



<b>Product</b>	<b>Barbers Mild Coloured Cheddar</b>		
<b>Product Legal Name</b>	Full Fat Coloured Cheddar Cheese		
<b>Ingredient Declaration</b>	Ingredients: Reduced Fat cheese ( <b>Milk</b> ). For allergens see ingredients in bold.		
<b>Product and Process flow Summary</b>	Cheddar cheese is produced from local top quality cow's milk which has been pasteurised at 72.5°C for a minimum of 15 seconds. Starter cultures, rennet and natural colour are added, the curd is hand turned in the traditional cheddar way and packed according to Good Manufacturing Practice and a fully documented HACCP system.		
<b>Appearance</b>	Rich deep orange colour, slight signs of fracturing and small air pocket inclusions may be evident.		
<b>Flavour</b>	Smooth mellow buttery clean flavour and aroma.		
<b>Texture</b>	A good firm body and close texture. Product is suitable for cutting, slicing and grating.		
<b>Despatch Storage Conditions</b>	Pre-pack (On site) <8°C	Maturation (On site) <11°C	
	Shelf Life (On site) <11°C	Transportation (On site) <5°C	
<b>Health Mark</b>	MZ 012 EC		
<b>Coding</b>	Production date code: DD/MM/YYYY	Best Before: DD MMM YY	
<b>Manufacturing Site Address</b>	Maryland Farm, Ditchat, Shepton Mallet, Somerset, BA4 6PR		
<b>Accreditation for Site</b>	BRC, Red Tractor, PDO & ISO 14000		

Ingredient	Supplier	Country of Origin	Composition
Cow's Milk	Red Tractor Farm Assured & AJ & RG Barbers Approved Supplier	UK	98.48
Starter Culture	AJ & RG Barbers Approved Supplier	UK	1.21
Pure dried vacuum salt	AJ & RG Barbers Approved Supplier	UK	0.30
Vegetarian Rennet	AJ & RG Barbers Approved Supplier	Denmark	0.01
Colour Annatto E160B	AJ & RG Barbers Approved Supplier	UK	0.00015

Maturity	Average Age Profile	Flavour Level
Mild Coloured Cheddar	2 – 4 months	1

Microbiological Parameter	Typical Value	Unit	Limits
Enterobacteriaceae	<10	cfu/g	Max 100
Coliforms	<10	cfu/g	Max 100
E. coli	Absent	cfu/g	Absent
Staphylococcus aureus	<20	cfu/g	>20
Yeast	<100	cfu/g	Max 500
Mould	Max 50	cfu/g	Max 50
Salmonella spp	Absent in 25g		Absent in 25g
Listeria spp	Absent in 25g		Absent in 25g
Chemical Parameter	Typical Value	Unit	Limits
Phosphatase (Milk)	Negative	mUL	Negative
Moisture	35	%	Max 39
Fat	35	%	Min 29
FDM	54	%	Min 48
Salt	1.8	%	1.5-2.0
Aw	0.92		
Antibiotics	Absent	Absent = <0.006 IU	Absent only

Product Size	Shelf Life
Vacuumed Pack (8x2kg)	7 Months from packing (as agreed by customer) storage conditions as above

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**Nutritional Information Source: NDC: Composition of Standard UK Dairy Products 1992**

Nutritional Values	Per 100g
Energy (kcal)	410
Energy (kJ)	1700
Fat	34.4
<i>Of which saturates</i>	21.7
<i>Of which mono</i>	9.4
<i>Of which poly</i>	1.4
Carbohydrates	0.1
<i>Of which sugar</i>	0.1
Protein	25.0
Salt	1.8

