
 YOUR DAIRY COOPERATIVE	<b>SPECIFICATIONS</b>		Page 1 of 6
	<b>2023 Dromona Grated Lighter Mature Cheese 6x2kg</b>		
	Revised date: 27/03/2020	<b>Authorised By:</b> Technical Manager	

ASH MANOR

**CONFIDENTIAL**

<b>Product Name: Dromona Grated Lighter Mature Cheese</b>	
<b>Brand Name: Dromona</b>	
<b>Pack Size: 6x2 Kg</b>	
<b>Customer Name: DALE FARM LTD</b>	
<b>Customer Contact Name:</b> Andrew Stone / Tom King	<b>Supplier Address:</b> ASHMANOR / DALE FARM 63 CLYWEDOG ROAD NORTH WREXHAM IND EST WREXHAM LL13 9XN
<b>Position:</b> National Accounts Manager	
<b>Supplier Product Code:</b>	2023
<b>Manufacturing Site/Address:</b> DUNMAN FACTORY MONEYMORE ROAD COOKSTOWN CO TYRONE BT80 9UU	
<b>Health Mark:</b>	GB WX 022
<b>Telephone:</b>	028 8676 3755
<b>Fax:</b>	028 8676 6296

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**INGREDIENT DECLARATION**

**(in descending order by weight)**

INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Milk		98.24	UDF	UK
Salt	Salt	1.71	Carbon Chemicals	Ireland
Microbial Rennet	Processing Aid	0.026	CHR Hansen's	Denmark
Lactic Starter Culture	Acidifying cultures	0.024	CHR Hansen's	Denmark

**ALLERGEN - MILK**

Ingredient list for declaration purposes on packaging

Added Ingredients (e.g. fruit mixes) –

INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Potato Starch	Anti-Caking Agent only	1.5	Uniglad	Poland

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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 (Cereals Containing Gluten)	YES	
Milk & Milk Derivatives	NO	STANDARDISED WHOLE MILK
Yeast & Yeast Derivatives	YES	
Garlic	YES	
Honey	YES	
Added Sugar	YES	
Added Salt	NO	ADDED IN CHEESE PRODUCTION
Lactose, Galactose and galactosides	NO	STANDARDISED WHOLE 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	
Peanuts	YES	
Seafood / Seafood Derivatives	YES	
Fish	YES	
Crustaceans	YES	
Molluscs	YES	
Seeds & Seed Derivatives	YES	
Sesame Seeds /Oil	YES	
Soya & Soya Derivatives	YES	
Sulphur Dioxide (E220 - E228)	YES	
Wheat & Wheat Derivatives	YES	
Celery (Including celeriac)	YES	
Lupin	YES	
Mustard	YES	

Suitable For	Y/N	Identify Source
Suitable for OVA - Lacto Vegetarians	Y	
Suitable for Vegans	N	From Whole Milk
Kosher	N	
Halal	Y	
Coeliacs	Y	
Diabetics	Y	
PKU (phenyl ketone uriacs)	Y	

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**NUTRITIONAL INFORMATION**

CRITERIA	LEVEL	DATA SOURCE
Energy Kcal	313	McCance & Widdowson
Energy Kj	1303	McCance & Widdowson
Protein	29.3	McCance & Widdowson
Total Fat	21.2	McCance & Widdowson
Saturated Fats	13.6	McCance & Widdowson
Carbohydrates	1.2	McCance & Widdowson
Of which Sugars	0	McCance & Widdowson
Salt	1.7	McCance & Widdowson
Sodium	0.7	McCance & Widdowson

**ANALYTICAL REQUIREMENTS**

Moisture	43+/- 2%	Every Pallet
Fat	21.4+/-1%	Every Pallet
Salt	1.8-2.1%	Every Pallet
FDM	34.58-40.72%	Every Pallet
PH	<5.4	Every Pallet

**MICROBIOLOGICAL ANALYSIS**

ORGANISM & TEST METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Enteros	<10	>100	Every Batch
Yeasts	<500	>5000	Every Batch
Moulds	<500	>1000	Every Batch
E coli	<10	>10	Every Batch
S. aureus	<10	>20	Every Batch
Salmonella spp	ABSENT in 25g	>1	Every Batch
Listeria	ABSENT in 25g	>1	Every Batch

**PHYSICAL ANALYSIS**

METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Pack Seal Visual Operator Inspection	Good seal, no leaks	Loose bag, leaking	30 mins

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**ORGANOLEPTIC PARAMETERS**

Assessment Conditions
Appearance/Colour: Pale cream to light yellow
Odour: Clean, characteristic of mature cheddar. Free from off aroma
Taste: Clean, characteristic of mature cheddar. Free from off flavours
Texture: Firm and smooth

**SHELF LIFE AND STORAGE CONDITIONS**

Coding Format Used: Day code: L1 6045	
Inner	Day Code/ Batch/ BB date
Outer	Day Code/ Batch/ BB date
Batch/Traceability Code	By Year and Day Code (L1 6045)

Product Shelf Life	60 DAYS
Minimum Life to Depot	45 DAYS
Once Opened Instructions: USE WITHIN 2 DAYS	
Freezing Instructions / Suitable for Freeze: NOT SUITABLE FOR FREEZING	
Delivery/Transport/Storage Conditions	KEEP REFRIGERATED 3-8°C

**WEIGHT CONTROL (Specific Gravity)**

Declared Pack Weight	Product Tare Weight	T1	T2
2000kg	Average Weight	1850g	1700g


**PALLETISATION**

On returnable pallets / **Wooden Pallets**

Pack size	Pots / Tray	Trays / layer	Layers /pallet	Cases /pallet	Pots /pallet
20 Kg	N/A	10	5	50	

Pallet secured by: **Pallet wrap**

Pallet labelled with delivery details and storage conditions

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### **Red Tractor Assured**



### **METHOD OF MANUFACTURE**

**Flow diagram of the process or HACCP Plan available.**

#### **PERSONNEL TRAINING**

All personnel receive induction training and are trained to a minimum level of Basic 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 complies with all relevant UK and EC statutory requirements.  
 Vegetarian rennet is used in all cheese production

**Signed:** Karen Owen-Lopes



**Date:** 10/06/2022