

Product	Grated White Cheddar	
Ingredients	Pasteurised Milk	97.08%
	Salt	1.90%
	Starter	1.00%
	Rennet	0.02%
	Anti-caking agent (E552)	0.02%
Pack Sizes Available	6 x 2kg, 10 x 1kg, 2 x 5kg	
Organoleptic	Flavour:	Rich and creamy with a slightly nutty flavour
	Colour:	Even colour
	Texture:	Smooth with a fairly close texture
	Aroma:	Free from undesirable flavours and aromas
Shelf Life	6 weeks from date of packing	
Storage	Delivery temperature $\leq 8^{\circ}\text{C}$, Storage temperature $0-5^{\circ}\text{C}$	
	The product should not be exposed to direct sunlight or strong odours. The packaging should not be in contact with walls or floors.	
Vegetarian Status	Not suitable for Vegans, suitable for lacto-vegetarian	
Intended Use	The product is sold to manufacturing and wholesale where it may be used raw or to be consumed in cooked foods. It is the customer's responsibility to verify the product is suitable for their requirements.	

Microbiological Standards

	Target	Maximum
Coliforms	<10/g	<100/g
E coli	<10/g	<10/g
Staph aureus	<10/g	<50/g
Yeast	<100/g	<5000/g
Mould	<100/g	<5000/g
Salmonella	Abs 25/g	Abs 25/g
Listeria	Abs 25/g	Abs 25/g

The product is not necessarily tested for all of the above, unless there is an element of uncertainty or dispute of the product conformance, although the product should conform to the standards listed.

Chemical Standards

	Average %	Minimum %	Maximum %
Moisture	37	35	39
Fat	32	29	35
Salt	1.9	1.5	2.2
pH	5.25	4.9	5.6

Nutritional Information

typical values per 100g	Energy KJ	1630
	Energy Kcal	390
	Protein	26
	Carbohydrate	<0.2
	Fat	32
	of which saturates	19.84
	of which mono unsaturated	8.64
	of which poly unsaturated	0.96
	Fire	Nil
	Sodium	0.76

Packaging

Parameter	Inner	Outer
Description	Form fill bag	Cardboard box
Dimensions (mm)	1kg (315x330), 2kg (315x405) 5kg (315x605)	480x240x320
Material	Laminate Film	Cardboard
Seal	Heat Seal	Tape
Modified atmosphere	Yes	n/a
Weight	1kg (12g), 2kg (16g) 5kg (22g)	410g

Allergen Information - Free From

Cereals containing Gluten and derivatives	Yes
Crustaceans and derivatives	Yes
Eggs and derivatives	Yes
Fish and derivatives	Yes
Peanuts and derivatives	Yes
Soybeans and derivatives	Yes
Milk	No
Nuts and derivatives	Yes
Celery and derivatives	Yes
Mustard and derivatives	Yes
Sesame and derivatives	Yes
Sulphur dioxide >10mg/kg as SO ₂	Yes
Lupin and derivatives	Yes
Molluscs and derivatives	Yes

Intolerance Information - Free From

Fruit	Yes
Yeast	Yes
Azo & Coal Tar Dye	Yes
BHA / BHT	Yes
Artificial Sweetener	Yes
Preservatives	Yes
Added Sugar	Yes
Colours	Yes
Added Salt	No
Vegetable & Vegetable derivatives	Yes
Benzoate >2ppm	Yes
GMO	Yes

Gene Technology

Rennet used may be produced using genetically modified micro organism; meets the purity criteria of JECFA for enzyme preparations.

Product Protection

This product is packed in a form fill bag, gas flushed and metal detected. The metal detection tolerances are 3.00mm FE, 4.00.. Non-FE, and 5.5mm S/Steel

Labelling Declaration:

White Cheddar
Could also declare maturing e.g.White Mature Cheddar

EC Number:

UK AX 009 EC


Contact Information:

Sales:	Dawn Storey, dawn@needfoods.co.uk Charlotte Need, charlotte@needfoods.co.uk
Technical	Matthew Need, matt@needfoods.co.uk Charlotte Evans, charlotte.evans@needfoods.co.uk

Please sign and date below, and return to F J Need (foods) Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer.

Signed of behalf of F J Need (foods) Ltd

Name: Matthew Need

Signature: 

Date: 28.05.14

Signed on behalf of the customer

Name: _____

Signature: _____

Date: _____

Company Name: _____