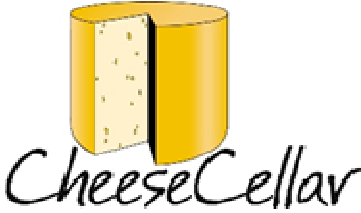


PRODUCT NAME	French Brie 60% 1kg
PRODUCT DESCRIPTION	Soft mould ripened cheese
PRODUCT CODE	FC417
COUNTRY OF ORIGIN	France
HEALTHMARK	FR 15-196-001 CE
PAGE	Page 1 of 4



PRODUCT SPECIFICATION

SUPPLIER DETAILS	
NAME	H & B Foods t/a Cheese Cellar
ADDRESS	44-54 Stewarts Road, London, SW8 4DF
TEL. NO	020 7819 6001
FAX NO	020 7819 6027

PRODUCT INGREDIENT LIST	ALLERGEN INFORMATION
Pasteurised Cow's Milk (96.82%) Salt (1.7%) Lactic Starter cultures (1.41%) Vegetarian Rennet (0.04%) Firming Agent (0.02%) [Calcium chloride] Penicillium (0.01%)	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	No
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	Cylindrical cheese. White rind
Aroma	Slight mushroom aroma
Flavour	Clean creamy taste and a hint of tanginess
Texture	Rind is firm but tender. Soft cheese

NUTRITIONAL INFORMATION

NUTRITIONAL DATA	PER 100g
ENERGY KJ	1613
Kcal	386
PROTEIN (g)	20.0
CARBOHYDRATE (g)	trace
of which sugars	trace
FAT (g)	33(+/-3)
of which saturates	21.78
FIBRE (g)	0.0
SODIUM (mg)	680

ANALYTICAL AND MICROBIOLOGICAL STANDARDS

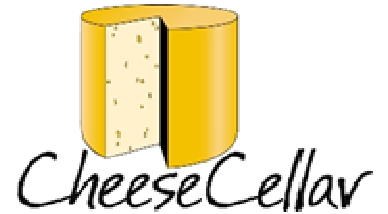
ANALYTICAL TEST	UNITS	TARGET	TOLERANCE
Total fat	%	33	30-36
f.d.m	%	Min 60	-

MICRO TEST	UNITS	TARGET	ACTION
E.Coli	cfu/g	<100	>1,000
S.Aureus(coag+)	cfu/g	<100	>1,000
Listeria	In 25g	Absent	Present
Salmonella	In 25g	Absent	Present

PACKAGING DETAILS

	Type	Material	Weight	Dimensions
Primary Packaging	Waxed paper & film	Wax, polypropylene	10 g	L450mm x W450mm
Secondary Packaging	Box	Cardboard	100 g	L450mm x W225mm x H80mm

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PRODUCT DETAILS

PRODUCT SHELF LIFE:	70 days from packing
MINIMUM LIFE ON DELIVERY	14 Days
SHELF LIFE ONCE UNOPENED	n/a
PACK WEIGHT DETAILS	1kg x 4
PRODUCT STORAGE AND DELIVERY CONDITIONS	Store between 1°C to 5°C, transported below 8°C

PHOTOGRAPHIC STANDARD



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AGREED By Cheese Cellar:

Signed	Sakshi Sharma	Date	09/07/2013
Name (in print)	Sakshi Sharma	Position	Technical Services Manager

AGREED By Customer:

Signed		Date	
Name (in print)		Position	

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
09/10/06	1	First Issue	Peter Barnard
28.10.08	2	Product code changed from G07 to FC417	Peter Barnard
11.03.09	3	Supplier changed from Dexpa to Les Fromageries with different brand name (Cantorel), specification reviewed accordingly	Peter Barnard
05/05/09	4	Spec now a controlled document	Peter Barnard
18/01/10	5	Company Logo changed	Peter Barnard
02/08/10	6	Allergen table updated; photo added	Alan Richings
16/08/11	7	Amended nutritional information, analytical standards and micro standards according to supplier spec	Alan Richings
10/6/13	8	Spec format updated	Raji Arun
09/07/13	9	Changed case size 1 kg x 4	Sakshi Sharma