

1. **COMPANY INFORMATION**

Highland Fine Cheese Ltd
Blarliath Farm
Shore Road
Tain
Ross Shire
IV19 1EB

Tel: 01862 892 034 Fax: 01862 892564

EEC Code SF030M

2. **PRODUCT DESCRIPTION**

Cheddar cheese manufactured using pasteurised cow's milk. Firm texture (not crumbly) with a rich distinctive creamy flavour.

3. **COMPOSITION**

Ingredient

Whole cow's milk

Mixed mesophilic culture

Calf Rennet

Salt

Calcium Chloride

Lard

4. PACKAGING

Each wheel is wrapped in a bandage and identified with a label.

Note: The bandage is removed before consumption

Wheels may be cut into portions and packed in vacuum pack bags

5. WEIGHT / SIZE / COUNT

20 kg wheels or cut in accordance with customer requirements

6. SHELF LIFE (Use by)

The use by date is printed on the individual labels

90 days maximum from date of dispatch. Cheeses are typically matured for 9 to 12 months before dispatch.

7. CODING

The product code is printed on the individual product showing a date of packing

8. DISTRIBUTION & STORAGE

Finished goods storage is maintained at 0-8°C.

Refrigerated transport is maintained at 0-8°C.

9. STANDARDS

9.1 Chemical Standards

Chemical	Target	Tolerance
Moisture	35%	5%
Fat	35%	5%
Salt	1.8%	0.5%

9.2 Microbial Standards

Bacteria	Target
Coliform	<100/g
<i>E.coli</i>	<10/g
<i>S. aureus</i>	<20/g
Salmonella	Absent in 25g
<i>Listeria monocytogenes</i>	Absent in 25g

Microbiological standards from (EC) 2073/2005

Bacteria	Limit
<i>E.coli</i>	<100/g (two samples in 5 may be up to 1,000/g)
<i>S. aureus</i>	<100/g (two samples in 5 may be up to 1,000/g)

Product is tested monthly by an external laboratory accredited to ISO 17025.

9.3 All product up to 3 kg is tested through a metal detector.

10. ALLERGENS

i) Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut)	- absent
ii) Crustaceans	- absent
iii) Molluscs	- absent
iv) Fish	- absent
v) Eggs	- absent
vi) Soya	- absent
vii) Milk	- present
viii) Celery	- absent
ix) Lupin	- absent
x) Nuts	- absent
xi) Peanuts	- absent
xii) Sesame Seed	- absent
xiii) Mustard	- absent
xiv) Sulphites (Sulphur dioxide at>10ppm)	- absent

11. NUTRITIONAL

Typical values per 100g

Energy	1749Kj / 422 kcal
Fat	34.4g
of which saturates	21.27g
Carbohydrate	3.8g
of which sugars	<0.1g
Protein	24.8g
Salt	1.77g

Date tested: 22.02.15

	HIGHLAND FINE CHEESES APPROVAL	CUSTOMER APPROVAL
SIGNATURE		
NAME	Ruaraidh Stone	
POSTION	Managing Director	
DATE		