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	Issue Date: 08/12/2021	
	Product Name: Dale Farm Whole Milk	
	Section: 3.6.F.10	Authorised By: Hannah Madden

**CONFIDENTIAL**

<b>Product Name</b>	Dale Farm fresh, pasteurised, standardised, homogenised whole milk	
<b>Pack Size</b>	250ml "e" carton Pint "e" 1 Litre "e" 2 Litre "e" 3 Litre "e" 3 gallons 1000 Litres	
<b>Supplier Name</b>	Dale Farm LTD	
<b>Health Mark</b>	UK (NI) NI 215 M EC	
<b>Supplier Address</b>	Pennybridge Industrial Estate Larne Road Ballymena Co. Antrim N. Ireland BT42 3HB	
<b>Telephone Number</b>	028 256 61520	
<b>Technical Contact</b>	Gareth McAuley	Hannah Madden
	Technical & NPD manager	Assistant quality and technical manager
	02825661541 07739882410	02825661542 07717697791
	<a href="mailto:gareth.mcauley@dalefarm.co.uk">gareth.mcauley@dalefarm.co.uk</a>	<a href="mailto:Hannah.Madden@dalefarm.co.uk">Hannah.Madden@dalefarm.co.uk</a>



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Product Description
Fresh pasteurised, homogenised, whole milk

Storage Conditions
Chilled Storage: Store less than 6°C. Keep in upright position. Product distributed in clean vehicles < 7°C

Recipe Breakdown		
Ingredient	%	Country of Origin
Pasteurised whole milk	100	Northern Ireland

Ingredient Declaration
Fresh <b>milk</b> (100%) For allergens see ingredients in <b>bold</b>

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	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	

**Special Dietary Requirements**

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

<b>Nutritional Information</b>	
<b>Nutrient</b>	<b>Typical values per 100ml</b>
Energy	266kJ / 64kcal
Fat	3.5g
Of which saturates	2.2g
Carbohydrate	4.7g
Of which sugars	4.7g
Protein	3.2g
Salt	0.14g

<b>Microbiological Analysis</b>			
<b>Test</b>	<b>Method</b>	<b>Target</b>	<b>Freq. of Testing</b>
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

<b>Chemical Analysis</b>			
<b>Test</b>	<b>Method</b>	<b>Target</b>	<b>Freq. of Testing</b>
Organoleptic	Taste	As per spec	Per Batch
FPD	Cryoscope	≥509m°C	Per Batch



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Butterfat	Delta Lactoscope	>3.5%	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	Thermometer	<6°C	Per Batch

**Organoleptic Parameters**

Attribute	Acceptable	Unacceptable
Appearance	White, flowing liquid	Lumps or flecks of fat
Odour	Sweet fresh milk	Sour and rancid
Taste	Slightly sweeter 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
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
250ml	PE-B-PE



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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
<b>Pack size</b>	<b>Secondary Packaging</b>
250ml	Polyethylene shrinkwrap
Pint	Polypropylene adhesive label, Polyethylene shrinkwrap
1 Litre	Polypropylene adhesive label, Polyethylene shrinkwrap
2 Litre	Polypropylene adhesive label, Polyethylene shrinkwrap
3 Litre	Stainless steel trolley
3 Gallons	Cardboard box
1000 Litres	Stainless steel container

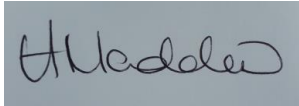
Shelf Life and Storage Conditions	
<b>Coding format</b>	Use by date
<b>Traceability code</b>	Use by date
<b>Product shelf life</b>	250ml carton – Date of fill + 14 days. Use within 24 hours of opening Pint polybottles – Date of fill + 14 days. Use within 3 days of opening 1L polybottles – Date of fill + 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 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
<b>Storage conditions</b>	Chilled storage <60C


Product Barcode Information		
Product	Single unit bar code	Outer case bar code
250ml	5000245002666	05010386796003
Pint	5010386024007	N/A
1 Litre	5000245001133	N/A
2 Litres	5000245001720	N/A

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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/trolley	Outers per pallet/trolley	Pks per pallet/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	-	-	-	-	1

Specification Authorisation	
Specification completed by:	Hannah Madden
Specification approved by:	Hannah Madden
Approval signature:	
Job title	Assistant Quality & Technical Manager
Date	08/12/2021

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## Amendment Register

<b>Amendment:</b>			<b>Discard</b>	<b>Insert</b>	<b>Reason for change</b>	<b>Authorised by</b>
No	Date	Section	Version No.	Version No.		
9	24/08/2021	3.6.F.10	9	10	Updated spec	Hannah Madden
10	08/12/2021	3.6.F.10	10	11	FPD scale updated	Hannah Madden