

Product Specification

PRODUCT DETAILS:

Product Code:	838	Spec Version:	10	Issue Date:	20/09/2023
Brand Name:	Dromona		Review Date:	19/09/2024	
Product Name:	Dromona Mozzarella Grated Cheeses 10x1kg				

SUPPLIER DETAILS

Supplier Name:	Dale Farm - Ask Manor	Health Mark:	GB WX 022
Supplier Address:	63 Clywedog Road North, Wrexham Industrial Estate, Wrexham, LL13 9XN	Telephone No.:	01978 660 112
		Website:	www.dalefarm.com

CONTACT DETAILS:

<u>Department</u>	<u>Name</u>	<u>Position</u>	<u>Contact No.</u>	<u>E-mail</u>
Technical:	Gloria Fontinha	Assistant Quality & Technical Manager	01978 808 240 07791 790 891	gloria.fontinha@dalefarm.co.uk
Complaints:	Denise Williams	Quality & Technical Administrator	01978 660 112	ashmanorcomplaints@dalefarm.co.uk
Commercial:	Andrew Stone	Area Sales Manager	02890 372 200 07768 497 852	Andrew.Stone@dalefarm.co.uk
Out of hours 1:	Karam Abbass	Factory Manager	01978 660 112 07900 248 128	Karam.abbass@ashmanor.co.uk
Out of Hours 2:	Gloria Fontinha	Assistant Quality & Technical Manager	01978 808 240 07791 790 891	gloria.fontinha@dalefarm.co.uk

STORAGE:

Storage Temperature:	Chilled at 0 - 5°C	Delivery Temperature:	Chilled at 0 - 8°C
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Advice: The product should not be exposed to direct sunlight or strong odours. The packaging should not come into contact with floors or walls

INTENDED USE:

The product is sold to the retailers, wholesale and Food service markets, where it may be consumed raw or in cooked foods. Dale Farm - Ash Manor Ltd has no target customer group, therefore all products can be consumed by any group except from people following a vegan diet, people who are lactose intolerant, and/or people who are allergic to milk and dairy products.

PASTEURISATION:

Milk is pasteurised at a minimum of 72oC for 15 seconds.

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INGREDIENT DECLARATION:

Mozzarella Cheese (MILK), Potato Starch

INGREDIENTS:

Ingredients	Sub-ingredients	Source	Percentage %	Country of Origin
Mozzarella Cheese	-	Natural Cheese	98.50%	Netherlands
-	MILK	Cow's Milk	98.58%	Netherlands
-	Salt	Mineral	0.01	Netherlands
-	Rennet (non-Animal)	Microbial	0.014%	Denmark
-	Lactic Starter Culture	Microbial	0.003%	Denmark
Potato starch STD		Vegetable	1.5%	France, Belgium,

Suppliers: All raw materials used by Dale Farm - Ash Manor Ltd are supplied by approved suppliers.

ORGANOLEPTIC ASSESSMENT

	Acceptable	Unacceptable
Flavour	Creamy uniform white rind less structured surface	Any discoloration. Too much starch on grated cheese.
Texture	Fresh mild slightly acidic free from off flavours and taints	Any off flavours that are not typical of variety
Colour	Fresh mild slightly acidic free from off flavours and taints	Any off aromas that are not typical of variety
Aroma	Fibrous and closed.	Open texture, large and excessive holes

SHELF LIFE

Format	Shelf-life	Min. Shelf life on delivery	Shelf life once open
grated	67 days	45 days	3 days

TRACEABILITY INFORMATION

Coding Format Used	01 / 01 / 3001 (Run / Line / Day Code)
Inner	Day Code / Batch / BB date
Outer	Day Code / Batch / BB date

CHEMICAL ANALYSIS

Parameters	Unit	Target	Minimum	Maximum	Frequency
Moisture	-	-	-	-	Each batch
Fat	%	22	20.6	24	Each batch
Dry Matter	%	42.5	40	45	Each batch
Salt	%	1.25	0.9	1.8	Each batch
pH	-	5.25	5.1	5.5	Each batch

All testing is carried out by the manufacturers according to their policies/procedures. All information and results are available upon request.

MICROBIOLOGICAL ANALYSIS

Parameter	Unit	target	Reject Limit
Yeast	cfu/g	<500 cfu/g	>1000 cfu/g

All raw materials are tested by the manufacturer. Dale Farm -

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Mould	cfu/g	<500 cfu/g	>1000 cfu/g
E.coli	cfu/g	<10 cfu/g	>10 cfu/g
S. aureus	cfu/g	<10 cfu/g	>20 cfu/g
Enteros	cfu/g	<10 cfu/g	>100 cfu/g
Salmonella spp.	cfu/25g	Not Detected in 25g	Detected in 25g
Listeria	cfu/25g	Not Detected in 25g	Detected in 25g

Ash Manor Ltd receives a certificate of analysis for all raw materials used.

Dale Farm - Ash Manor Ltd conducts the above tests on finished products on a random sampling basis unless specifically requested by the customer and agreed by the Dale Farm - Ash Manor technical department, all tests are carried out by an external UKAS accredited laboratory.

