

Product Specifications

Pensworth Semi Skimmed Milk Polybottles

SPEC002/ISSUE 7/OCT 2018

1. Product Information

Product Title	Semi Skimmed Milk
Legal Name	Fresh Pasteurised Homogenised Semi Skimmed Milk
Description	Milk is collected from the farm by tanker. Once back at the dairy it is tested in the laboratory before it is released into the silo. From the silo it is processed. The processing involves the milk being separated, re-blended depending on product being produced, pasteurised and then cooled to <5°C, homogenised and stored in finished milk tanks. After separation cream is stored in raw cream tanks and pasteurised through cream pasteuriser. Products are cooled to temperature < 8°C. Cream is sent to finished cream tanks and held for 2 hours for latent heat to disperse and product to thicken. From the finished milk/ cream tanks it is sent to the fillers for packing. The packing operation is fully enclosed. Once packed it is transferred to the cold store ready for picking. It is then despatched using chilled vehicles. After packing cream is transferred to the cold store and chilled to < 5°C within 2 hours before dispatch.
Country of Origin (as per DEFRA guidance)	UK

Appearance	White, free flowing liquid.
Flavour	Fresh milk, free from off odours or flavours
Body / Texture	Smooth, free form lumps
Unit Size / Dimensions	1pt 164 x 72 x 72mm 1lt 227.5 x 90 x 72 mm 2lt 266 x 121 x 88 mm
Weight	1pt 590 g Total Nominal Weight 1lt 1044.0g Total Nominal Weight 2lt 2068.0g Total Nominal Weight
Durability / traceability coding	Use by printed on pack in format below: Example 18 May CX (F) 06:59 A = day of week (A – Mon, B –Tue etc), X =Line, (F)= Freshways, Acton
Storage / handling requirements	Shelf Life Once Opened: 3 days Recommended storage temperature before and after opening: >1°C and <5°C.
Packaged in a protective atmosphere?	No

Ingredient Declaration (ingredients derived from allergens to be highlighted in bold)	Cow's milk
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2. Raw Materials

Material	%	Description	Supplier	Country of Origin
Raw Cow's milk	100	Raw Cow's milk	Contracted Assured farms	UK

3. Nutrition Information

Source of nutrition information		Typical Values Per 100ml	
Nutrient	Units	Semi Skimmed Milk	
Energy (calculated from protein, carbohydrate, fat, fibre & alcohol values, where applicable)	kJ	193	
	kcal	46	
Fat	g	1.5	
Of which saturates	g	0.9	
Carbohydrate	g	4.6	
Of which sugars	g	4.6	
Protein	g	3.5	
Salt (equivalent to sodium x 2.5)	g	0.11	

4. Genetically Modified Ingredient Declaration

This product does not contain any genetically modified ingredients or processing aids

5. Allergen Declaration

Contains Yes / No	Handled on Site Yes / No	Comments	
Peanuts / peanut by-product including oils	No	No	
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	Yes	Yes	Cow's milk
Egg / egg by-products	No	Yes	Sealed product brought on to site. Then transhipped on to vehicles via the cold store.
Shellfish and crustaceans (incl. mollusc)	No	No	
Fish and fish products	No	No	
Soya / soya by-products, including oils	No	Yes	Sealed product brought on to site. Then transhipped on to vehicles via the cold store.
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	No	Yes	Sealed product brought on to site. Then transhipped on to vehicles via the cold store
Sesame seeds, sesame oil and derivatives	No	No	
Tree nuts (hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) and their derivatives.	No	No	
Sulphites and sulphur dioxide	No	No	
Celery and derivatives	No	No	
Mustard, mustard products	No	No	
Lupins and derivatives	No	No	

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6. Special Interest Suitability / Intolerance Information		
	Yes / No	Comments / give details where necessary
Certified Organic	No	
Suitable for Coeliacs	Yes	
Gluten-free according to Regulation EC 41/2009	Yes	
Suitable for Lactose Intolerants	No	Cow's Milk
Suitable for Lacto-Ovo Vegetarians	Yes	
Suitable for Vegans	No	Cow's Milk
Certified Halal	No	Suitable for a halal diet but not certified
Certified Kosher	No	

7. Free From Declaration		
Category	Yes / No	Give details if present, including labelling requirements where necessary
Additives	Yes	
Preservatives	Yes	
Natural colours	Yes	
All added colours	Yes	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Yes	
Benzoates	Yes	
Nitrites / nitrates	Yes	
Natural flavours	Yes	
All added flavours		
Flavour enhancers including glutamates, guanylates, inosinates, glycines and ribonucleotides	Yes	
Added MSG	Yes	
Sweeteners	Yes	
Added sugars	Yes	
Added salt	Yes	
Salt substitute Potassium Chloride	Yes	
A source of phenylalanine (Aspartame)	Yes	
Palm oil	Yes	
Hydrogenated vegetable oil / fat	Yes	
Garlic or garlic derivatives	Yes	
Yeast or yeast derivatives	Yes	
Maize or maize derivatives	Yes	
Fruit or fruit derivatives	Yes	
Vegetable or vegetable derivatives	Yes	
Beef or beef derivatives	Yes	
Pork or pork derivatives	Yes	
Lamb / mutton or lamb / mutton derivatives	Yes	
Avian products or derivatives	Yes	
Animal products or by-products	No	Cow's Milk
H.V.P's - State whether acid or enzymatically hydrolysed	Yes	
H.V.P's - Chloropropanol levels <10mg/kg	Yes	

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8. Product Safety Information

The product supplied complies with UK & EU Regulations / Statutory Instruments / Acts of Parliament.

