

Supplier Product Technical Specification

| General Information | | | |
|---|------------|--|-------|
| Product Name & Weight: | | Ripened Melusine Goat log 1kg | |
| Legal Description (e.g. full fat soft cheese): | | Full fat soft cheese | |
| Secondary Description: | | Log of soft pasteurised cheese made from Goat's milk | |
| Maturity description (eg mature, vintage,...) | | Ripened | |
| Supplier Product Code: | 71004001 | Eurilait Product Code: | 20126 |
| Tariff code for EU trade | 04069092 | | |
| Issue Date: | 14/03/2024 | Issue number: | 7 |

| Contact Details | | | | | |
|---|-----------------------|--|---|---|---|
| Emergency Out of Hours Contact Telephone No: | | Nigel Sykes 07779 140430 | | | |
| Supplier Name and Address | | Eurilait Ltd Leighton Lane Industrial Estate, Leighton Lane, Evercreech Somerset, BA4 6LQ | | | |
| Health mark | | GB MZ 043 | | | |
| Sedex number | | ZC1055429 | | | |
| Contact name | | Sigita Jonaite | | | |
| Position | | Technical Support Manager | | | |
| Telephone no | 01749 838100 | Fax No: | 01749 838150 | | |
| Email | | sigitajonaite@eurilait.co.uk | | | |
| Site accreditation details. (BRC / IFS / ISO) | | BRC | | | |
| Manufacturing Site Name and Address (If different from above): | | Eurial la Chapelle 27 Rue De Rivault 79160 Beugnon Thireuil France | Eurial Soignon Soignon 79400 St Martin de St Maixent France | Eurial Capra Stadbeemd 1021 B-3545 Halen Belgium | Fromandal Poligono Industrial La Marismas P28-29 E41740 Lebrija Spain |
| Health Mark: | | FR 79 077 001 CE | FR 79 276 001 CE | BE K 432 EG | ES 15.000.2470. CE |
| Sedex number | | ZS1026169 | ZS1000778 | ZS1047944 | |
| VAT number | | | | | |
| Contact Name: _ | | Lisa COLPIN | | | |
| Position: | | Customer quality relation adviser | | | |
| Telephone No: | +33 (0) 2 40 68 18 62 | Fax No: _ | | | |
| Email: | | lisa.colpin@eurial.eu | | | |
| Site accreditation details. (BRC / IFS / ISO) | | BRC, IFS | BRC & IFS | BRC & IFS | BRC & IFS |
| Maturation Site Name and Address (If different from above): | | | | | |
| Sedex number | | | | | |
| VAT number | | | | | |
| Health Mark: | | | | | |
| Contact Name: _ | | | | | |
| Position: | | | | | |
| Telephone No: | | Fax No: _ | | | |
| Email: _ | | | | | |
| Site accreditation details. (BRC / IFS / ISO) please give | | | | | |

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| | | | |
|--|--|-----------|--|
| grade and date of certificate expiry | | | |
| Cutting / Packing Site Name and Address (If different from above): | | | |
| Health mark | | | |
| Contact name | | | |
| Position | | | |
| Telephone No: | | Fax No: _ | |
| Email | | | |
| Site accreditation details. (BRC / IFS / ISO) please give grade and date of certificate expiry | | | |

| Shelf-Life Storage Information | | | |
|---|----------------|---|---|
| Total Shelf Life from day of manufacture | 90 days | Storage Conditions - (Temp °C) | 2 – 6°C |
| Ripening period/ Maturation (pre-packing) | 7 – 12 days | Pasteurised | Yes |
| Shelf-life from day of packing / cut & pack | Around 80 days | Suitable for Vegetarians | Yes |
| Shelf life once opened | N/A | Guaranteed delivery temperature - (Temp °C) | 2 – 6°C |
| Shelf life after defrosting | N/A | Batch Coding details - Pack | Best before date (DD/MM/YY) |
| Minimum life on delivery into Eurilait | 53 days | Batch Coding details - Outer | Production title, best before date (DD/MM/YY) |
| Maximum life on delivery to Eurilait (applicable to soft cheeses) | N/A | Use by / Best Before – Please specify | Best before date |
| PDO / PGI / DOP / AOP / ® / TM | No | Location of date code (eg back of pack, side of pack,...) | On the label |
| Any Claims associated with the finished product eg Free from | No | Certification of PDO / PGI / DOP / AOP sent to Eurilait | No |
| Claim verification | N/A | | |

| | | | | |
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Please attach photographs of Pack & Outer Case labels below

