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	Product Name: Dale Farm Semi-Skimmed Milk	
	Section: 3.6.F.13	Authorised By: Gareth McAuley

CONFIDENTIAL

Product Name	Semi-skimmed milk	
Pack Size	250ml "e" carton Pint "e" 1 Litre "e" 2 Litre "e" 3 Litre "e" 3 gallons 1000 Litres	
Supplier Name	Dale Farm LTD	
Health Mark	UK (NI) NI 215 M EC	
Supplier Address	Pennybridge Industrial Estate Larne Road Ballymena Co. Antrim N. Ireland BT42 3HB	
Telephone Number	028 256 61520	
Technical Contacts	Gareth McAuley	Hannah Madden
	Technical & NPD manager	Assistant quality and technical manager
	02825661541 07739882410	02825661542 07717697791
	gareth.mcauley@dalefarm.co.uk	Hannah.Madden@dalefarm.co.uk



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Product Description
Fresh pasteurised, homogenised, semi-skimmed milk

Storage Conditions
Chilled Storage: Store less than 6°C. Keep in upright position.

Recipe Breakdown		
Ingredient	%	Country of Origin
Pasteurised semi-skimmed milk (Red Tractor certified)	100	Northern Ireland

Ingredient Declaration
Fresh milk (100%) For allergens see ingredients in bold

Food Intolerance Information		
Is the product free from as an ingredient (including derivatives thereof?)	Yes / No	Presence attributed to
Additives	Yes	
Benzoate (E210 – E219)	Yes	
Colours + AZO + Coal Tar Dyes	Yes	
Corn/Maize Derivatives	Yes	
BHA/BHT (E320, E321)	Yes	
Egg & Egg Derivatives	Yes	




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Flavour Enhancers	Yes	
Gluten	Yes	
Milk & Milk Derivatives	No	Dairy product – cow's milk
Yeast & Yeast Derivatives	Yes	
Garlic	Yes	
Honey	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Lactose, Galactose and galactosides	No	Dairy product – cow's milk
Gelatine	Yes	
Cocoa	Yes	
Hydrolysed Vegetable Protein	Yes	
Sweeteners Containing Aspartame	Yes	
Polyols	Yes	
Glutamates – MSG	Yes	
Natural Colours	Yes	
Preservatives	Yes	
Animal products (Other than milk products)	Yes	
Genetically Modified Soya & Maize	Yes	
Caffeine	Yes	
Malt Extract	Yes	
Nuts & Nut Derivatives	Yes	
Fruit & Fruit Derivatives	Yes	
Seafood / Seafood Derivatives	Yes	
Seeds & Seed Derivatives	Yes	
Sesame Seeds /Oil	Yes	
Soya & Soya Derivatives	Yes	
Sulphur Dioxide (E220 – E228)	Yes	
Wheat & Wheat Derivatives	Yes	

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Special Dietary Requirements		
Does the product meet the following claims	Yes / No	If no state reason
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Milk product
Suitable for Coeliacs	Yes	
Kosher certificated	No	
Halal certificated	No	
Organic certificated	No	

Nutritional Information	
Nutrient	Typical values per 100ml
Energy	204kJ / 49kcal
Fat	1.7g
Of which saturates	1g
Carbohydrate	5g
Of which sugars	5g
Protein	3.4g
Salt	0.14g

Microbiological Analysis			
Test	Method	Target	Freq. of Testing
Enteros	BS ISO 21528-2: 2017	<10 cfu/ml	Per batch
TVC	BS EN ISO 4833-1:2013	<5000 cfu/ml	Per batch
S. Aureus	BS EN ISO 6888-3:2003	<10 cfu/g	Per month
Salmonella	BS EN ISO 6579-1:2017	Absent	Per month
Listeria	BS EN ISO 11290-1:2017	Absent	Per month

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Chemical Analysis			
Test	Method	Target	Freq. of Testing
Organoleptic	Taste	As per spec	Per Batch
FPD	Cryoscope	≥509m°C	Per Batch
Butterfat	Delta Lactoscope	1.5 – 1.8%	Per Batch
Acidity	Titration	0.14 – 0.16%	Per Silo
Phosphatase	Fluorophos	<200	Per Silo
Antibiotics	Charm	Absent (<MRL)	Intake of raw milk

Physical Analysis			
Test	Method	Target	Freq. of Testing
Date Code	Visual	Correct & legible	Per Batch
Temperature	Temperature probe	<6oC	Per Batch
Foreign body detection	Visual	Free from foreign bodies	Per Batch

Physical Analysis	
<ul style="list-style-type: none"> • Filters in place to prevent foreign body contamination, removed and checked for defects. • GMP audits. 	

