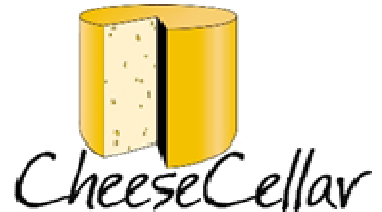


PRODUCT NAME	Goat Log Capra Cardboard box 1kg
PRODUCT DESCRIPTION	Lactic cheese made with pasteurised goat's milk, ripened
PRODUCT CODE	FG021
COUNTRY OF ORIGIN	Belgium
HEALTHMARK	BE K 432 EG
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PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	H & B Foods t/a Cheese Cellar
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	020 7819 6000
FAX NO	020 7819 6027

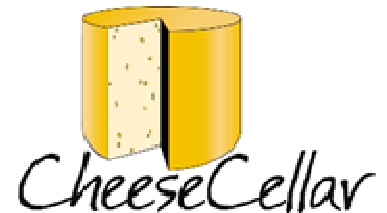
PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Goat's Milk Pasteurised Salt Vegetarian Rennet Lactic Starter Culture Mould Starter Culture	Contains Milk

FREE FROM DECLARATION

Free from nuts and nut derivatives	Yes	Free from crustaceans, molluscs and their derivatives	Yes
Free from peanuts and derivatives	Yes	Free from celery	Yes
Free from sesame seeds and derivatives	Yes	Free from mustard	Yes
Free from milk and milk derivatives	No	Free from sulphites	Yes
Free from egg and egg derivatives	Yes	Free from Lupin and lupin derivatives	Yes
Free from soya and soya derivatives	Yes	Free from additives	Yes
Free from maize and maize derivatives	Yes	Free from natural/artificial colours	Yes
Free from wheat, rye, barley, oats and derivatives of	Yes	Free from preservatives	Yes
Free from gluten	Yes	Free from MSG	Yes
Free from fish and their derivatives	Yes	Free from Benzoates	Yes
Free from Genetically Modified Ingredients	Yes		

Suitable for	Yes	No	Comment
Vegans		No	
Ovo-lacto vegetarians	Yes		
Kosher		No	
Halal		No	

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ORGANOLEPTICS	
Appearance	White bloom rind, mould grown (<i>Penicillium candidum</i>), covering the whole surface, short growth, well-spaced, no other mould
Aroma	Fresh, typical of goat cheese
Flavour	Fresh, typical of goat cheese
Texture	Smooth, melting, homogeneous, firm, free of holes

NUTRITIONAL INFORMATION

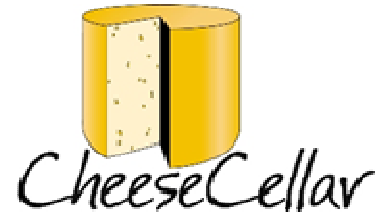
NUTRITIONAL DATA	PER 100g
ENERGY KJ	1225
Kcal	295
PROTEIN (g)	21
CARBOHYDRATE (g)	1
of which sugars	1
FAT (g)	23
Of which saturates	16.3
FIBRE (g)	0
SODIUM (mg)	600

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

ANALYTICAL TEST	TARGET
Fat	>20%
Fat in Dry Matter	>45%
pH	4.5 – 4.9
Salt	1.4 – 1.7%

MICRO TEST	UNITS	TARGET	REJECT
E.Coli	cfu/g	<100	>1000
S.Aureus(coag+)	cfu/g	<100	>1000
Listeria	In 25g	Absent in 25g	Present
Salmonella	In 25g	Absent in 25 g	Present

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PACKAGING DETAILS

	Type	Material	Weight	Dimensions
Primary Packaging	Straw	Plastic		N/A
Primary Packaging	Box	Cardboard	80g	226mm (L), 105mm (W), 105mm (H)

PRODUCT DETAILS

PRODUCT SHELF LIFE:	Packing + 65 days
MINIMUM LIFE ON DELIVERY	10 Days
PACK WEIGHT DETAILS	1.0 Kg
PRODUCT STORAGE AND DELIVERY CONDITIONS	Store between 1°C to 5°C, transported below 8°C

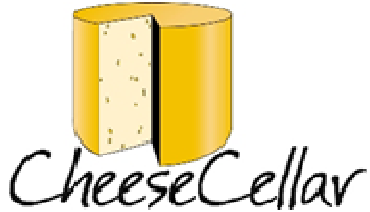
AGREED By Cheese Cellar:

Signed	<i>Raji Arun</i>	Date	10/06/2013
Name (in print)	Raji Arun	Position	QA Manager

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

PRODUCT NAME	Goat Log Capra Cardboard box 1kg
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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.

REVISION HISTORY

Date	Issue Number	Reason for amendment	Authorised by
09/04/09	1	First issue	Peter Barnard
11/01/10	2	Company Logo changed	Peter Benson
18/05/10	3	Allergen table updated;	Alan Richings
30/04/13	4	Spec reviewed and updated	Rajeswari Arun
10/06/13	5	Spec format updated	Raji Arun