

Product Information			
Product Name	Whole Cow's Milk (homogenised)		
Appearance	Uniform, creamy white free flowing liquid with no visible fat layer The milk should not be separated into a semi solid white substance with yellow transparent liquid		
Texture & Flavour	Smooth full texture with a creaminess that thinly coats the mouth. Normal fresh taste and odour, characteristic of fresh milk. Free from off and/or burnt flavours and taints		
Process	Raw whole milk is delivered in bulk tankers, and pumped to a reception tank prior to use. The milk is then homogenised, pasteurised at >72.5°C for 25 seconds, cooled to below 5°C and pumped to finished milk tanks before being packed.		
Source	Sourced from cows which do not show any symptoms of infectious diseases communicable to humans through milk and to which no unauthorised substances or products have been administered. Sourced from UK farms which have been certified to Red Tractor Assurance Standards		
Packaging	Packed into glass recyclable bottles and poly non-returnable containers in an enclosed product area. All packaging is food grade with packaging specifications available		
Unit Size & Weight	189ml 1Pint 568ml 1Litre 1000ml 2Litre 2000ml 3Litre 3000ml 3 Gallon 13632ml 500Litres Up to 28000litres	Poly Glass & Poly Poly Poly Poly Pergal Pallecon Bulk Tankers	Contents are checked by weight to comply with the 3 packers rule as defined in the Weights & Measures (Packaged Goods) Regulations 2006. A certified template is used for glass bottles and a flow meter for Bulk Tankers
Durability	Use by: production + 9days (glass) Production +10, 11,12 or 13 days (poly)		
Storage/Handling Requirements	Keep refrigerated <5°C Once opened use within 3 days and by use by date shown		
Distribution	Refrigerated transport with a target temperature of <5°C		

Finished Product Standards				
Test	Method	Limits		Frequency
		Target	Max	
Butterfat	Lactoscope/Gerber	3.50-3.80%	>3.50%	Each Batch
Freezing Point (FPD)	Cryoscope	>512	<509	Each Batch
Phosphatase	Fluorophos ALP	<100 Lu	>350 Lu	Pasteuriser start up & each batch
TVC	Selective Petrifilm 72hrs @ 30°C	<1000cfu/ml	30,000cfu/ml	Each Batch
Enterobacteriaceae	Selective Petrifilm 24hrs @ 30°C	<1	10	Each Batch
Listeria Species	External Analysis	Absent in 25ml	N/A	Monthly
Listeria monocytogenes	External Analysis	Absent in 25ml	100	Monthly

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Nutritional Information		
Typical Values per 100ml		
Energy	265Kj/63kcal	
Fat	3.6g	of which saturates: 2.3g
Carbohydrate	4.6g	of which sugars: 4.6g
Protein	3.4g	
Salt (no salt added)	0.1g	
Calcium	120mg	

Allergen Declaration		
Allergen	Yes	No
Cereals containing gluten		√
Crustaceans		√
Eggs		√
Fish		√
Peanuts		√
Soyabeans		√
Milk	√	
Nuts		√
Celery (including celeriac)		√
Mustard		√
Sesame		√
Sulphur dioxide/sulphites		√
Lupin		√
Molluscs		√

Genetically Modified Ingredient Declaration
<p>This product does not contain any Genetically Modified ingredients; it is produced from raw cow's milk which is totally natural, unprocessed and unmodified.</p> <p>Animal Feed: Many food producing animals are fed on a diet which may contain ingredients derived from GM crops. There is no scientific evidence to suggest that there is any transfer of GM component into the milk.</p>

Manufacturer Information	
Production site address	Empress House 129-155 Empress Road Southampton SO14 0JW
Health Mark	The above premise is Approved by Southampton City Council. All products carry the Health Mark SN004 and comply with current Food Safety Legislation
Accreditations	Pensworth the Dairy Company are accredited by SALSA and Organic Farmers and Growers. Products carry the Red Tractor Assurance logo

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