	Page 1 of 9	Rev No : 8
	Date : 13.06.05	Revised Date : 29/06/2017
	Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
	Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

CONFIDENTIAL

Product Name: Fresh Skimmed Milk		Brand Name : Dale Farm
Pack Size : 1 Pint / 1 litre Polybottle / 2 litre Polybottle / 1000L Pallecon		
Customer Name : Various		
Customer Contact Name :		Customer Address :
Position :		
Supplier Product Code:		
Manufacturing Site/Address: Pennybridge Industrial Estate Larne Road Ballymena Co.Antrim N.Ireland BT42 3HB		
Health Mark : UK NI 215M EC		
Telephone:		028 256 61520
Fax:		028 256 61521

Product Description :

Fresh Pasteurised homogenised skimmed Milk with a fat content of 0.1 % produced from raw milk of good bacteriological quality. Free from off colours, off flavours, discolouration and foreign matter.



Page 2 of 9	Rev No : 8
Date : 13.06.05	Revised Date : 29/06/2017
Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

INGREDIENT DECLARATION

(in descending order by weight)

INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Fresh Raw Milk		100	United Dairy Farmers	N.Ireland

Ingredient list for declaration purposes on packaging

Added Ingredients (e.g. fruit mixes) –

Name	Declaration



Page 3 of 9	Rev No : 8
Date : 13.06.05	Revised Date : 29/06/2017
Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

FOOD INTOLERANCE DATA

FREE FROM	YES/NO	Identify Source
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	
Flavour Enhancers	Yes	
Gluten	Yes	
Milk & Milk Derivatives	No	
Yeast & Yeast Derivatives	Yes	
Garlic	Yes	
Honey	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Lactose, Galactose and galactosides	Yes	
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	

Suitable For	Y/N	Identify Source
Suitable for OVA - Lacto Vegetarians	Yes	
Suitable for Vegans	No	
Kosher	Yes	Not certified
Halal	Yes	Not certified
Coeliacs	Yes	
Diabetics	Yes	
PKU (phenyl ketone uriacs)	Yes	



Page 4 of 9	Rev No : 8
Date : 13.06.05	Revised Date : 29/06/2017
Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

NUTRITIONAL INFORMATION

CRITERIA	LEVEL per 100 mls	DATA SOURCE
Energy Kcal	34	
Energy Kj	146	
Moisture		
Ash		
Protein	3.4	
Total Fat	0.1	
Fat (% Dry Matter)		
Saturated Fats	Trace	
Monounsaturated Fats		
Polyunsaturated Fats		
Carbohydrates	5.0	
Of which Sugars	5.0	
Starch		
Vitamin B2		
Vitamin B12	0.4µg	16% NRV
Fibre	0	
Sodium	Trace	
Calcium	124mg	15% NRV
Phosphorous		
Iodine		



Page 5 of 9

Rev No : 8

Date : 13.06.05

Revised Date : 29/06/2017

Product Name : Fresh Pasteurised Homogenised Skimmed Milk

Section : GTD.QAM 018 PB 014

Authorised By:G.McAuley

Primary

Item	Item Code	Material	Supplier	Pack Wt	Pack Dimensions (mm)		
					W	D	H
1 Pint Polybottle	PPOB00036	HDPE	Nampak	See Tare info	89mm	74mm	139mm
1 litre Polybottle	PBOB00001	HDPE	Nampak		87.5mm	71.5mm	225mm
2 litre Polybottle	PBOB00020	HDPE	Nampak		130mm	92mm	247mm
1 Pint / 1 litre / 2 litre Label	PLAB00106	Polypropylene	Interket		N/A	N/A	N/A
Pallecon Bag		HDPE	Ceva				

Secondary

Pallet configuration dependant on customer order

Item	Item Code	Material	Supplier	Case Wt	Case Dimensions (mm)		
					W	D	H
Shrinkwrap	PPLS00003	Polyethylene	Brow packaging	5.683	315	160	112



Date : 13.06.05

Revised Date : 29/06/2017

Product Name : Fresh Pasteurised Homogenised Skimmed Milk

Section : GTD.QAM 018 PB 014

Authorised By:G.McAuley

ANALYTICAL REQUIREMENTS**CHEMICAL ANALYSIS**

TEST	TARGET	Report	FREQUENCY
Taste	Normal	Abnormal	1 st & Last Samples
FPD (°H)	≥ 535	< 530	1 st & Last Samples
Phosphatase	< 300	> 300	1 st & Last Samples
Antibiotics	≤ 0.006iu		1 st & Last Samples
Butter Fat	<0.1%		1 st & Last Samples

MICROBIOLOGICAL ANALYSIS

ORGANISM & TEST METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Entros	< 1	>5ml	Each Batch
TVC	< 5000	>10000	Each Batch
Salmonella	Abs	Present	Monthly
Listeria	Abs	Present	Monthly
S.Aureus	< 10	>10	Monthly

PHYSICAL ANALYSIS

METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Batch & Date Code	Correct & Legible		Each Batch
Temperature	< 5.0 oC	> 6.0 oC	Each Batch

ORGANOLEPTIC PARAMETERS

Assessment Conditions
Appearance/Colour white with a bluish tinge flowing liquid
Odour Free from any Uncharacteristic odours
Taste Sweet fresh flavour with no creaminess



Page 7 of 9	Rev No : 8
Date : 13.06.05	Revised Date : 29/06/2017
Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

Texture Thin with no creaminess
Sample from each batch is held until the end of shelf life and assessed.