Organoleptic Parameters		
Attribute	Acceptable	Unacceptable
Appearance	White, flowing liquid	Lumps or flecks of fat
Odour	Sweet fresh milk	Sour and rancid
Taste	Slightly sweer with little to no creaminess	Sour with a pronounced after taste
Texture	Thin and free flowing	Lumps

Weight / Quantity (specific gravity)	
Product	Target Weight / Volume
250ml “e”	250ml

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Pint "e"	568ml
1 Litre "e"	1.76 pints
2 Litre "e"	3.52 pints
3 Litre "e"	5.28 pints
3 gallons	13.64 litres
1000 Litres	1000 Litres

Packaging Material Description	
Pack size	Primary Packaging – Food grade packaging used for all food contact.
250ml	PE-B-PE
Pint	HDPE polybottle, HDPE screw cap closure with foil insert
1 Litre	HDPE polybottle, HDPE screw cap closure with foil insert
2 Litre	HDPE polybottle, HDPE screw cap closure with foil insert
3 Litre	HDPE polybottle, HDPE screw cap closure with foil insert
3 Gallons	Polypropylene bag, HDPE cap
1000 Litres	Polyethylene bag, HDPE cap
Pack size	Secondary Packaging
189ml	Polyethylene shrinkwrap
250ml	Polyethylene shrinkwrap
Pint	Adhesive label, Polyethylene shrinkwrap
1 Litre	Adhesive label, Polyethylene shrinkwrap
2 Litre	Adhesive label, Polyethylene shrinkwrap
3 Litre	Stainless steel trolley
3 Gallons	Cardboard box
1000 Litres	Stainless steel container

Shelf Life and Storage Conditions		
Coding format	Use by date	
Traceability code	Use by date	
Product shelf life	250ml carton	Date of fill + 14 days. Use within 24 hours of opening
	Pint polybottles	Date of fill + 14 days. Use within 3 days



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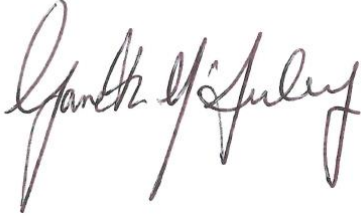
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		of opening
	1L polybottles	Date of fill + 14 days. Use within 3 days of opening
	2L polybottles	Date of fill + 14 days. Use within 3 days of opening
	3L polybottles	Date of fill + 14 days. Use within 3 days of opening Date of fill +
	3 gallons	Date of fill + 14 days. Use within 3 days of opening
	1000 Litres pallecon	Date of fill + 14 days. Use within 3 days of opening
Storage conditions	Chilled storage <6oC	

Product Barcode Information		
Product	Single unit bar code	Outer case bar code
250ml	5000245002666	05010386797000
Pint	5010386023000	N/A
1 Litre	5000245002826	N/A
2 Litres	5000245001720	N/A
3 Litres	5000245003212	N/A
3 Gallons	N/A	N/A
1000 Litres	N/A	N/A

Palletisation					
Product	Pks per outer	Outers per layer	Layers per pallet or trolley	Outers per pallet or trolley	Pks per pallet or trolley
250ml	10	20	5	100	1000
Pint	10	17	5	85	850
1 Litre	10	17	3	51	510
2 Litres	6	15	3	45	270
3 Litres	12	-	4	-	48
3 Gallons	12	-	3	-	36
1000 Litres	-	-	-	-	-

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Specification Authorisation	
Specification completed by:	Clare Mawhinney
Specification approved by:	Gareth McAuley
Approval signature:	
Job title	Technical & NPD Manager
Date	26/04/2023

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Amendment Register

Amendment:			Discard	Insert	Reason for change	Authorised by
No	Date	Section	Version No.	Version No.		
9	24/08/2021	3.6.F.13	9	10	Updated spec	Hannah Madden
10	03/12/2021	3.6.F.13	10	11	FPD scale updated	Hannah Madden
11	10/01/2023	3.6.F.13	11	12	FB controls, FB limit and food contact packaging statement added	Hannah Madden
12	26/04/2023	3.6.F.13	12	13	Reference to Red Tractor Milk Added	Gareth McAuley