

# TECHNICAL PRODUCT SPECIFICATION

## STRICTLY CONFIDENTIAL

Long Clawson Dairy Ltd  
 Long Clawson  
 Melton Mowbray  
 Leicestershire  
 LE14 4PJ



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<b>Product Name:</b>	Blue Stilton® 2 x 2.0kg Rings		
<b>SKU No:</b>	<b>01326AFA</b>	<b>EEC Number:</b>	UK ME 003 EC
<b>Issue No:</b>	3	<b>Date Issued:</b>	19 February 2015
<b>Contacts:</b>	Technical Manager Sales & Marketing Manager		Rev 11 2017
<b>Warnings, Hazards:</b>	Allergy Advice! See ingredients in <b>BOLD</b> .		
<b>Claims, Logos:</b>	N/A		

<b>Product Description:</b>	A ring shaped Full Fat Blue Veined Hard Cheese made with pasteurised cow's milk.
<b>UK Legal Description:</b>	Full Fat Blue Veined Hard Cheese
<b>UK Statutory Ingredients List:</b>	Blue Stilton® (Pasteurized Cow's <b>Milk</b> , Salt, Vegetarian Rennet, Penicillium Roqueforti, Dairy Cultures)
<b>County of Origin Statement:</b>	Made in the UK using milk from the UK.
<b>Product Shelf Life:</b>	From day of packing: 180 days
<b>Outer Case Barcode</b>	95012004001103

INGREDIENTS LIST		
Ingredient Name	Supplier	Country of Origin
Pasteurised Cow's Milk	Long Clawson Dairy Producers (Co-operative) (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	County Milk (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	Meadow Foods (Approved Red Tractor Producers)	United Kingdom
Pasteurised Cow's Milk	Clawson approved Red Tractor Milk Suppliers (Producers)	United Kingdom
Salt	Confidential	United Kingdom
Colour (Annatto)	Confidential	United Kingdom
Vegetarian Rennet (Microbial)	Confidential	France / Denmark
Blue Mould	Confidential	Germany
Dairy Cultures	Confidential	France / Germany

<b>FINISHED PRODUCT STANDARDS - CHEMICAL</b>			
<b>Parameter</b>	<b>Target</b>	<b>Maximum</b>	<b>Minimum</b>
Fat g/100g	35.0	-	28.0
Fat in Dry Matter(%)	56.45	-	48.0
Moisture g/100g	38.0	42.0	-
Salt g/100g	1.97	2.5	1.5
Salt in Moisture (%)	5.18	-	-
pH	5.6	7.0	4.5

<b>FINISHED PRODUCT STANDARDS - MICROBIOLOGICAL</b>		
<b>Parameter</b>	<b>Target</b>	<b>Reject</b>
Enterobacteriaceae	<1000cfu/g	>1000cfu/g
Coliform	<1000cfu/g	>1000cfu/g
E.coli	<10/g	>10/g
L.Monocytogenes	Absent in 25g	Present in 25g
Salmonella	Absent in 25g	Present in 25g
Staph aureus	<20/g	>100/g
<b>Yeast and Mould levels not applicable to Stilton® based products</b>		

<b>NUTRITIONAL INFORMATION – Average values per 100g</b>			
			<b>Source of Data</b>
Energy	1700Kj	410Kcal	McCance & Widdowson's 6th Edition
Protein (Casein)	23.7g		McCance & Widdowson's 6th Edition
Carbohydrate	0.1g		McCance & Widdowson's 6th Edition
of which:			
sugars	0.1g		McCance & Widdowson's 6th Edition
Fat	35.0g		McCance & Widdowson's 6th Edition
of which:			
Saturated	23.0g		McCance & Widdowson's 6th Edition.
Monounsaturated	9.2g		McCance & Widdowson's 6th Edition.
Polyunsaturated	1.2g		McCance & Widdowson's 6th Edition.
Fibre	0.00g		
Sodium	0.788g		McCance & Widdowson's 6th Edition
Salt	1.97g		Calculation

