

Product Details

Parameter	Product Details
Product Title	Cheese Ropes
Legal Name	A blend of Cheese, Milk Protein Powder, and Butter
Description	A blend of Cheese, Milk Protein Powder and Butter extruded into flexible ropes
Product Code (if applicable)	420052
Issue Number	1
Supplier Address	Ornua Ingredients UK Ltd. Hazel Park, Dymock Road, Ledbury, Herefordshire, HR8 2JQ, UK

Composition

Ingredient Declaration: Cheese (MILK), Water, MILK Protein Powder, Butter (MILK), Emulsifying Salts: E452, E450, E341, E339, Stabiliser: Sodium Alginate, Salt, Potassium Sorbate

For Allergens, please see ingredients in CAPITAL

All raw materials used are supplied by Approved Ornua Ingredients UK Ltd Suppliers.

Process Description

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

Chemical Standards

Parameters	Unit	Target	Minimum	Maximum	Methodology - Ornua
Moisture	%	46	44	48	Moisture Analyser
Fat	%	25.0	23.0	27.0	Fat Analyser
pH		5.7	5.5	5.9	pH Analyser

Physical Standards

Parameter	Target	Acceptable	Unacceptable
Appearance	Free from foreign matter	Free from foreign matter	Foreign matter
Flavour	Mild dairy flavour, clean, free from off or undesirable taints	Mild dairy flavour, clean, free from off or undesirable taints	Off or undesirable taints
Colour	Even white/pale yellow	Even white/pale yellow	Uneven
Texture	Dense, close knit, firm	Dense, close knit, firm	Soft
Aroma	Free from off or undesirable taints	Free from off or undesirable taints	Off or undesirable taints

Microbiological Standards

Frequency: A minimum of one pack from each day's production.

Reference: These standards have been set based on the following industrial guidelines: CFA Best Practise Guidelines 4th edition, 2006 & Development and Use of Microbiological Criteria for Foods, 1999

Parameter	Unit	Target	Limit	Methodology - External Lab
TVC	per g	<10,000	100,000	ISO 4833-1:2013
Yeasts	per g	<100	10,000	ISO 21527-1:2008
Moulds	per g	<10	100	ISO 21527-1:2008
Enterobacteriaceae	per g	<100	1,000	ISO 21528-2:2004
Salmonella	per g	Not Detected in 25g	Not Detected in 25g	ISO 6579:2002
Listera monocytogenes	per g	Not Detected in 25g	Not Detected in 25g	ISO 11290-1:1997
Bacillus cereus	per g	<100	150	ISO 7932:2004

All Microbiological testing is conducted by a reputable outside, UKAS accredited laboratory.

Certificate of Conformance / Analysis

A Certificate of Analysis and/or Certificate of Conformance is provided on request previously agreed with commercial team.

Nutritional Information

The nutritional information is based on a calculation from raw material information, to be used as guidance only.

Parameter	Unit	Value/100g
Energy Kcal	Kcal	314
Energy Kj	Kj	1303
Protein	g	19.6
Carbohydrate	g	0.3
Of which sugars	g	0.3
Fat	g	25.9
Of which saturates	g	16.3
Of which monounsaturates	g	6.8
Of which polyunsaturates	g	0.8
Of which Trans	g	0.8
Fibre	g	0
Salt	g	3.8

Allergen Information

All other MSA's (Major Serious Allergens) outside of those mentioned in the attached table should not be present in the product and there should be no possibility of cross-contamination.

Allergens used on site are subject to segregated storage, strategic planning and strict hygiene procedures.

Contains	Present in the Product (Y/N)	Present on Site (Y/N)
Cow's Milk or Cow's Milk products	Y	Y
Gluten or cereals containing Gluten	N	Y
Egg or Egg derivatives	N	N
Soya or derivatives	N	N
Mustard or Mustard products	N	Y
Fish or derivatives	N	N
Crustaceans, Molluscs or derivatives	N	N
Lupin or derivatives	N	N
Nuts or derivatives	N	N
Celery or derivatives	N	N
Sulphites or Sulphur Dioxide	N	N
Sesame or derivatives	N	N
Peanuts or derivatives	N	N

Ornua Ingredients UK 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 (including vending machine items).

All products supplied by Ornua Ingredients UK are free from Genetically Modified Organisms.

Suitability Information

Suitable for	Y/N
Vegetarians	Yes
Ovo-lacto Vegetarians	Yes
Vegans	No
Lactose Intolerant	No
Kosher	No (Not certified)
Halal	No
Organic	No

Packaging

Packaged in blue, foodgrade, heat-sealed, PPE bags of various sizes. The bags are packed into cardboard boxes and delivered on wooden pallets. Delivered by refrigerated vehicle.

Unit Weight	Primary Packaging Details	Secondary Packaging Details	Units per boxes	Units per pallet
2 Kg	White Plastic Tray/Blue PPE Bag	Cardboard Box	2 trays	10/layer 6/high

Each individual box is labelled, and each individual PPE bag is ink-jetted with a minimum of details unless otherwise requested. These details include: Product name, Unique product code, Best Before and Production Date, Storage conditions, Health Mark, Weight, Allergen info, ingredients, legal description and manufacturer details

Shelf Life & Storage

Product is distributed via refrigerated transport <5°C. The product should be stored under the temperature details below throughout the life.

Product	Shelf Life On Manufacture	Shelf Life Max on opening	Storage Condition
Chilled	56 days	48 hours if kept chilled	2-5°C

Once opened, keep refrigerated under 5°C. Reseal after opening and store away from strongly flavoured products that may cause taints.

Factory Information

Accreditations	Metal Detection	Weights
BRC Grade AA, Halal (specific products) and RSPO certifications	Each individual unit (either box or bag) is passed through a metal detector that is tested at start and end of each production and at 30 minute intervals thereafter.	The Ornua Ingredients UK Ltd adhere to the EU average weight regulations

Contact Details

Technical Manager: Rachel McNeill - 01531 631300 - Rachel.McNeill@ornua.com

Specification Agreement

It is the customer's responsibility to formally accept conditions laid out in the above finished specification. It is a requirement of Ornua Ingredients UK Ltd to retain a signed agreement. If this document is not signed and returned within 21 days it will be taken as confirmation of agreement, and products will be manufactured and supplied in line with the out-lined parameters.

Details	Customer
Name	
Signature	
Position	
Date	