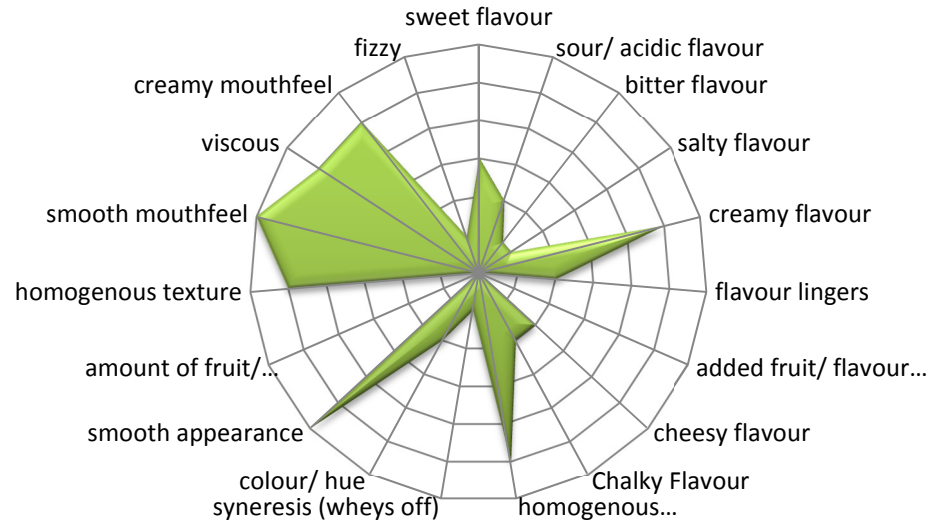




1. General information.	
Supplier:	J&E Dickinson (Longley Farm)
Manufacturing / Packing Site:	Longley Farm, Holmfirth, West Yorkshire, HD9 2JD
Country of Origin of Product:	UK
EC Plant Number	UK KM050M
Dairy contact details:	tel. 01484 684151 fax 01484 682140 email: <a href="mailto:info@longleyfarm.com">info@longleyfarm.com</a>
Commercial Contact:	Roger Lindley <a href="mailto:roger.lindley@longleyfarm.com">roger.lindley@longleyfarm.com</a>
Technical Contact:	Konrad Schwoch or Rachel Liles <a href="mailto:technical@longleyfarm.com">technical@longleyfarm.com</a>
We hold no third party accreditation We are approved by our local EHO for food production. We are a member of DairyUK,	

2. Product Information.		
Product Description: Crème Fraiche		
Ingredients List (for QUID): Crème Fraiche		
Ingredient	%	Country of Origin
Crème Fraiche	100	UK

### 3. Typical Organoleptic Values



4. Typical Finished Product Information.		
Minimum Life on Delivery:	14 days	
Coding Position and Format:	On side of pack, format XXYYY	
Storage conditions:	2 – 4.5°C	
Average weight system in operation		
Declared weight:	2kg	
Gross Weight:	2.87kg	
Packaging information		
Material Type:	PP or PS	PE shrinkwrap
Dimensions:	185x185x85 – 2kg; 185x125x70- 1kg	N/A
Unit Size/ Style:	Single	N/A



**4. Typical Nutritional Information.**

Component		Nutrient Content g/100g
Energy	kJ	1198.0
	k cal	291.0
Protein		2.8
Carbohydrate	Total	2.6
	Sugars	2.6
	Starch	0.0
Fat	Total	30.0
	Saturated	21.5
	Monounsaturated	6.0
	Polyunsaturated	0.8
	Trans	0.3
Fibre		0.2
Sodium		0.0
Salt (g)		0.1

Nutritional values are calculated using a combination of wet chemistry methods and McCance and Widdowson 6<sup>th</sup>. Ed.

**6. Quality Assurance Parameters – Microbiological (at start of life)**

Organism	Test carried out by...	Frequency	Standard	Reject Level
TVC	N/A - Live product	N/A	N/A	N/A
Enterobacteriaceae	VRBGA pour plate	Per batch	<10 cfu/ml	>100 cfu/ml
Yeast and Moulds	Rose Bengal pour plate	Per batch	<100 cfu/ml	>1000cfu/ml
Listeria	Conducted by UKAS accredited external laboratory	Monthly	Negative in 25g	Positive
Salmonella		Monthly	Negative in 25g	Positive
B.cereus		Monthly	<100 cfu/ml	>100 cfu/ml

**7. Quality Assurance Parameters - Chemical**

Description	In house testing by...	Standard
pH	pH meter	<4.5
A <sub>w</sub>		0.96
Phosphatase (of cream)		<350

**8. Quality Assurance Parameters - Physical**

Metal Detection and foreign body control	Milk is effectively filtered at the separation stage (all clearances <1mm). Our risk assessment concluded that the risk of further ingress is small; therefore metal detectors are not used.
--	--