All processes and procedures to be carried out under hygienic conditions and in accordance with Good Manufacturing Procedures of the Dairy and Food Industry.

Non-hazardous material when stored under specified conditions and used within shelf life as specified on pack.

May cause slip hazard if spilt or dropped

Should not be disposed of to surface water drains.

9. Finished Product Standards / Release criteria

MICROBIOLOGICAL SPECIFICATION

PARAMETER	Standard	Unacceptable	METHOD	FREQUENCY
Enterobacteriaceae	<1cfu per ml	>5 cfu/ml	Externally by UKAS accredited lab	Each Batch
TVC @ 30°C	<1,000 cfu per ml	>10,000 cfu/ml	Externally by UKAS accredited lab	Each Batch
Salmonella spp	Not Detected/25g	Detection	Externally by UKAS accredited lab	Weekly to schedule
Listeria spp	Not Detected/25g	Detection	Externally by UKAS accredited lab	Weekly to schedule
Bacillus cereus	<2 cfu/g	>2	Externally by UKAS accredited lab	Weekly to schedule
Staphylococcus aureus	<2 cfu/g	>2	Externally by UKAS accredited lab	Weekly to schedule
E.Coli	<1 cfu/g	>1	Externally by UKAS accredited lab	Weekly to schedule
Pseudomonas species	<2 cfu/g	>2	Externally by UKAS accredited lab	Weekly to schedule
Clostridium Perfringens	<10 cfu/g	>10	Externally by UKAS accredited lab	Weekly to schedule

TEST	TARGET	ACCEPTABLE	METHOD	FREQUENCY
Butterfat	1.55%	1.55% - 1.80%	Lacto scope	Each batch
Freezing Point Depression	>509m°C	509m°C - 530°C	Cryoscope	Each batch
Fluorophos	<100mU/l	<350 mU/l		Each tank
Homogenisation efficiency all globules	<1µm per field	1-2 µm per field		Each tank



10. Storage Instructions

	Temperature (°C)
Maximum	8°C
Minimum	0.1°C
Optimum	4°C
Maximum Life from date of Manufacture in optimum conditions	Use By: Total Life P + 13 @ <5°C Min Life to Site P + 10 @ <5°C Min Life to Customer P + 8 @ <5°C
Minimum Life on Delivery	8 Days
Maximum Life from date of opening in optimum conditions	3 Days
Durability Coding	Use By

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11. Packaging Information				
All primary packaging complies with all current EU and UK Materials and Articles and Plastic Materials and Articles in Contact with Food Regulations as applicable.				
PACKAGING	Component	Material	Weight	Packaging recyclability
			See section 1 for bottle dimensions	
Primary / food contact	Polybottle	High Density Polyethylene	1pt Weight 17g 1lt Weight 24g 2lt Weight 37g	widely recycled 
	HDPE IHS Seal Screw Cap	High Density Polyethylene cap with screw thread, 38mm diameter, with tamper-evident IHS seal Colour coded as per milk grade.	1.5g	check local recycling 
Secondary/ Outer	N/A			
Labelling / Printing	Component	Material	Weight / Dimensions	
Primary	Label	SM-CPP60-45HC-PP40-OLA-PP12	0.5 g – 45x133.5mm	
Product Barcodes	1pt 5020201134927 1lt 5020201298476 2lt 5020201473866			
Tamper Evident	Plastic screw lid with tamper evident IHS			
Packaging Format				
Packaging format		•		
	1pt	Shrink-wrapped in 10's, 240 per trolley		
	1lt	Shrink-wrapped in 10's, 150 per trolley		
	2lt	Shrink-wrapped in 4's, 80 per trolley		
Palletisation	1pt	6 layers of 22 packs per layer, 1320 per pallet		
	1lt	4 layers of 15 packs per layer, 600 per pallet		
	2lt	4 layers of 24 packs per layer, 384 per pallet		

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12. Metal Detection

N/A – Filters in operation

13. HACCP and Pest Control

Pest Control Company	Rokill Ltd
Visits per Annum	12 (8 Routine, 4 Field Biologist)

A full HACCP system is in operation on site, and is reviewed annually. A copy of the process flow and HACCP is available on request.

14. Product Photo's



15. Manufacturer Information

Head Office Address	Freshways, 16 Eastman Rd, Acton, London W7 1BL
Manufacturing Address	Freshways, 16 Eastman Rd, Acton, London W7 1BL
Consumer care address	www.freshways.co.uk Tel: 0208 7462046
Technical Data Enquiries	Technical Manager
Packing Site Health Mark	GB AG053
Accreditation / certification held	BRC Global Standard for Food Safety Red Tractor
24hr Emergency Contact Number	Rob Azar (Technical Manager) – 07894512989

16. Authorisation

Authorised By:	Technical Manager
Signature:	
Date:	06.05.21