
	Page 1 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
		Authorised By: Technical Manager

CONFIDENTIAL

Product Name: Grated Cheddar Cheese	Brand Name: DALE FARM
Pack Size: 10 x 1kg	
Customer Name: DALE FARM LTD	
Customer Contact Name: Will Downey	Customer Address: ASHMANOR / DALE FARM 63 CLYWEDOG ROAD NORTH WREXHAM IND EST WREXHAM LL13 9XN
Position: National Accounts Manager	
Supplier Product Code:	2101
Health Mark:	UK WX 022 EC
Telephone:	01978 660112
Manufacturing Site/Address: DALE FARM Dunman Factory, Moneymore Road, Cookstown, Co Tyrone. BT80 9UU	

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	Page 2 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
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INGREDIENT DECLARATION

(in descending order by weight)


INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Cows Milk	Full Fat Pasteurised	98.24	UK and Irish Milk	UK
Salt	NA	1.71	Carbon Chemical	UK
Coagulating Enzyme	Non Animal Rennet suitable for vegetarians	0.027	CHR Hansens	Denmark
Starter Culture	NA	0.007	CHR Hansens	Denmark
Natural Colour – Beta Carotene	Colouring	0.016	CHR Hansens	Denmark

ALLERGEN - MILK

Ingredient list for declaration purposes on packaging
 Added Ingredients (e.g. fruit mixes) –


Name	Declaration
Potato Starch	Anti-Caking Agent only 1.5 Uniglad UK

ISSUED BY: D. WILLIAMS	VERSION NUB: 4	DATE ISSUED: 29/12/2018	APPROVED BY: K. OWEN JONES
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	Page 3 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
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FREE FROM	YES/NO	Identify Source
Additives	Yes	
Benzoate (E210 - E219)	YES	
Colours + AZO + Coal Tar Dyes	YES	
Corn/Maize Derivatives	YES	
BHA/BHT (E320, E321)	YES	
Egg & Egg Derivatives	YES	
Flavour Enhancers	YES	
Gluten (Cereals Containing Gluten)	YES	
Milk & Milk Derivatives	NO	STANDARDISED WHOLE MILK
Yeast & Yeast Derivatives	YES	
Garlic	YES	
Honey	YES	
Added Sugar	YES	
Added Salt	NO	ADDED IN CHEESE PRODUCTION
Lactose, Galactose and galactosides	NO	STANDARDISED WHOLE MILK
Gelatine	YES	
Cocoa	YES	
Hydrolysed Vegetable Protein	YES	
Sweeteners Containing Aspartame	YES	
Polyols	YES	
Glutamates - MSG	YES	
Natural Colours	NO	Beta Carotene
Preservatives	YES	
Animal products (other than milk products)	YES	
Genetically Modified Soya & Maize	YES	
Caffeine	YES	
Malt Extract	YES	
Nuts & Nut Derivatives	YES	
Peanuts	YES	
Seafood / Seafood Derivatives	YES	
Fish	YES	
Crustaceans	YES	
Molluscs	YES	
Seeds & Seed Derivatives	YES	
Sesame Seeds /Oil	YES	
Soya & Soya Derivatives	YES	
Sulphur Dioxide (E220 - E228)	YES	
Wheat & Wheat Derivatives	YES	
Celery (Including celeriac)	YES	
Lupin	YES	
Mustard	YES	

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	Page 4 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
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FOOD INTOLERANCE DATA

Suitable For	Y/N	Identify Source
Suitable for OVA - Lacto Vegetarians	Y	From Whole Milk
Suitable for Vegans	N	
Kosher	N	
Halal	N	
Coeliacs	Y	
Diabetics	Y	
PKU (phenyl ketone uriacs)	Y	
Red Tractor Farm Assured	Y	

NUTRITIONAL INFORMATION

CRITERIA	LEVEL	DATA SOURCE
Energy Kcal	414	McCance & Widdowson
Energy Kj	1716	McCance & Widdowson
Moisture	36.6%	McCance & Widdowson
Ash	0	McCance & Widdowson
Protein	24.9	McCance & Widdowson
Total Fat	34.9	McCance & Widdowson
Fat (% Dry Matter)	48.0	Calculation
Saturated Fats	21.7	McCance & Widdowson
Monounsaturated Fats	9.4	McCance & Widdowson
Polyunsaturated Fats	1.1	McCance & Widdowson
Carbohydrates	0.1	McCance & Widdowson
Of which Sugars	0	McCance & Widdowson
Starch	0	McCance & Widdowson
Sucrose	0	McCance & Widdowson
Total Sugar	0	
Lactose	0	
Salt	1.76	McCance & Widdowson
Sodium	723mg	McCance & Widdowson
Dietary Fibre	0	McCance & Widdowson

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	Page 5 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
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ANALYTICAL REQUIREMENTS

CHEMICAL ANALYSIS

TEST	Specification Limits	FREQUENCY
Moisture	36.6%	Every Pallet
Fat	34.9%	Every Pallet
Salt	1.76%	Every Pallet
pH	<5.2	Every Pallet

MICROBIOLOGICAL ANALYSIS

ORGANISM & TEST METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Enteros	<10	>100	Every Batch
Yeasts	<500	>1000	Every Batch
Moulds	<500	>1000	Every Batch
E coli	<10	>10	Every Batch
S.aureus	<10	>20	Every Batch
Salmonella spp	ABSENT in 25g	>1	Every Batch
Listeria	ABSENT in 25g	>1	Every Batch


PHYSICAL ANALYSIS

METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Pack Seal Visual Operator Inspection	Good seal, no leaks	Loose bag, leaking	30 mins

ORGANOLEPTIC PARAMETERS

Assessment Conditions	GOOD EVEN COLOUR
Appearance/Colour	A MIX OF PALE ORANGE CHEDDAR
Odour	FRESH
Taste	MILD CHARACTERISTIC, CREAMY NOTES
Texture	SMOOTH BODIED CLOSE TEXTURE

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	Page 6 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
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SHELF LIFE AND STORAGE CONDITIONS

Coding Format Used: Day code: L1 6045	
Inner	Day Code/ Batch/ BB date
Outer	Day Code/ Batch/ BB date
Batch/Traceability Code	By Year and Day Code (L1 6045)

Product Shelf Life	60 DAYS
Minimum Life To Depot	45 DAYS
Once Opened Instructions	USE WITHIN 2 DAYS
Freezing Instructions / Suitable for Freeze	NOT SUITABLE FOR FREEZING
Delivery/Transport/Storage Conditions	KEEP REFRIGERATED 3-8°C


PRODUCT BARCODE INFORMATION

Flavour / pack description	Single unit bar code	Sales unit bar code
N/A	N/A	N/A

WEIGHT CONTROL (Specific Gravity)

Declared Pack Weight	Product Tare Weight	T1	T2
1000kg	Average Weight	985g	970g

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	Page 7 of 8	
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PALLETISATION

On returnable pallets / **Wooden Pallets**

Pack size	Cases Per Layer	Layers Per Pallet	Total Per Pallet
1 Kg	10	5	50

Pallet secured By: **Pallet wrap**

Pallet labelled with delivery details and storage conditions


Primary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Pack Wt	Pack Dimensions (mm)			Case Qty
						W	D	H	
FILM	PWRFF00 19/20	15:50 PAO/ PEM - Blue	Bemis	NA	10.5g	250	270	110	10

Secondary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Case Wt	Case Dimensions (mm)			Case Qty
						L	W	H	
Outer case	BROWN CASE	Cardboard	NA	NA	358g	475	235	295	1

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	Page 8 of 8	
	2101 Dromona Grated Red Cheddar 10x1kg	
		Authorised By: Technical Manager

METHOD OF MANUFACTURE

Flow diagram of the process or HACCP Plan available.

PERSONNEL TRAINING

All personnel receive induction training and are trained to a minimum level of Basic Food Hygiene standard. Machine operators receive full training on relevant machinery, cleaning systems, chemicals handling and use etc.

GENERAL

All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices of the dairy and food industry.
The product complies with all relevant UK and EC statutory requirements.
Vegetarian rennet is used in all cheese production

Signed :... K, Owen Jones

Date :.....28/09/2018 ...

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