



## PRODUCT SPECIFICATION FOR

Legal Name:

## BEACON FELL TRADITIONAL LANCASHIRE PDO



Date of Issue:

MANUFACTURED BY: Singletons Dairy Ltd

Singletons Dairy Ltd  
Mill Farm  
Preston Road  
Longridge  
PR3 3AN  
01772 782112



Version 1

## SINGLETONS PROVENANCE

Singletons Dairy Ltd is now into its 4<sup>th</sup> generation of family management, and has the unique situation of producing the only PDO Lancashire cheese to traditional 3 day curd manufacture. Milk is sourced from local farms within the boundaries of the river Ribble and river Lune in Lancashire. The 3 day curd manufacture ensures that a total of 6 separate milkings of the local herds are incorporated in every one of our Beacon Fell cheeses. Manufacture, stored and packed on site our dedicated team along with an independent grader, grade the product through the process of maturation only releasing for sale when the body, texture and flavour profiles meet with the high standard of specification

## PRODUCT PROVENANCE

Our Beacon Fell PDO cheese is handmade using a 3 day old curd. The cheese is then matured for up to 3 months. This is then graded to make sure our customers get the excellent quality that they expect.

Country of Origin / Manufacture: UK

### (1) PRODUCT ATRIBUTES:

- **Appearance:** Yellow waxed or Parchment Wrapped
- **Body/Texture:** Semi soft, creamy
- **Colour:** Even yellow colour
- **Taste:** Clean fresh creamy
- **Mouth feel:** semi – soft, creamy
- **Age at Despatch:** 8 - 16weeks

### (2) INGREDIENTS ( raw materials):

<b>Raw Material:</b>	<b>Supplier:</b>	<b>Country of Origin:</b>	<b>Ingredient:</b>
<b>Cow's Milk</b>	<b>Bowland Fresh</b>	<b>UK</b>	<b>98.4%</b>
<b>Salt</b>	<b>British Salt</b>	<b>UK</b>	<b>1.6%</b>
<b>Microbial Rennet</b>	<b>DSM</b>	<b>Holland</b>	<b>Trace</b>
<b>Starter Culture</b>	<b>Cargill's</b>	<b>USA</b>	<b>Trace</b>

- (3) **PROCESS DETAILS:** Made from pasteurised cows milk. Pasteurised to a minimum of 71.9°C for 15 seconds. All operations meet UK and EC food industry legislation, including EC Regulation No 852/2004, EC Regulation No 178/2002, The Food Hygiene (England) Regulations 2006, The Food Safety Act 1990 incorporating HACCP.

The curd is pressed into moulds, vacuum packed and mature.

(4) METAL DETECTION:

Dairy Packing	5.0mm ferrous	5.0mm non ferrous	6.0mm stainless steel
Bulk Packing	2.0mm ferrous	3.5mm non ferrous	5.0mm stainless steel
Parchment Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Cubing Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Slicing Line	2.0mm ferrous	3.0mm non ferrous	4.0mm stainless steel
Grating Line	3.0mm ferrous	4.0mm non ferrous	5.0mm stainless steel

(5) FINISHED PRODUCT STANDARDS:

(a) CHEMICAL:

	Min	Max
pH	5	6
Moisture %		48
Fat in Dry Matter %	48	56
Salt	1.4	2.0

(b) MICROBIOLOGICAL: HARD CHEESE

cfu/g	LIMIT	METHODS
E. Coli	<10 Cfu/g	Evaluation of Oxoid Selective E-coli/Coliform Chromogenic Medium using pure cultures. Baylis C, Green R, Presland F, Baalham T, CCFRA.
Staph. Aureus	<20 Cfu/g	BS EN ISO 6888-1:1999 Microbiology of food and animal feeding stuffs.
Yeast & Mould	<10 Cfu/g	In house method. PHLS Practical Food Microbiology 3rd Edition, Edited by D.Roberts and M.Greenwood 2003 Blackwell Publishing.
Listeria spp. In 25g	Absent in 25g	FDA Bacteriological Analytical Manual online Jan 2001.
Salmonella spp. In 25g	Absent	Based on : BS EN ISO 6579:2002 + A1:2007.
Coliforms	<1000 Cfu/g	Oxoid Manual online: Brilliance E.coli / Coliform Selective Agar CM1046.  Evaluation of Oxoid Selective E.coli/Coliform Chromogenic Medium Using Pure Cultures. Baylis C, Green R, Presland F, Baalham T. CCFRA. Oxoid Folio 866 - July 2003.

(6) NUTRITIONAL INFORMATION PER 100g

	Per 100g	%
Energy	373 kj	
	1545 kcal	
Protein, g	23.3g	23
Carbohydrate, g	0.1g	Trace
Of which is sugars	0.1g	Trace
Fat, g	31.0g	31
Of which saturates	19.4g	19
Monosaturates	9.0g	9
Polyunsaturated	0.9g	Trace
Fibre	0	0
Sodium	590mg	Trace
Vitamin A	361µg	Trace
Riboflavin	0.45mg	Trace
Calcium	560mg	Trace
Potassium	85mg	Trace
Cholesterol	90mg	Trace

(7) PACKAGING AND PALLETISATION:

Size	Case size	Barcode Unit	Barcode Case	Packaging Weight	Case Weight	Case Dimensions	Unit Dimensions	Cases per layer	Layers per pallet	Cases per pallet	Microns
200g wedge	10 x 200g	5021294100004	05021294100011	3g	99g	235mm x 175mm x 95mm	100mm x 70mm x 25mm	26	10	260	52
3kg ring (yellow wax)	1 x 3kg	5021294104569	05021294104576	n/a	124g	235mm x 230mm x 100mm	215mm x 100mm	20	10	200	n/a
2.25kg (yellow Wax)	2 x 2.25kg	5021294105375	05021294105382	7g	180g	235mm x 230mm x 150mm	108mm x 80mm	20	10	200	n/a

(8) RECOMMENDED MAXIMUM SHELF LIFE FROM DATE OF PACKING:

- 12 weeks

- (9) TEMPERATURE: Ambient Maturation <10  
Supply Chain Temperature <5  
Storage Temperature after receipt <5

**(10) FREE FROM INFORMATION:**

<b>FREE FROM</b>	<b>YES</b>	<b>NO</b>	
NUTS(& derivatives)	√		
PEANUTS(& derivatives)	√		
SESAME SEEDS	√		
SHELLFISH	√		
CRUSTACEA	√		
MOLLUSCS	√		
FISH(& derivatives)	√		
EGGS(& derivatives)	√		
MILK(& derivatives inc lactose)		√	Cows milk
SOYA(& derivatives)	√		
CEREALS(containing gluten& derivatives)	√		
CELERY(& derivatives)	√		
MUSTARD(& derivatives)	√		
LUPIN	√		
SULPHUR DIOXIDE	√		
GMO	√		
<b>SUITABLE FOR</b>			
VEGANS		√	
VEGETARIANS	√		Microbial rennet
KOSHER		√	
HALAL		√	
ORGANIC		√	

<b>ADDITIVES</b>	<b>Yes</b>	<b>No</b>	
This product contains genetically modified ingredients		√	
This product contains fermentation products and/or enzymes manufactured using genetically modified organisms		√	
This product contains preservatives		√	
This product contains natural colour		√	
This product contains artificial colour		√	
This product contains natural flavourings		√	
This product contains artificial flavourings		√	
This product contains antioxidants		√	
This product contains added salt	√		
Is the product packaged in a protective atmosphere	√		<b>Parchment only</b>

**Allergen Advise: Contains Pasteurised Cow's Milk**

**Signed: A Cookson**

**Quality Coordinator**

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