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| | Issue Date: 24/06/2024 | |
| | Product Name: Dale Farm Whole Milk | |
| | Section: 3.6.F.10 | Authorised By: G.McAuley |

CONFIDENTIAL

| | | |
|--------------------------|---|--|
| Product Name | Dale Farm fresh, pasteurised, standardised, homogenised whole 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 Contact | Gareth McAuley | Megan Lagan |
| | Technical & NPD manager | Assistant quality and technical manager |
| | 02825661541 07739882410 | 07557034395 |
| | gareth.mcauley@dalefarm.co.uk | Megan.Lagan@dalefarm.co.uk |



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| Product Description |
|--|
| Fresh pasteurised, homogenised, whole milk |

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

| Recipe Breakdown | | |
|---|-----|-------------------|
| Ingredient | % | Country of Origin |
| Pasteurised whole 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 | 266kJ / 64kcal |
| Fat | 3.5g |
| Of which saturates | 2.2g |
| Carbohydrate | 4.7g |
| Of which sugars | 4.7g |
| Protein | 3.2g |
| 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 | >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 |
| Foreign body detection | Visual | Free from foreign bodies | Per Batch |

| Foreign Body Controls |
|---|
| <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 sweet with little to no creaminess | Sour with a pronounced after taste |
| Texture | Thin and free flowing | Lumps |



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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 – 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 |
| 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 |



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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 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 |
| Storage conditions | Chilled storage <6oC |

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 | 5000245001409 | N/A |
| 3 Litres | 5000245003205 | 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 |



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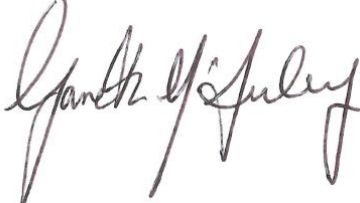
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Specification Authorisation

| | |
|-----------------------------|---|
| Specification completed by: | Gareth McAuley |
| Specification approved by: | Gareth McAuley |
| Approval signature: |  |
| Job title | Technical & NPD Manager |
| Date | 24/06/2024 |

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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.10 | 9 | 10 | Updated spec | Hannah Madden |
| 10 | 08/12/2021 | 3.6.F.10 | 10 | 11 | FPD scale updated | Hannah Madden |
| 11 | 19/01/2022 | 3.6.F.10 | 11 | 12 | Corrected single unit barcode of 2L and 3L | K McIlmoyle |
| 12 | 10/01/2023 | 3.6.F.10 | 12 | 13 | FB controls, FB limit and food contact packaging statement added | Hannah Madden |
| 13 | 26/04/2023 | 3.6.F.10 | 13 | 14 | Red Tractor Certification added | Gareth McAuley |
| 14 | 26/04/2024 | 3.6.F.10 | 14 | 15 | UPDATED CONTACT DETAILS | C Mawhinney |