

Finished Product Specification



Grandma Singletons West Country Farmhouse Cheddar

Assistant Technical Manager
Marian Molano
marian.molano@grandma-singletons.co.uk
Tel: 01772 - 782112

Singletons Dairy
Mill Farm
Preston Road
Longridge
Lancashire
PR3 3AN

Technical Manager
Jagadish Ammanabolu
Jagadish@grandma-singletons.co.uk
Fax: 01772 - 785372

www.grandma-singletons.co.uk

Product Description and Details

Authentic handmade West Country Farmhouse Cheddar is a deliciously creamy cheese with both savoury and naturally sweet notes. It has a naturally occurring slightly granular texture that can only be achieved with careful ageing.

Issue Date	14.12.18	Maturation	< 10 ° C
Version Number	001	Supply Chain	< 5 ° C
Product Name	West Country Farmhouse Cheddar	Storage on receipt	< 5 ° C
Country of origin	United Kingdom		
Age at Despatch	9 - 13 months		

Singletons Provenance

Farmhouse Cheddar is purchased from well renowned and certified supplier. Stored and packed on our dedicated site with our dedicated team, additionally we use an independent Grader to grade our product through the process of maturation for sale when body, texture and flavour profiles meet with the highest standard of specification.

Singletons Dairy is now into its 5th generation of family management.

Product Attributes

Appearance	Firm bodied
Body / Texture	Close texture
Colour	Ivory yellow
Taste	Clean, creamy
Mouth Feel	Semi soft, no bitter after taste

Ingredients

Ingredient Name	%	Supplier	Country of Origin
Pasteurised Cow's (milk)	99.671	Red Tractor Farmer	UK
Salt	0.311	Bristish Salt	UK
Microbial Rennet	0.013	DSM	France
Starter Culture	0.005	DSM	USA

Allergy Advice: For allergens, see ingredients in **bold**

Lifestyle

	Yes	No
Vegetarians	✓	
Vegans		x
Kosher		x
Halal		x
Organic		x
GMO Free	✓	

Microbiological Standards

Suite	Limits
E.Coli	< 10 cfu / g
S.aureus	< 20 cfu / g
Coliforms	< 100 cfu / g
Listeria spp. In 25g	ND in 25g
Salmonella spp. In 25g	ND in 25g

Chemical Standards

	Min	Max
pH	4.5	6
Moisture %	-	44
Fat in Dry Matter %	48	56
Salt	1.3	2

Singletons Dairy - Finished Product Specification

Nutritional information - Certificate No.				
		per 100g Serving	per 30g Serving	RI (Reference Intake)
Energy	kJ	1700	510	8400
	kcal	410	123	2000
Fat	g	34.4	10.3	70
Of which saturates	g	21.7	6.5	20
Monounsaturates	g	9.4	2.8	
Polyunsaturates	g	1.4	0.4	
Carbohydrate	g	0.1	0.0	260
Of which sugars	g	0.1	0.0	90
Fibre	g	-	-	
Protein	g	25.0	7.5	50
Salt	g	1.8	0.5	6
Sodium	mg	720.0	216	
Vitamin A	µg	-	-	
Calcium	mg	-	-	
Cholesterol	mg	-	-	

Additives		
This product Contains:-	Yes	No
Genetically Modified Ingredients		X
Fermentation products and / or enzymes manufactured using genetically modified organisms		X
Preservatives		X
Natural colour		X
Artificial colour		X
Natural flavourings		X
Artificial flavourings		X
Antioxidants		X
Added salt	✓	
Is the product packed in a protective atmosphere?	✓	

Allergen Information		
Present Yes or No?	Yes	No
Tree Nuts (and derivatives)		X
Peanuts (and derivatives)		X
Sesame Seeds		X
Crustaceans		X
Molluscs		X
Fish (and derivatives)		X
Eggs (and derivatives)		X
Milk (and derivatives including lactose)	✓	
Soya (and derivatives)		X
Cereals (containing gluten and derivatives)		X
Celery (and derivatives)		X
Mustard (and derivatives)		X
Lupin		X
Sulphur Dioxide (>10ppm)		X

Process Details

Made from pasteurised cow's milk. Pasteurised to a minimum of 72°C for 15 seconds. All operations meet UK and EC food

Singletons Dairy - Finished Product Specification

industry legislation, including EC Regulation No 852/2004, EC Regulation No 178/2002, The Food Hygiene (England) Regulations 2013, The Food Safety Act 1990 and Codex Alimentarius Hygiene + HACCP Rev. 4 -2003

The curd is pressed into molds, vacuum packed and matured.

Packaging					
Format	Size	Case Dim (mm)	Units/Case	Layers/Pallet	Cases/Pallet
Block	2.5Kg	255x255x85	1	12	144
Block	2.25Kg	235x232x123	2	10	150
Block	5Kg	375x295x190	4	6	48
Block	2.5Kg	375x295x190	8	6	48
Parchment	200g	255x100x103	10	11	330
Parchment	150g	255x100x103	8	11	330
Slices	150g	190x133x200	10	9	261
Wheel	3Kg	255x255x85	1	12	144

Example of lot / batch marking:- P1010215 (1 = batch) (01 = day) (02 = month) (15 = year)

Health Mark



BRC

Grade A⁺
Site Code: 1499165

Declaration

Singletons Dairy Ltd declare to the customer that goods supplied shall be of a high quality, and produced and packaged in compliance with all relevant legislation.

Signed for on Behalf of Singletons Dairy

Assistant Technical Manager	Technical Manager
Date : 14.12.18	Date : 14.12.18