Code produit : 71004001
CHEV BUCH MELUS 1K C1 EDLUO 85J

Mélusine Goat Log

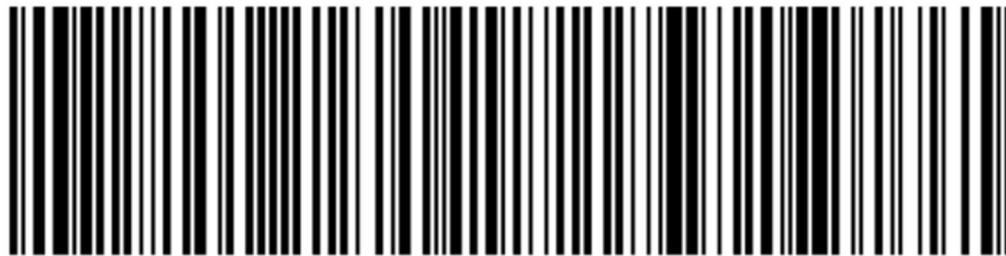
LOT : C24076



DLUO : B 31/05/2024

Net weight : **1kg e**

Keep refrigerated between +2°C and +6°C

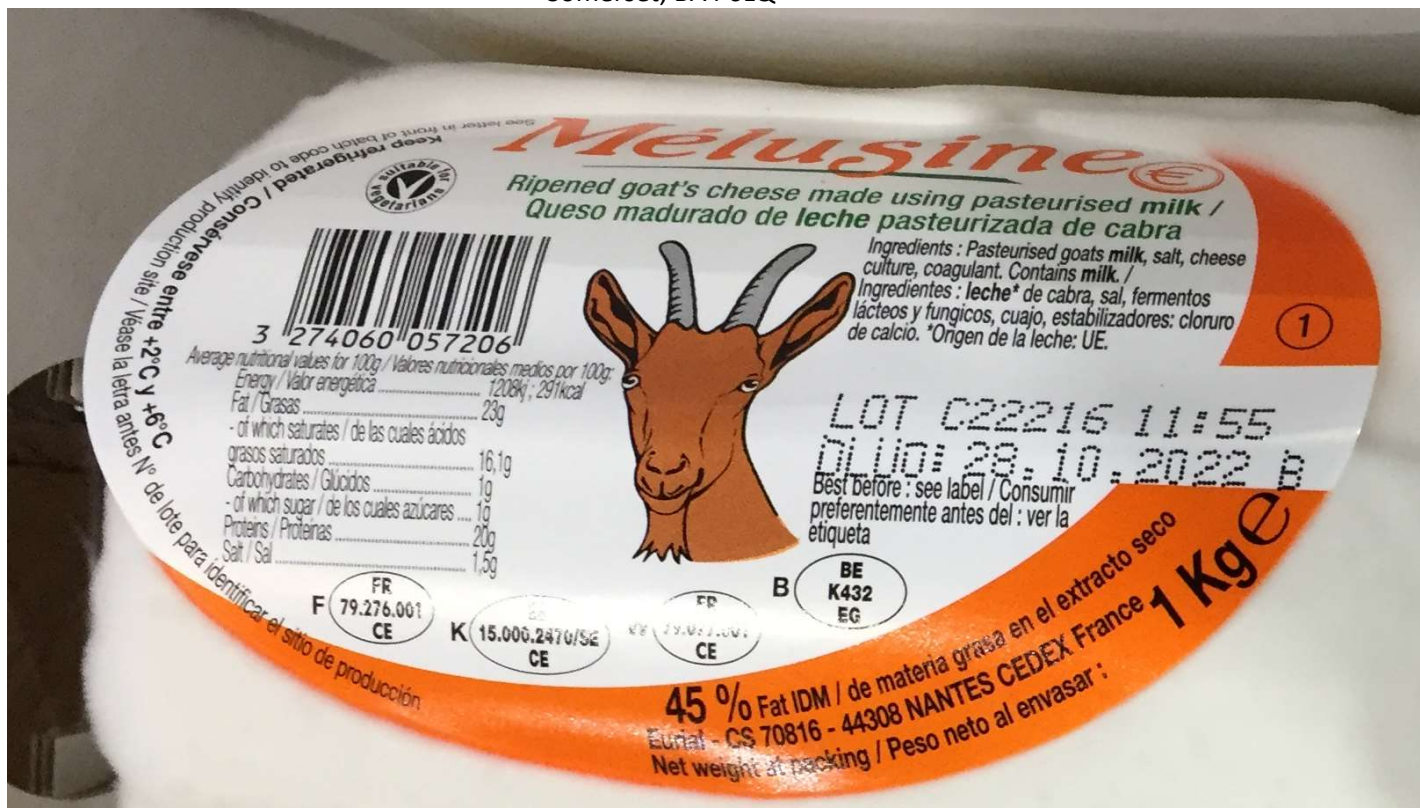


(01)03523230017459(15)240531(10)C24076

Produced by Capra nv, Stadsbeemd 1021, 3545 Halen, Belgium

Imported into the U.K. by Eurilait Ltd, Leighton Lane Ind. Estate,
Evercreech, Somerset, BA4 6LQ, UK

