



PRIMA PRODUCT SPECIFICATION

PURE WHITE CHEDDAR BLOCK 4 X 5KG 90DAYS

PRODUCT INFORMATION

SAGE CODE: PRI-WC-4X5
PRODUCT NAME: PURE WHITE CHEDDAR BLOCK 4 X 5KG 90DAYS
DESCRIPTION:

FORMAT: BLOCK

NAME AND ADDRESS OF PROCESSOR

NAME: PRIMA CHEESE LTD
HEALTH MARK: GB DM030
ADDRESS: 13 PARTNERSHIP COURT, SEAHAM GRANGE IND EST, SEAHAM, COUNTY DURHAM, SR7 0PX, UK

INGREDIENTS

INGREDIENTS: MILD WHITE CHEESE (MILK) 100%. FOR ALLERGENS PLEASE SEE INGREDIENTS UNDERLINED.

The ingredients declaration on final product are calculated from raw material data to provide the percentage of the requested product formulation. Values quoted should be used for guidance purposes only.

NUTRITIONAL INFORMATION

ENERGY kcal:	393.0	ENERGY kJ:	1,644.3
CARBOHYDRATES g:	0.1		
CARBOHYDRATES SUGARS g:	0.3		
TOTAL FAT g:	32.0		
SATURATED FAT g:	20.3		
PROTEIN g:	26.0		
SALT g:	1.5		

Nutritional Information per 100g serving (calculated)

PACKAGING DETAILS

DIMENSIONS: UK PALLET 1.2M X 1M
CONFIGURATION:
STORAGE: Store between 2 and 4 degrees Celsius / store at -18 Celsius for Frozen.
PRODUCTS SHELF LIFE: 90DAYS
PACKAGING WEIGHT: 4 x 5 KG
COOKING: INSTRUCTIONS: AS REQUIRED

INTOLERANCE DATA

EGG	ABSENT	SOYBEAN	ABSENT
NUTS	ABSENT	SESAME SEED	ABSENT
CELERY	ABSENT	GLUTEN	ABSENT
CRUSTACEANS	ABSENT	FISH	ABSENT
MILK	<u>PRESENT</u>	MOLLUSCS	ABSENT
MUSTARD	ABSENT	LUPIN	ABSENT
PEANUT	ABSENT	SULPHUR DIOXIDE AND SULPHITE	ABSENT

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Cross contamination risks are part of the HACCP plan but as only one allergen is handled in production areas there is no risk of cross contamination.

DIETARY

OVO-LACTO VEGETARIAN: YES

VEGAN: NO

GENETIC MODIFICATION

GMO: GM-FREE

The product is in accordance with regulation 1829/2003/EU and 1830/2003/EU and do not need GMO-labelling.

CERTIFICATION

BRCGS: YES

HALAL:

UPON REQUEST

ORGANOLEPTICAL CHARACTERISTICS

TASTE & FLAVOUR: FRESH MILD SLIGHTLY ACIDIC, FREE FROM OFF FLAVOURS AND TAINTS

MICROBIOLOGICAL ANALYSIS

Parameter	Limit	UOM
YEAST:	< 10 ⁵	cfu/g
MOULD:	< 10 ³	cfu/g
S. AUREUS :	< 10	cfu/g
E.COLI:	< 10	cfu/g
SALMONELLA:	Not Detected	25/g
LISTERIA MONOCYTOGENES:	Not Detected	25/g

Note: Certificate of analysis can be provided from the manufacturer of raw materials but not from Prima Cheese Ltd unless authorised previous to first product run with the relevant parties.

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