Allergen declaration	Yes/No	Comment
Celery, Celeriac & or products thereof	No	
Gluten & /or product thereof	No	
Crustaceans/Shellfish &/or product thereof	No	
Molluscs &/or products thereof	No	
Eggs &/or products thereof	No	
Fish &/or products thereof	No	
Lupin &/or products thereof	No	
<b>Milk &amp;/or products thereof</b>	<b>Yes</b>	<b>Cow's milk</b>
Mustard &/or products thereof	No	
Nuts &/or products thereof	No	
Peanuts &/or products thereof	No	
Soya &/or products thereof	No	
Sesame &/or products thereof	No	
Sulphur Dioxide/ Sulphites (Please specify)	No	

Suitable for	Yes/ No	Comments
Vegetarians	Yes	
Ovo-Lacto Vegetarians	Yes	
<b>Vegans</b>	<b>No</b>	<b>Cow's milk</b>
Coeliac	Yes	
<b>Organic</b>	<b>No</b>	<b>Not approved</b>
<b>Kosher</b>	<b>No</b>	<b>Not approved</b>
Halal	Yes <i>(with conditions)</i>	<i>Please request most recent Halal certification to check compliance</i>

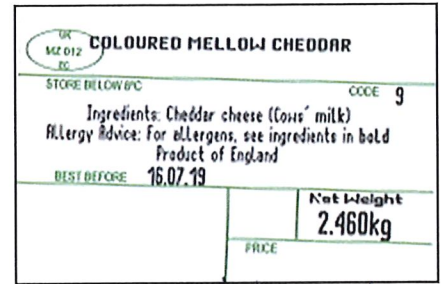
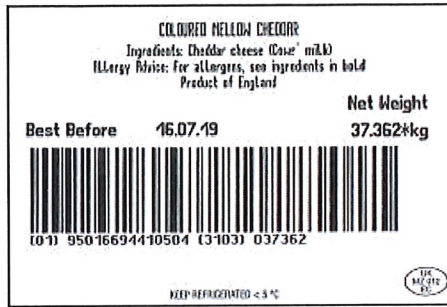
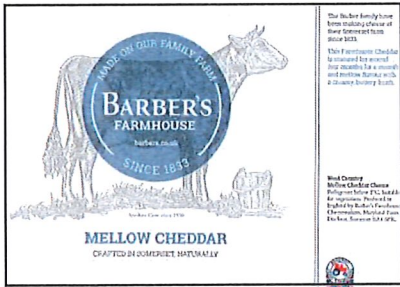
Free From Declaration	Yes/No	Comments
Artificial Colours	Yes	
<b>Natural Colours</b>	<b>No</b>	<b>Colour Annatto E160B</b>
Artificial Flavours	Yes	
Natural/ Nature identical Flavours	Yes	
Preservatives	Yes	
Additives	Yes	
Benzoates	Yes	
Meat and Meat products	Yes	
Animal products or by products	Yes	
GM ingredients or processing aids	Yes	

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**Artwork & Labels**



**COLOURED**

**8 X 2**

Signed: *M. Allcorn*

Position in Company: *BUSINESS TECHNICAL MANAGER*

Date: *15.01.19*

**A. J & R. G BARBER LTD  
MARYLAND FARM, DITCHEAT  
SHEPTON MALLET, SOMERSET  
BA4 6PR**

**Specification Agreement:**

All products supplied by AJ & RG Barber Limited conform in all respects to the Food Safety Act 1990, Regulations EC 852/2005, EC 853/2005 & all other relevant UK and EC legislation.  
The contents of this specification will be deemed to be accepted unless otherwise advised within 14 days of the date of receipt.  
Please complete the customer section in full and return by email to [specifications@barbers.co.uk](mailto:specifications@barbers.co.uk) or by post to the address below:

**AJ & RG Barber  
Maryland Farm  
Ditcheat  
Shepton Mallet  
BA4 6PR  
Telephone: 01749 860666  
Fax: 01749 860678**

For AJ & RG Barbers Use	For AJ & RG Barbers Customer
Name: Martyn Allcorn	Name:
Position: Business Technical Manager	Position:
Signature: <i>M. Allcorn</i>	Signature:
Date: 15.01.19	Date:

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