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| Recipe Details | | | | | | | | | | | | | |
|--------------------------------------|--------------------------|--------------------------------|---|--|--------------------------|-----|-----|------------|----------|--|-----------------|--------------|-------------------------|
| Main Ingredient | Sub Ingredient | Country of Origin | Supplier | Supplier accreditation (BRC/ IFS / red Tractor ...) | State i.e. liquid/powder | pH | Aw | Min % salt | Moisture | Heat process times/temperature and filling conditions | Storage temp °C | Maximum life | % - must add up to 100% |
| Goat's milk | N/A | European Union | Contract farmers to Eurial, Suppliers approved of goat's curd | No for the milk Yes for the curd's supplier (BRC/IFS) | Liquid / solid | N/A | N/A | N/A | N/A | Soignon : T°C 71.7°C Mini – 30 sec mini La Chapelle : T°C 73.5°C – 30 sec mini Capra : T°C 71.7°C Mini – 30 sec mini Fromandal : T°C 75°C – 30 sec mini | 4 – 8°C | 48 hours | 98.3 |
| Salt | E535 Sodium Ferrocyanide | European Union mainly France | Salins Du Midi | Yes (FSSC 22000) | Powder | N/A | N/A | N/A | N/A | N/A | Ambient | 2 years | 1.5 |
| Coagulant | N/A | Europe | DSM | Yes (FSSC 22000) | Liquid | N/A | N/A | N/A | N/A | N/A | 4 – 8°C | 18 months | 0.1 |
| Lactic Starter Cultures | N/A | France, Germany, USA & Denmark | CHR Hansen, Dupont / Danisco & Flores De Terroirs | Yes (FSSC 22000/ISO 22000) | Solid, frozen or liquid | N/A | N/A | N/A | N/A | N/A | -45°C | 12 months | 0.05 |
| Mould cultures | N/A | France, Germany, USA & Denmark | Dupont / Danisco, Lallemand, Eurial | Yes (FSSC 22000/BRC) | Liquid or frozen | N/A | N/A | N/A | N/A | N/A | 4 -6°C / - 18°C | 12 months | 0.05 |
| Processing aid E509 Calcium chloride | N/A | EU | Quaron | No | Liquid | N/A | N/A | N/A | N/A | N/A | Ambient | 2 years | <0.1% |

| Undeclared additives not detailed above e.g. E535 in salt or E211 in rennet | | | | | | |
|---|---------------------|--------------------------------|------------------------|--------------------------------|-----------------------------------|---------------------------------------|
| E Number | Name of additive | Ingredient additive present in | Function in ingredient | Quantity in ingredient (mg/kg) | Quantity in final product (mg/kg) | How is the Food safety risk mitigated |
| E535 | Sodium Ferrocyanide | Salt | Anti-caking | 20mg/kg | 0.3mg/kg | N/A |

| | | | | |
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| Frozen Curd if applicable | | | |
|--|---|--------------------|------------------------------|
| Country | Name of site | % in Final product | Shelf life of frozen product |
| For Soignon and La Chapelle : Spain, France, Belgium | Capra, Soignon, La Chapelle Thireuil, Fromandal / Esmeralda | 0-100% | 36 months |
| For Fromandal : Spain | Esmeralda | 0-100% | 36 months |

| Further product information | |
|--|--|
| Ingredients Declaration (grates first, including quidding) as legally appear on the BOP | Pasteurised goat's milk, salt, cheese culture, coagulant. |
| Is the product dry salted | Yes |
| Is the product brine salted | No |
| Please confirm the source of the rennet (highlight or delete as appropriate) | Microbial |
| Please list the strains of starter cultures used (Hafnia Cultures used?) | Lactococcus lactis subsp. Cremoris, Lactococcus lactis subsp. Lactis, Leuconostoc, Streptococcus thermophilus <i>No Hafnia used</i> |
| Approximate number of milk farms | N/A – not possible to count |
| Is the product ready to eat? | Yes |
| Process/ cooking method/ status | Pasteurisation |

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| Nutrition Information | | | |
|--|---|----------------|--|
| Nutrient | Value | Units per 100g | Method of analysis (If calculated, state source of information) |
| Energy | 1208 | kJ | Calculated |
| | 291 | kcal | Calculated |
| Fat | 23 | g | Analysis |
| of which saturates | 16 | g | Analysis |
| Monounsaturates | | g | Analysis |
| Polyunsaturates | | g | Analysis |
| Trans fatty acids | | g | |
| Carbohydrate | 1 | g | Analysis |
| of which sugars | 1 | g | Analysis |
| of which starch | | g | Analysis |
| Fibre | 0 | g | Analysis |
| Protein | 20 | g | Analysis |
| Sodium | 600 | mg | Calculated |
| Equivalent salt | 1.5 | g | Analysis |
| Cholesterol | | g | |
| Calcium | | g | |
| Moisture | | g | |
| Ash | | g | |
| Laboratory name, address & accreditation details | MAINLY : EUROFINS ANALYTICS France - Rue Pierre Adolphe Bobierre - Site de la Géraudière - BP 42301 - 44323 NANTES CEDEX 3 - Accréditation n° 1-0287 COFRAC body Or LABCO - 44 rue Jean Jaurès BP 18 17700 SURGERES - Accréditation n° 1-0733 COFRAC body | | |
| FSA salt category | N/A | | |

| Chemical Analysis | | | | | |
|--|--------------|---|---------------|--------------|------------|
| Test | Test Method | Frequency of testing | Minimum | Target | Maximum |
| Fat | Infra-red | Each batch | 20% | 23% | N/A |
| Milk fat % | N/A | N/A | N/A | N/A | N/A |
| Protein | N/A | N/A | N/A | 20% | N/A |
| Moisture | N/A | N/A | N/A | N/A | N/A |
| Salt | Infra-red | Each batch | 1.3% | 1.4 – 1.7% | 2.1% |
| aW | N/A | N/A | N/A | N/A | N/A |
| pH at packing | pH meter | Each batch | 4.3 | 4.5 - 4.9 | 5.1 |
| FDM | Calculation | Each batch | 45% | >45% | N/A |
| Aflatoxin M ₁ in milk Regulation 1881 / 2006 | External lab | Once a year on milk collection | Not concerned | ≤ 0.05 µg/kg | 0.05 µg/kg |
| Heavy metals Directive 2004 / 107 | External lab | Lead only: Once a year on milk collection | Not concerned | ≤ 20 µg/kg | 20 µg/kg |

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| | | | | | |
|---|--------------|--|------------------|-------------|---------------------------|
| Veterinary residues Regulation 37 / 2010 | External lab | Chloramphénico l: once a year on milk collection | Not concerned | ≤ MLR | Maximal residual limit |
| Pesticide residues in milk Regulation 396 / 2005 | External lab | OC and OP pesticides: once a year on milk | Not concerned | ≤ MLR | Maximal residual limit |
| Chlorate Regulation 865 / 2008 | External lab | Once a year on milk collection | Not concerned | ≤ 0.1 mg/kg | 0.1 mg/kg |
| Sodium/potassium nitrate | N/A | N/A | N/A | N/A | N/A |
| Histamine | N/A | N/A | N/A | N/A | N/A |

| Microbiological Analysis | | | | | |
|---|--|---------------------------|---------------------------|---------|---|
| Micro-organism | Method | Target | Maximum | Units | Frequency |
| Enterobacteriaceae/Coliforms | N/A | N/A | N/A | Cfu/g | N/A |
| E.coli | Soignon, La Chapelle: NF V 08 053, Capra: AFNOR SDP 07/01- 07/93 Fromandal : ISO 16649-2 / Petrifilm | <100 | < 1000 | Cfu/g | Soignon, La Chapelle, Fromandal : Each batch Capra: Weekly |
| Staph. aureus coagulase + | Soignon, La Chapelle: NF V 08 052-2 / Capra : ISO 6888-1 / Fromandal: Pétrifilm | <100 | < 1000 | Cfu/g | Soignon, La Chapelle, Fromandal: Weekly Capra: Monthly |
| Salmonella spp | Soignon, La Chapelle: Minividas, Capra: SP-VG M002 Fromandal : ISO 6579-1 | Not detected in 25g | Not detected in 25g | Cfu/25g | Soignon, La Chapelle, Fromandal: Weekly Capra: Monthly |
| Listeria spp mono | Soignon, La Chapelle: Minividas, Capra : AFNOR AES 10/03- 09/00 Fromandal: ISO 11290-1 | Not detected in 25g | Not detected in 25g | Cfu/25g | Soignon, La Chapelle, Fromandal : Weekly Capra: Monthly |
| Yeast | N/A | N/A | N/A | Cfu/g | N/A |
| Mould | N/A | N/A | N/A | Cfu/g | N/A |
| Other | | | | | |
| Does testing comply with EU Commission Regulation (EC) No 2073/2005? | Yes | | | | |
| Laboratory name, address & accreditation details | <p>MAINLY: Internal EURLAIT laboratory which works under ISO 17025 principles and an external laboratory (not systematically): Soignon, La Chapelle: QUALYSE which is ISO 17025 accredited QUALYSE: ZI montplaisir 79920 Champdeniers N° Cofrac: N° 1-1986 Fromandal External lab: LABORATORIO INTERPROFESIONAL LECHERO DE CANTABRIA ISO 17025 ACCREDITED (<i>Parque Empresarial de Morero, 39611 Guarnizo, Cantabria – ESPAGNE</i>) and MICROAL ISO 17025 accredited (<i>Avda. de Castilleja de la Cuesta, 5, 41110 Bollullos de la Mitación, Sevilla, España</i>) Capra: MICRO-SMEDT: Honingsstraat 2, B-2200 Herentals –</p> | | | | |

| | | | | |
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| | |
|---|------------------------|
| | Belac n°086-TEST |
| Is COA available? If yes for which microorganisms? | Only on request |
| What are your environmental controls i.e., swabbing | Swabbing and air tests |

| Product specific control measures – cheese manufacture | |
|--|---|
| Max time from milk collection to pasteurisation & storage temperature | 48h max (between Saturday's afternoon until Monday's morning) at 4 – 8°C |
| Life from Pasteurisation at 5°C | N/A used straight away after pasteurisation |
| Pasteurisation time and temperature | Soignon 71,7°C Minimum – 30 seconds (Target set at the factory 74°C – 30 sec minimum) La Chapelle 73,5°C Minimum – 30 seconds (Target 75°C – 30 sec minimum) Capra: 71,7°C Minimum – 30 seconds (Target is confidential – set at the factory higher) Fromandal : 75°C minimum – 30 seconds (Target is confidential) |
| Cooling time to <5°C | N/A |
| Divert temperature and confirmation of daily divert check | Soignon: 72.7°C La Chapelle: 73.5°C Capra: 72.7°C Fromandal: 72.6°C |
| pH achieved throughout process. Please attach graph showing details at regular intervals | pH < 4.90 after 24h |
| Incubation time and temperature | Between 16 and 24h |
| Maturation temperature | Between 25 et 35°C |
| Please break down life of cheese into make – maturation - storage at give the times and temperatures at each stage of this process | Storage of the raw milk max 48h Pasteurisation (see upside for the time/temperature of each site) Incubation + culture addition 24 – 34°C Rennet addition 4h 24 – 34°C Maturation 24h 24-34°C Draining 12h 18-30°C Salting 18-30°C Cooling 1h 7-12°C Moulding 1h 7-12°C Spraying 7-12°C Drying 2h 7-12°C Ripening 7-12 days – 7-12°C Drying 7h 7-12°C Packing + metal detection 7-9°C Storage +2°C - +6°C |
| Is rework or over-run used? | No |
| If so please provide details of controls in place and what the maximum percentage that can be used in the product? | N/A |
| Is the production area High Risk or High Care | High Care |
| Is the packing area High Risk or High Care | Low risk |
| Please explain slow vat (fermentation) procedure (Staph. aureus controls) | A slow vat is identified if a pH ≤ 4.9 is not obtained within 24 h from The addition of starter. We research staph aureus on moulding cheese, in curd. |

