derivatives	No	No
Sesame and derivatives	No	No
Celery and derivatives	No	No
Mustard and derivatives	No	No
Lupin and derivatives	No	No
Molluscs and derivatives	No	No
Sulphites or Sulphur dioxide >10mg/kg as SO ₂	No	No

F J Need (foods) Ltd is a NUT FREE site, products containing nuts are not permitted on site. This includes raw materials, and products brought on site by staff and contractors.

All products supplied by F J Need (foods) Ltd are free from Genetically Modified Organisms.

Suitability Information

Suitable for	Yes/No	Comments
Vegetarians	Yes	Microbial rennet used
Ovo-Lacto Vegetarians	Yes	Microbial rennet used
Vegans	No	Cow's milk is the main ingredient
Lactose Intolerant	No	Cow's milk is the main ingredient
Kosher	No	Not certified
Coeliacs	Yes	Gluten free
Organic	No	Not certified

F J Need (foods) Ltd holds Halal accreditation, if Halal approved cheese is required this must be communicated and agreed by the F J Need (foods) Ltd technical department and the customer's account manager.

Palletisation

Format	Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet Type
Deli-block	10	5	50	Wood

The above information is the standard palletisation methods for products packed by F J Need (foods) Ltd, this is based off full pallet orders of the same product/format. Other variations are possible however must be agreed by the technical department and the customer's account manager.

Packaging

Format	Primary/Secondary	Pack Size	Material	Dimensions	Weight	Gas Flushed
Deli-block	Primary	2.3kg	Poly olefin	450x395mm	14g	No
Deli-block	Secondary	All	Cardboard case	385x185x305mm	290g	n/a

Each case is labelled, and each individual bag/pack is ink-jetted with a minimum of details unless otherwise requested. These details include product name, best before date, production date, storage conditions, health mark, weight, allergen info, ingredients, legal description, and manufacturer details.

Metal Detection

Each individual pack/bag is passed through a metal detector that is tested at the start and end of each shift as well as hourly during the production shift.

Food Safety

F J Need (foods) Ltd holds grade AA BRC Global Standard for Food Safety accreditation, the certificate and report are available upon request.

Legislation

All products supplied by F J Need (foods) Ltd comply with all relevant UK and EU and legislation relating to food safety, hygiene, labelling and allergens.

Specification Agreement

Please sign and date below and return to F J Need (foods) Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer. F J Need (foods) Ltd reserves the right to make amendments without prior notice unless agreed individually.

Signed on behalf of F J Need (foods) Ltd

Name: Matthew Need

Signature: M. Need

Date: 07.08.19

Signed on behalf of the Customer

Name:

Signature:

Date:

Company Name: