



Technical Product Specification

Supplier / Manufacturing Site:

Compsey Creamery Society Ltd

Mullinahone,
Thurles,
Co. Tipperary
E41 YV05

Fayrefield Spec Code CFS02

Ireland

Plant Approval No.: IE 1032 EC

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E-mail: compsey@mull-coop.ieWebsite: www.compsey.com**Product:** Full Fat Soft Cheese**Description:** Full Fat Soft Cheese has a smooth consistency and a rich creamy, clean lactic flavour.**Packaging:**

Pack size:	2kg tub + lid	10kg bucket + lid
Length:	178mm	245mm
Width:	178mm	245mm
Height:	100mm	250mm
Weight	103g	452g
Colour:	White	White + Green
Material:	Polypropylene	Polypropylene
Cases:	6 x 2kg per case	n/a
Palletising:	420 tubs per pallet	100x10kg containers

*Other Pack/ Case Sizes Available on Request***Batch:** Julian date code Example only: 3rd January = 003**Shelf-life:** 49 days from production; once open use within 3 days and before the use by date**Storage conditions:** 2-5°C**Chemical Specification:**

Test	Target	Max	Min	Method
Fat %	20%	22%	18%	Gerber (BS 696/1 and BS 696/2-1989)
Moisture %	67%	69%	65%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
Total solids %	33%	35%	31%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
pH	4.5	4.7	4.3	WTW pH meter
Salt	0.6	0.8	0.4	Titration with Silver Nitrate

Microbiological Specification:

Test	Target	Max	Min	Method
Enterobacteriaceae	<10/g	100/g	N/A	VRBGA pour plate
<i>E. Coli</i>	<10/g	<100/g	N/A	TBX pour plate
Yeast & Mould	<100/g	<100/g	N/A	CGA pour plate
Salmonella	Absent in 25g	Absent in 25g	N/A	ELIZA Method
Listeria	Absent in 25g	Absent in 25g	N/A	Method based on one day ALOA system
<i>Staph aureus</i>	<10/g	<100/g	N/A	Method based in 3M Petri-film Plate "Interpretation Guide"

**Nutritional Data:** Typical values per 100g

Test	Result (per 100g)	Method
Energy	968kJ	Calculation: Food Information for Consumers Regulation EU No 1169/2011
Energy	233kcal	
Total Fat	19.4g	Schmid, Bondzynski Ratzlaff Procedure
Saturated	12.07g	Gas Chromatography
Monounsaturated	4.73g	
Polyunsaturated	0.43g	
Carbohydrate (available)	4.1g	Calculation by difference
Of which sugars	1.5g	Anion Exchange Chromatography
Fibre	0g	AOAC
Protein (Nx6.25)	10.6g	Dumas Method
Salt	0.52g	Calculated from sodium
Sodium	0.203g	ICP-OES
Moisture	64.9g	Gravimetric Determination
Ash	1.0g	Gravimetric Determination

Ingredients:

Ingredients	%	Function	E-no.	Country of Origin
Skim milk				Ireland
Cream (milk)				Ireland
Lactic cultures				Denmark
Salt				UK
Milk protein				Ireland
Potassium sorbate	0.13	Preservative	202	China

Food Intolerance Data:

Does the product contain?

Allergen (Also see ingredients in bold)	Yes	No
Cereals containing Gluten and products thereof.		No
Crustaceans and products thereof.		No
Eggs and products thereof.		No
Fish and products thereof.		No
Peanuts and products thereof.		No
Soybeans and products thereof.		No
Milk and products (including lactose) thereof.	Yes	
Nuts and products thereof.		No
Celery and products thereof.		No
Mustard and products thereof.		No
Sesame Seeds and products thereof.		No
Sulphur Dioxide & Sulphites (at >10ppm as SO ₂).		No
Lupin and products thereof.		No
Molluscs and products thereof.		No

Suitable for:

Vegetarians?	Yes	
Vegans?		No
Coeliacs (no gluten containing ingredients)?	Yes	

Signed

Ann Langley Quality Assurance Manager, 7th May 2019

CJ Rotherham
15/04/20
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