Parameter	YES	NO	Comments or N/A
Is the product free from all artificial sweeteners?	✓		
Is the product free from added sugars?	✓		
Is the product free from Genetically Modified Ingredients?	✓		
Is the product free from Genetically Modified Processing Aids?		✓	Rennet produced using recombinant DNA technology
Is the product free from any material derived from GM Organisms?	✓		
Is the product free from Egg / Egg Derivatives?	✓		
Is the product free from Fish / Fish Derivatives?	✓		
Is the product free from milk and milk derivatives?		✓	Pasteurised Cow's Milk
Is the product free from Shellfish and crustaceans?	✓		
Is the product free from Soya / Soya Derivatives?	✓		
Is the product free from SO2 / SO2 Derivatives?	✓		
Is the product free from Wheat, rye barley, oats, kamut and hydrolysed strains and their derivatives?	*✓		<b>*Wheat combined in growth substrate for cultures</b>
Is the product free from Mustard / Mustard Seeds?	✓		
Is the product free from Celery / Celeriac?	✓		
Is the product free from Sesame Seeds?	✓		
Is the product free from Peanuts and Peanut derivatives?	✓		
Is the product free from Nuts / Nut Derivatives? i.e.* Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadama, Queensland	✓		
Is the product free from all other Nuts and Seeds?	✓		
This product has <b>not</b> been produced in a factory where nuts as listed above* are handled. Do you agree?	✓		
<ul style="list-style-type: none"> <li>(If No) Do nuts go down the same line?</li> </ul>			
<ul style="list-style-type: none"> <li>(If No) State the type of nut, oil or seed.</li> </ul>			
Is the product suitable for Coeliacs?	✓		
Is the product free from Gluten?	✓		
Is the product free from Cow's Milk / Milk Derivatives?		✓	Pasteurised Cow's Milk
Is the product free from All Additives?		✓	Sodium Hexacyanoferrate (E535) present in Salt, Sodium Benzoate (E211) present in rennet @ <1ppm in final product.
Is the product free from Benzoates?		✓	Sodium Benzoate (E211) present in rennet @ <1ppm in final product
Is the product free from BHA / BHT?	✓		

Parameter	YES	NO	Comments or N/A
Is the product free from Glutamate?	✓		
Is the product free from All Colours?	✓		
Is the product free from Preservatives?		✓	Sodium Benzoate (E211) present in rennet @ <1ppm in final product
Is the product free from Artificial Preservatives?		✓	Sodium Benzoate (E211) present in rennet @ <1ppm in final product
Is the product free from Flavourings?	✓		
Is the product free from Artificial Flavourings?	✓		
Is the product free from Yeast / Yeast Derivatives?		✓	Naturally occurring
Is the product free from Potassium Based Salt Substitutes?	✓		
Is the product suitable for Vegetarians?	✓		
Is the product suitable for Vegans?		✓	Pasteurised Cow's Milk
Does the product conform to relevant legislation on heavy metals and other trace contaminants such as pesticides and mycotoxins?	✓		
This product may have been previously frozen.		✓	
Is the product packaged in a protective atmosphere?	✓		Gas flushed, CO2:N
Does relevant packaging comply with The Materials and Articles in Contact with Food Regulations 1987?	✓		
Does the packaging conform to The Packaging (Essential Requirements) Regulation 2003?	✓		

**Method of Manufacture:**

Raw Ex Farm Milk is stored for up to 48 hours. Milk is pasteurised ( $>72^{\circ}\text{C}/>15$  Sec's) and put into vats at  $28 - 32^{\circ}\text{C}$ . Starter culture, blue mould and rennet are added. The curd is cut and allowed to drain overnight. The curd is salted and milled then put into moulds which are turned daily for 4 - 7 days. The moulds are removed and the cheese transferred to maturing rooms. The cheese are pierced twice at weekly intervals. Cheese are typically graded, metal detected, packed and available for sale.

**Storage Conditions:**

Product storage temperature Min.  $0^{\circ}\text{C}$  Max.  $5^{\circ}\text{C}$

**Packing Specification:**

Film Food Grade Shrink Film:

Thickness:  $13\mu\text{m}$

Weight: 2.0g

Product Dimensions:

Dimensions: 58mm x 205mm x 205mm

Product is packed in protective atmosphere i.e. gas flushed.

Outer case KK5 Box:

Weight: 156g

Dimensions: 141mm x 225mm x 225mm

No. Per Pack - 1

Pack weight - 2.0kg

Packs per outer case - 2

Pallet Configuration - 20 x 8

Cases per pallet - 160

Standard Pallet - 1200mm x 1000mm x 163mm

Pallet wrapped in stretch film to ensure stability

**Signed on behalf of Long Clawson Dairy Ltd.**

**Signature:**



**Name :** Navneet Bajwa

**Position :** Specifications Technologist

**Date:** 19 February 2015