SHELF LIFE AND STORAGE CONDITIONS

Coding Format Used: Use By Date	
Inner	Ink jet coded on top of carton Bottles – embossed on foil lid Polybottles – inkjet on side of bottle Pergal – ink stamp on box exterior
Outer	N/A
Batch/Traceability Code	


Product Shelf Life : Date of Fill + 12 days, Once opened +3 days
Once Opened Instructions :
Freezing Instructions / Suitable for Freeze
Delivery/Transport/Storage Conditions : Chilled Storage < 6oC Product distributed in clean vehicles, display in chilled units < 7oC

PRODUCT BARCODE INFORMATION

Flavour / pack description	Single unit bar code	Sales unit bar code
1 Pint	5000245001829	
1 Litre	5000245007562	
2 Litre	5010386101500	

WEIGHT CONTROL (Specific Gravity 1.0293)

Declared Pack Weight	Product Tare Weight	Target Weight	T1	T2
1 Pint Polybottle	21.6	568 ml	553	538
1 Litre Polybottle	27.9	1000 ml	985	970
2 Litre Polybottle	34.5	2000 ml	1970	1940

	Page 8 of 9	Rev No : 8
	Date : 13.06.05	Revised Date : 29/06/2017
	Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
	Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

PALLETISATION

On returnable pallets / Wooden Pallets or Metal Supermarket Trolleys

Pack size	Pks / Row	Trays / layer	Layers /pallet	Trays /pallet	Pks /Trolley
1 Pint	35	N/A	N/A	N/A	140
1 Litre	35	N/A	N/A	N/A	140
2 Litre	20	N/A	N/A	N/A	80

Pallet secured By : **Strapped in vehicle**

Pallet labelled with delivery details and storage conditions

METHOD OF MANUFACTURE

1. Raw milk intake and tanker acceptance - Before offloading raw milk tanker the following laboratory tests are conducted. FPD, Antibiotics, Taste, Temperature. The ACCOS process control system controls raw milk silo washing and all tankers are washed on daily basis. The filter checked and recorded daily.
2. Connecting hose to tanker - This hose is kept with a blank end except when in use.
3. Off load milk to raw milk silo via plate cooler
4. Silo discharge - There is no rework of any kind to fresh milk products
5. Centrifugal Separation standardisation - This system uses a density transmitter which is checked throughout each day by both milkoscan and gerber testing. The standardisation targets are 3.5% fat minimum for whole milk, 1.5 - 1.8% fat for semi skimmed milk, Maximum 0.3% fat skimmed target less than 0.1% for skimmed milk
6. Homogenisation
7. Pasteurisation - Divert set at 72.5oC checked daily and also fluorophos testing with a holding time of 30 seconds
8. Cooling exit pasteurisation - The milk is chilled to between 1 and 5oC
9. Pipelines to finished milk tanks
10. Finished milk silos
11. Lines to fillers - Inline filters on a PM schedule for inspection
12. Packaging Delivery - On delivery of all packaging, the condition of the load is checked and recorded. The bottles are blown onsite by Nampak and are inverted prior to filling. The caps are supplied for IHS sealing and are received in bags off which the traceability information is recorded. The bags are decanted out of cardboard boxes and wheeled into the filling hall in covered plastic containers. All the bottle lines to fillers are covered.



Page 9 of 9	Rev No : 8
Date : 13.06.05	Revised Date : 29/06/2017
Product Name : Fresh Pasteurised Homogenised Skimmed Milk	
Section : GTD.QAM 018 PB 014	Authorised By:G.McAuley

13. Filling machines - Each filling machine is positively released by biotrace prior to filling, and prestart checks completed to ensure that no foreign body risks exist. The milk is tested for butterfat, taste and FPD throughout production and all label changes are cross checked to ensure that the correct label is applied. Each unit is inkjet coded on the side of the bottle and this is cross checked by the laboratory and the operator. The bottles are sealed by Induction heat seal and the frequency, cold spot and tab are checked throughout production. A sentry emits and audible alarm should the foil be missing or cap high.
14. Transfer to trolleys - this is completed using a NEPAS trolley packer
15. Holding Chill - Controlled by scada system highlighting any temperature issues.
16. Despatch & Transport - Each unit is checked on loading, despatch and on delivery <5oC

PERSONNEL TRAINING

All personnel receive induction training and are trained to the minimum level Food Hygiene standard. Machine operators receive full training on relevant machinery, cleaning systems, chemicals handling and use etc.

GENERAL

All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices of the dairy and food industry.

The product to comply with all relevant UK and EC statutory requirements.

Signed :.....G McAuley

Date :.....22/12/2011.....