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| FOOD SAFETY HURDLES – This section must be completed in full | | | | | | |
|---|--|---|---|--|---|---|
| What Micro organisms are considered as requiring elimination or controlling | EXAMPLE Listeria Spp Yes / No | E Coli Yes / No | Listeria Spp Yes / No | Staph Aureus Yes / No | Salmonella Yes / No | Clostridium Botulism Yes / No |
| Indicate whether they are controlled by Process Controls pH, aW, Salt, Acidification of curve and the limits. | pH < 4.4 aW < 0.92 | pH < 4.9 Temperature 2 – 6°C | pH < 4.9 Temperature 2 – 6°C | pH < 4.9 Temperature 2 – 6°C | pH < 4.9 Temperature 2 – 6°C | N/A |
| Process Controls in place, Pasteurisation, Hot fill, Thermised, Sterilisation, | Pasteurisation | Pasteurisation | Pasteurisation | Pasteurisation | Pasteurisation | N/A |
| What are the Critical Control limits to eliminate / control the micro-organism | 15 seconds 72 C | Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum | Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum | Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum | Soignon : 71.7°C – 30 sec minimum La Chapelle : 73.5°C – 30sec minimum Capra : 71.7°C – 30 sec minimum Fromandal : 75°C – 30sec minimum | N/A |

| Food Safety CONTROL throughout Shelf life – This section must be completed in full | | | | |
|--|---------------|------|-------------|------|
| | Start of life | | End of life | |
| | Min | Max | Min | Max |
| pH | 4.5 | 4.8 | 6 | 7.5 |
| aW | >0.92 | N/A | >0.92 | N/A |
| Salt | 1.4% | 1.7% | 1.4% | 1.7% |
| MAP (% Gas Mix) | N/A | N/A | N/A | N/A |
| Moisture | 50% | 60% | 50% | 60% |

| Allergens and sensitive questions | | | | | |
|-----------------------------------|---------------------------|---------------------------|------------------------------------|-----------------|--------|
| | Present in Product Y/N | Present in Factory Y/N | Risk of Cross Contamination Y/N | Declared Y/N | Source |
| This product contains Peanuts | N | N | N | N | |
| This product contains Nuts | N | N | N | N | |
| This product contains Egg | N | N | N | N | |
| This product contains Fish | N | N | N | N | |
| This product contains Shellfish | N | N | N | N | |

| | | | | |
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| | | | | | |
|--|---|---|-----|---|---|
| This product contains Mollusc | N | N | N | N | |
| This product contains Milk | Y | Y | N/A | Y | Goat's milk |
| This product contains Soya | N | N | N | N | |
| This product contains Gluten from Wheat | N | N | N | N | |
| This product contains Gluten from Rye | N | N | N | N | |
| This product contains Gluten from Barley | N | N | N | N | |
| This product contains Gluten from Oats | N | N | N | N | |
| This product contains Gluten from Spelt | N | N | N | N | |
| This product contains Gluten from Kamut | N | N | N | N | |
| This product contains Sesame | N | N | N | N | |
| This product contains Celery / Celeriac | N | N | N | N | |
| This product contains Sulphite above 10ppm | N | N | N | N | |
| This product contains Mustard | N | N | N | N | |
| This product contains Lupin | N | N | N | N | |
| This product contains Animal Products - Cattle | N | Y | N | N | Cow's milk at Soignon and La Chapelle sites |
| This product contains Animal Products - Pig | N | Y | N | N | Bacon at La Chapelle and Capra |
| This product contains Animal Products – Sheep / Goat | Y | Y | N/A | Y | Goat's milk |
| This product contains Animal Products - Other | N | N | N | N | |

| | Present in Product Y/N | Declared | Source |
|---|------------------------|----------|--------------------------|
| Additives | Y | N | E535 Sodium Ferrocyanide |
| Sweeteners | N | N | |
| Flavourings Artificial | N | N | |
| Flavourings Natural | N | N | |
| Flavourings Nature Identical | N | N | |
| Flavour enhancers | N | N | |
| Caffeine (specify source and levels present) | N | N | |
| Preservatives (specify source and levels present) | N | N | |
| Colours Artificial | N | N | |
| Colours Natural | N | N | |
| Colours Nature Identical | N | N | |
| Fruit juice from concentrate | N | N | |
| Nitrites | N | N | |