NUTRITION INFORMATION

Parameters	Units	Typical value per 100g	Source
Energy	kJ	296	Calculated
	kcal	1239	Calculated
Fat	g	22.2	Calculated
of which saturates	g	14.8	Calculated
of which monounsaturated	g	-	Calculated
Of which polyunsaturated	g	-	Calculated
Carbohydrates	g	0	Calculated
of which sugars	g	0	Calculated
of which starch	g	-	Calculated
Fibre	g	-	Calculated
Protein	g	24.6	Calculated
Salt	g	1.38	Calculated

ALLERGEN INFORMATION

Contains	Present in Product	Present on Site	Comments
Milk, milk products and derivatives	Yes	Yes	Whole Milk
Cereals containing gluten and derivatives	No	No	
Crustaceans and derivatives	No	No	
Eggs and derivatives	No	No	
Soybeans and derivatives	No	No	
Nuts and derivatives	No	No	
Fish and derivatives	No	No	
Peanuts and derivatives	No	No	
Sesame and derivatives	No	No	
Celery and derivatives	No	No	
Mustard and derivatives	No	No	
Lupin and derivatives	No	No	
Molluscs and derivatives	No	No	
Sulphites or Sulphur dioxide >10mg/kg as SO ₂	No	No	

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Dale Farm - Ash Manor Ltd. is a NUT FREE site, products containing nuts are not permitted on site. This includes raw materials, and products brought on site by staff and contractors

INTOLERANCE DATA

Free from:	Present in Product	Present on Site	Comments
Additives	No	No	
Benzoate (E210 - E219)	No	No	
Colours + AZO + Coal Tar Dyes	No	No	
Corn/Maize Derivatives	No	No	
BHA/BHT (E320 - E321)	No	No	
Egg & Egg Derivatives	No	No	
Flavour Enhancers	No	No	
Gluten (Cereals containing Gluten)	No	No	
Milk & Milk Derivatives	No	No	
Yeast & Yeast Derivatives	No	No	
Garlic	No	No	
Honey	No	No	
Added Sugar	No	No	
Added Salt	Yes	No	Added in cheese production
Lactose, Galactose and Galactosides	Yes	Yes	Standardised Whole MILK, Cheese (MILK)
Gelatine	No	No	
Cocoa	No	No	
Hydrolysed Vegetable Protein	No	No	
Sweeteners containing Aspartame	No	No	
Polyols	No	No	
Glutamates - MSG	No	No	
Natural Colours	No	No	
Preservatives	No	No	
Animal products (other than milk products)	No	No	
Genetically Modified Soya & Maize	No	No	
Caffeine	No	No	
Malt Extract	No	No	

SUITABILITY INFORMATION

Suitable For:	Yes / No?	Comments
Vegetarian	Yes	-
Ovo-lacto Vegetarian	Yes	-
Vegans	No	contains Cow's Milk
Lactose Intolerant	No	contains Cow's Milk
Halal	Yes	Suitable not certified
Coeliacs	Yes	-
Red Tractor	No	Produced in Netherlands
Freeze	No	Not suitable for freezing

WEIGHT CONTROL (specific gravity)

Declared Pack Weight	Product Tare Weight	T1	T2

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1 kg	average weight	985	970
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PACKAGING

Packaging Type	Pack size	Material	Dimensions (mm)	Weight	Gas Flushed
PRIMARY	1 kg	HDPE Blue film	290x265x75	10.5g	80% N ₂ ; 20% CO ₂
SECONDARY	10 x 1kg	cardboard box	475x235x245	358g	n/a
TERTIARY	Blue Chep	Wood	1000 x 1200	1 kg	1 kg

PALLETISATION

Cases per Layer	Layers per Pallet	Cases per Pallet	Inner Barcode	Outer Barcode
10	6	60	5010386100374	05010386911000

The above information is the standard palletisation methods for products packed by Dale Farm - Ash Manor Ltd, this is based off full pallet orders of the same product/format. Other variations are possible however must be agreed by the technical department and the customer's account manager.

METAL DETECTION:

Each individual pack/bag is passed through a metal detector that is tested at the start and end of each shift as well as hourly during the production shift

FOOD SAFETY:

DaleFarm - Ash Manor Ltd holds a BRCGS for Food Safety accreditation, the certificate is available upon request.

LEGISLATION:

All products supplied by Dale Farm - Ash Manor Ltd comply with all relevant UK and EU and legislation relating to food safety, hygiene, labelling and allergens.

LEGAL NOTICE:

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with our product and its use.

You must comply with all applicable laws and regulations and observe all third party rights.

SPECIFICATION AGREEMENT

Please sign and date below and return to Dale Farm - Ash Manor Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer. Dale Farm - Ash Manor Ltd reserves the right to make amendments without prior notice unless agreed individually.

Signed on behalf of:

Name:

Position:

Date:

Signature:

Signed of behalf of DaleFarm - Ash Manor Cheese Ltd

Name: Gloria Fontinha

Position: Assistant Quality & Technical Manager

Date: 20 September 2023

Signature:

