

## Finished Product Specification

<b>Product Name</b>	Burger slices 84 1.033kg
<b>Product Code</b>	EC007
<b>Product Description</b>	burger slices - processed cheese
<b>Country of Origin</b>	Germany
<b>Health Mark</b>	DE BY 70025 EG
<b>Product Weight (kg)</b>	Gross Weight: 1.04 Net Weight: 1.033 Is the product packed to an average or minimum weight?: Average E-mark: Yes

### CHEESE DETAILS

<b>Milk Type</b>	Cow
<b>Heat Treatment</b>	Pasteurised
<b>Type of Cheese</b>	Processed
<b>Type of Rennet</b>	Animal Rennet
<b>Type of Rind</b>	No Rind

### ORGANOLEPTIC PROFILE

<b>Appearance</b>	Smooth surface, uniformly thick slice, orange colour
<b>Aroma</b>	Smell of cheese
<b>Texture</b>	Elastic slice
<b>Flavour</b>	Strong taste of cheddar
<b>Aftertaste</b>	Cheddar
<b>Shape</b>	Square slice 75 x 75mm

### SHELF LIFE AND STORAGE

<b>Shelf Life from Manufacture</b>	180 days
<b>Minimum Life into Depot</b>	30 days
<b>Shelf Life Once Opened</b>	48 hours
<b>Storage Temperature (Unopened)</b>	Chilled (0°C to 5°C)
<b>Storage Temperature (Opened)</b>	Chilled (0°C to 5°C)
<b>Suitable for Freezing</b>	No

## INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin and Supplier Name
cheddar cheese Cheese, Cheddar (60%)	60.00	Ireland, Poland, Germany
cheese Cheese (13%)	13.00	Denmark, Germany
skimmed milk	13.00	Germany
skimmed milk powder Skimmed Milk Powder (1%)	-	Germany, The Netherlands, Ireland
emulsifying salts	-	Germany
butter	-	Germany, Poland
acid E330 Citric Acid (1%)	-	Germany
salt	-	Germany
sunflower lecithin	-	Germany
paprica extract	-	Germany
carotene	-	Germany

## NUTRITIONAL INFORMATION

Nutrition Information	Quantity per 100g/100ml
Energy kJ	1355
Energy kcal	326
Fat (g)	26.00
of which Saturates (g)	17.00
of which Mono-Unsaturates (g)	0.00
of which Poly-Unsaturates (g)	0.00
Carbohydrate (g)	3.50
of which Sugars (g)	3.40
Protein (g)	20.00
Sodium (mg)	1,320.00
Equivalent as Salt (g)	3.30
Fibre (g)	0.00
Moisture (g)	43.00

## ANALYTICAL STANDARDS

Test	Target	Reject
pH		
Total Moisture	43%	
Aw		
Total Fat	26%	
Fat in Dry Matter	45%	
Pesticide Residues		
Total Meat Content		
Nitrite (Cured Meat Products)		

## MICRO STANDARDS

Test	Target	Reject	Method
TVC			
Ecoli	< 10 Cfu/g	> 100	ISO
Staphylococcus Aureus	< 10 Cfu/g	> 100	ISO
Bacillus Cereus			
Listeria spp in 25g	Absent/25g	present	iso
Salmonella spp in 25g	Absent/25g	present/25g	ISO
Yeast and Moulds	< 100Cfu/g	> 1000	ISO
<b>Laboratory Used</b>			
<b>Accreditation</b>	UKAS equivalent		

## FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes / No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		
Milk and Milk Derivatives	Yes	cows milk	

Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		
Maize and Maize Derivatives	No		
Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	No		
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		
Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	No		
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No		
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	Yes	natural	
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	No		
Antioxidants	No		
MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

## SUITABILITY

Suitable For	Yes / No
Ovo-lacto Vegetarians	No
Coeliacs	Yes
Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

## CERTIFICATION

Certification	Yes / No
Kosher Certified	No
Halal Certified	No
Organic Certified	No

## PACKAGING

Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	plastic	plastic bag	7

Packed in a Protective Atmosphere	No
Vacuum Packed	Yes

Total Weight of Primary Packaging (g)	7
Total Weight of Secondary Packaging (g)	0
Total Weight of Tertiary Packaging (g)	275
Number of Units per Case	8
Number of Layers per Pallet	8
Number of Cases per Pallet	96
Pallet Dimensions (L x W x H) (mm)	1200 x 800 x 1332
Pallet Type (e.g. GKN, CHEP)	EURO

Primary Barcode Details	4002468175265
Secondary Barcode Details	4002468175272

## PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Aylin Velioglu

11/09/2019 12:04:23

**NOTE** Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.