| | | | | |
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| | | | |
|--|---|---|-----------|
| Nitrates | N | N | |
| Animal Rennet | N | N | |
| Fermentation Produced Chymosin (coagulant produced from microorganism produced using gene technology) | Y | Y | Coagulant |
| Microbial Coagulant | Y | Y | Coagulant |
| Have any of the ingredients and materials in the product been produced with the involvement of Nanotechnology? | N | N | |
| This product contains palm oil | N | N | |

| | Yes | No | If yes, please provide full details |
|--|-----|----|---|
| Do you carry out any testing to certify this product as free from? If yes, please detail | | X | |
| Is this product packaged in a protective atmosphere – If so give gas mix used. | | X | |
| If this product is packaged in a protective atmosphere, what controls are in place to prevent the growth of Clostridium Botulinum? | | X | |
| Are other types of milk used on site? If yes how is the risk of cross-contamination managed? Frequency of testing? | X | | Cow's milk at Soignon and La Chapelle. Scheduling of production. Controls once a month. |

| Dietary Requirements | | |
|---|----------------|----|
| | YES | NO |
| Ovo-Lacto Vegetarians (Eggs & milk consumed) | X | |
| Vegans (No animal or animal derived products) | | X |
| Coeliacs (Gluten Free) | X (Not tested) | |
| Lactose Intolerant | | X |
| Kosher certified | | X |
| Halal certified | | X |
| Organic (Please supply certificate) | | X |

Definition of nuts: Almond, Brazil nuts, Cashew nuts, Chestnuts, Cobnuts, Hazelnuts, Macadamia nuts, Peanuts, Pistachio nuts, Queensland nuts, Walnuts

| Nut Statement | | |
|---|-----|---------------------------------------|
| | YES | NO |
| Is the product manufactured on a NUT FREE SITE? | | X (nuts are allowed on break room) |
| Are nuts handled by the factory or raw material processor/s? | | X |
| If yes – please can you advise that the RA and cleaning procedures are in place to guarantee the statement - This product is Free from Nuts | N/A | |
| If No – please confirm that the statement – May contain Nuts must be present on the packaging as a warning. | N/A | |

| | | | | |
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| Sesame Statement | YES | NO |
|---|-----|----|
| Are sesame Handled by factory or raw material processor/s? | | X |
| If yes - please can you advise that the RA and cleaning procedures in place to guarantee the statement free from sesame | N/A | |
| If no please confirm that statement may contain sesame must be present on the packaging as a warning. | NA | |

| Genetic Modification & irradiation | | | |
|---|-----|----|---|
| Does the material: | Yes | No | Name of ingredient/comments |
| Does the product or any of its ingredients contain any genetically modified material (whether active or not)? | | X | According to 1829 / 2003 and 1830 / 2003 regulations |
| Are any ingredients used that are derived from animals fed on a diet containing genetically modified ingredients within the feed? | X | | In Europe animals are fed with GMO food (Soya) because there is not enough Non GMO food available |
| Is the product made using GM derived enzymes and cultures approved in the UK for food use, e.g. Chymosin in vegetarian cheese production? | X | | Coagulant produced from microorganism produced using gene technology |
| Percentage of any genetically modified ingredients in final product. | N/A | | |
| Please provide evidence of IP source accreditation/ PCR testing if applicable. | N/A | | |
| Has the product or any of its components been irradiated? | No | | |

| Weight Information (at time of packing) | | |
|---|--|---|
| Cross out as required | Average | |
| E-Marked | Yes | |
| Drained Weight (If applicable) | n/a | |
| Weight – Target, Minimum & Maximum | Minimum: T2: 0.970kg Target: 1kg at packing Maximum: >1014kg T1: 0.985kg T2: 0.970kg | |
| Frequency of weight checks | Continuous on line | No |
| | Manual QA Checks | Soignon: 10 cheeses an hour La Chapelle: 80 cheeses per batch Capra: minimum 80 cheese per batch Fromandal: 12 cheeses an hour |

| Foreign Body Controls - Soignon |
|---------------------------------|
| Metal Detection |

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| | | | | |
|--|----------------|---|---|-----------|
| Position in the process | | After packing | | |
| Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel | | Fe: 3mm | Non Fe: 3mm | SS: 4.5mm |
| Frequency of Checks e.g. Hourly, Half Hourly | | Beginning, Every 2 hours & End | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | | Belt stop and alarm | | |
| Sieving/Filtration | | | | |
| Position in the process | Milk reception | Mesh Size | | 1.75mm |
| X-RAY | | | | |
| Position in the process | | N/A | | |
| Sensitivity: Test pieces size: Stainless Steel & 2 FB's | SS | Foreign Body Greatest Risk 1 in the factory | Foreign Body Greatest Risk 2 in the factory | |
| Frequency of Checks e.g. Hourly, Half Hourly | | N/A | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | | N/A | | |

Foreign Body Controls – La Chapelle

| | | | | |
|--|----------------|---|---|---------|
| Metal Detection | | | | |
| Position in the process | | Before packing | | |
| Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel | | Fe: 2.5mm | Non Fe: 2.5mm | SS: 4mm |
| Frequency of Checks e.g. Hourly, Half Hourly | | Beginning, Every hour & End | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | | Detection + ejection | | |
| Sieving/Filtration | | | | |
| Position in the process | Milk reception | Mesh Size | | 1mm |
| X-RAY | | | | |
| Position in the process | | N/A | | |
| Sensitivity: Test pieces size: Stainless Steel & 2 FB's | SS | Foreign Body Greatest Risk 1 in the factory | Foreign Body Greatest Risk 2 in the factory | |
| Frequency of Checks e.g. Hourly, Half Hourly | | N/A | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | | N/A | | |

Foreign Body Controls – Capra

| | | | | |
|--|--|----------------------------------|-------------|---------|
| Metal Detection | | | | |
| Position in the process | | After packing | | |
| Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel | | Fe: 3mm | Non Fe: 3mm | SS: 4mm |
| Frequency of Checks e.g. Hourly, Half Hourly | | Beginning, Every two hours & End | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, | | Push arm + alarm | | |

| | | | | |
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| | | | |
|--|----------------|---|---|
| Retractable Belt. Please specify. | | | |
| Sieving/Filtration | | | |
| Position in the process | Milk reception | Mesh Size | <1.5mm |
| X-RAY | | | |
| Position in the process | N/A | | |
| Sensitivity: Test pieces size: Stainless Steel & 2 FB's | SS | Foreign Body Greatest Risk 1 in the factory | Foreign Body Greatest Risk 2 in the factory |
| Frequency of Checks e.g. Hourly, Half Hourly | N/A | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | N/A | | |

| | | | |
|--|---|---|---|
| Foreign Body Controls – Fromandal | | | |
| Metal Detection | | | |
| Position in the process | After packing and before overpacking | | |
| Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel | Fe: 1.5mm | Non Fe: 2mm | SS: 3mm |
| Frequency of Checks e.g. Hourly, Half Hourly | Begin, end of production and after every pallet | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | Belt stop and alarm | | |
| Sieving/Filtration | | | |
| Position in the process | Milk reception | Mesh Size | 1mm |
| X-RAY | | | |
| Position in the process | N/A | | |
| Sensitivity: Test pieces size: Stainless Steel & 2 FB's | SS | Foreign Body Greatest Risk 1 in the factory | Foreign Body Greatest Risk 2 in the factory |
| Frequency of Checks e.g. Hourly, Half Hourly | N/A | | |
| Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify. | N/A | | |

| | | | | | |
|---------------------|---------------|--------------------|--------------------|------------------------|---------------------------|
| QCP checks | | | | | |
| | Method | Min | Max | Frequency | Responsibility |
| Label | Visual | Correct | Correct | Beginning, end, middle | Shift manager |
| Date code | Visual | Correct, legible | Correct, legible | Beginning, end, middle | Shift manager |
| Gas | N/A | N/A | N/A | N/A | N/A |
| Pack seal | N/A | N/A | N/A | N/A | N/A |
| Case count | Visual | 1 cheese in a case | 1 cheese in a case | Each pack | Operator |
| Organoleptic | Tasting | As per QAS | As per QAS | Weekly | Quality, production teams |

| | | | | |
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| Process Controls (HACCP) | | | | | | | | |
|--|---|-----------------|-----------------|--|--|---|-----------------------|------------------------|
| Please list HACCP details below in full or attach supplier HACCP study appropriate for the product | | | | | | | | |
| Step | CCP or QCP? | Hazard | Control measure | Monitoring procedures | Critical limits | Frequency | Corrective action | Responsibility |
| <i>Example: Milk intake: Transport</i> | CCP | Microbiological | Temperature | Take temperature of each tanker | < 8°C | Each tanker before unloading | Reject | Milk reception Dept. |
| Milk pasteurisation | CCP | Microbiological | Temperature | Daily divert carried out before each run, set at Soignon : 72.7°C La Chapelle : 73.5°C Capra : 72.7°C Fromandal : 72.6°C | Soignon : <71.7°C, La Chapelle : <73.5°C, Capra : <71.7°C Fromandal : <75°C | Every day | By pass of the milk | Reception conductor |
| Packing | CCP | Foreign bodies | Metal detector | Balls test detection | Soignon : FE:3mm Non FE: 3mm & SS: 4.5mm La Chapelle : FE: 2.5mm Non FE: 2.5mm & SS: 4 mm Capra : FE: 3 Non FE: 3mm SS: 4mm Fromandal : FE: 1.5mm, Non FE: 2mm SS 3mm | Soignon, Capra : Beginning, Every 2 hours & End La Chapelle : Beginning, Every hour & End Fromandal : Beginning, Every pallet & End | Foreign bodies search | Packing line conductor |
| Date of last HACCP review | Update every year or every modification : February 2023 | | | | | | | |
| Do you have TACCP, if so date of last review | Update every year or every modification : February 2023 | | | | | | | |

