



Wyke Farms Ltd, White House Farm, Wyke
Champflower,
Bruton, Somerset, BA10 0PU
Tel: 01749 812424 Fax: 01749 813234



PRODUCT SPECIFICATION

PRODUCT NAME S3 – MATURE WHITE CHEDDAR

PHYSICAL ASSESSMENT

APPEARANCE: The cheese will be uniform, firm and close and free from visible moisture. It will be a pale yellow to straw colour and an even shaped block with no missing corners, possess no blemishes or contain foreign bodies.

TEXTURE: The cheese will have a very firm texture which breaks down and becomes creamy when rubbed between the fingers. There is no real change to texture during its life.

FLAVOUR: Flavour strength 4. The cheese will have a mature rounded savoury taste which melts to give a lasting, creamy flavour in the mouth. This becomes more pronounced and slightly acid to leave a tingly/tangy aftertaste in the roof of the mouth. There will be no off or farmhouse flavours.

AROMA: Initially the cheese will have a sweet, creamy, nutty aroma which develops on the nose. Later in life this develops into a stronger more intense and savoury lingering aroma with no off or farmhouse notes.

MICROBIOLOGICAL TARGETS

- Enterobacteriaceae	<10/g
- Yeast & Mould	<100/g
- E. Coli	<1/g
- Salmonella	Absent in 50g
- Staphylococcus Aureus	<20/g
- Listeria	Absent in 25g

CHEMICAL INFORMATION – TARGETS

FAT	32%
MOISTURE	36%
SALT	1.8%
PH	5.2 - 5.4

TYPICAL NUTRITIONAL INFORMATION (Information supplied by the National Dairy Council Nutritional Service)

	Per 100g
ENERGY kJ	1700
ENERGY kcals	410
PROTEIN g	25.0
CARBOHYDRATE g	0.1
of which SUGARS g	0.1
FAT g	34.4
Of which SATURATES g	21.7
POLYUNSATURATES g	1.4
MONO-UNSATURATES g	9.4
DIETARY FIBRE g	nil
SODIUM g	0.7

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INGREDIENTS

Ingredient	% of Total	Supplier	Country of origin
Milk (@3.78%)	99.23	Farm Assured UK Milk	UK
Starter culture	0.58	Cargill / Danisco	France/USA/Germany
Salt	0.18	Brenntag	UK
Rennet (vegetable based)	0.008	*Chr.Hansen	Denmark

DIETARY INFORMATION AND INTOLERANCE DATA

GM information	Yes /No	Comments
Does this product contain any genetically modified ingredients or processing aids?	No	

Suitability Information	Yes / No	Comments
Vegetarians	Yes	
Vegans	No	Contains cows milk
Coeliacs	Yes	
Organic	No	This product itself is not Organic certified
Halal	No	Site not visited by Muslim Scholar
Kosher	No	Site not visited by Rabbi

Allergen Declaration – Contains	Yes /No	Comments
Nuts and/or product thereof	No	
Peanuts and/or product thereof	No	
Milk and/or product thereof	Yes	Contains cows milk
Egg and/or product thereof	No	
Crustaceans and/or product thereof	No	
Molluscs and/or product thereof	No	
Fish and/or product thereof	No	
Soya and/or product thereof	No	
Gluten and/ or product thereof	No	
Sesame seeds and/or product thereof	No	
Sulphites and sulphur dioxide (at any level)	No	
Celery, celeriac and/or product thereof	No	
Mustard and/or product thereof	No	
Lupin and/ or product thereof	No	

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Free From Declaration	Yes /No	Comments
Artificial colours	Yes	
Natural colours	Yes	
Artificial flavours	Yes	
Natural/ Natural identical flavours	Yes	
Preservatives	No	Salt
Antioxidant	Yes	
Additives	No	E535 - Anti caking agent in salt (<1ppm in finished product)
Benzoates	Yes	
Meat and/or meat products	Yes	
Animal products or by-products	No	Contains cows milk

***PACKAGING INFORMATION**

Food Grade Film (Flow wrap) – OPA / PEM
 Food Grade Shrink Bag (Catering line) - Polyethylene

Outer case – SRP, Cardboard box. 100% recyclable material

FINISHED PRODUCT

Shelf-life 84 Days from manufacture
 Minimum life on delivery Day of delivery plus 56 days
 Storage conditions <5°C

Received by Customer (please sign and return to confirm Technical approval):

Company Name: Contract Signature: [Signature]

Position held in company: TM Print name: LISE BANKS

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