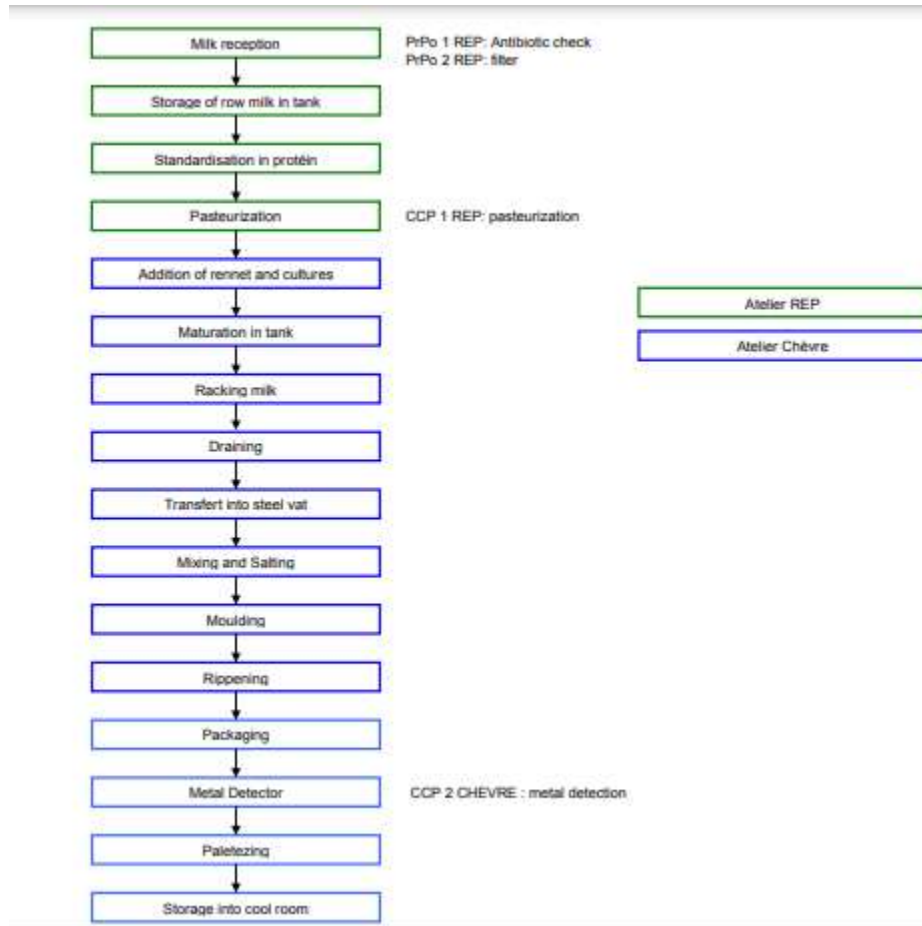
Please include details of ALL heat treatments and pH checks

Also required are details of pasteuriser daily divert checks (i.e. Daily divert carried out before each run, set at 71.9°C)

Metal detection sensitivity: Ferrous, Non-Ferrous, Stainless Steel

| | | | | |
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Description of process flow from milk intake to despatch, or attach detailed flow diagram specific to the product you are supplying



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| QUALITY / SENSORY ATTRIBUTES | | | |
|---|---|---|--|
| | Acceptable | Unacceptable | Changes to product over life |
| Appearance | Coat: Thin white mould, fine and airy. Cheese: Pale and creamy white in colour. Smooth paste like texture with no airholes. | Very irregular shaped cheese, extremely flattened bottom. Mould coat is patchy with brown areas. Very yellow cheese. The darker area of cheese under the rind is very big (>15mm) | Beneath the rind of the cheese the paste will become soft and gooey. |
| Aroma | Slight mushroom note from the mould goat. The cheese is 'goaty' and fresh. | Sour, off, unclean farmyard flavours | No changes over life |
| Flavour | Clean and mild at beginning of shelf life. Tasty and strong caprine flavour towards end of life. | Intense goat flavour or unclean farmyard flavour. Fruity, yeasty, overwhelming soapy or ammoniac flavours. | Tasty and strong caprine flavour towards end of life. |
| Texture | Fine and softening/sticky with age, chalky when young. Beneath the rind of the cheese the paste will become soft and gooey. | Hard, chewy rind. The body of the cheese is very dry and crumbly. | The rind will become slightly chewier over life but should not be tough. The body of the cheese becomes softer and more 'paste-like' and spreadable. The layer under the rind expands and becomes less defined compared to the main body of the cheese |
| Product shape & weight | A cylindrical log, 1kg | Not cylindrical shape, weight below T2 | Desiccation: approximately 5g per day. The goat's cheese has a high-water content (>50%). It is typical to observe a natural drying phenomenon as time passes. Therefore, based on a 80 day shelf life, the product can lose around 450g by end of life. |
| Product dimensions W x D x H (in mm) | Length 200mm +/- 10mm, Diameter 82mm +/- 3mm | N/A | N/A |

| | | | | |
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Please put photographs

1. Packed product, front and back, showing label positions



2. Opened product, out of packaging and also cut face (to show core ripeness)



3. Outer case, showing label position and any pre-printed information on carton (e.g. temperature, health mark)



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| | | | |
|-----------------------------------|----------------|---------------------------|-------------------|
| Unit weight | 1kg | Full pallet height | 125cm |
| Units per pack | 1 | Full pallet weight | 362kg |
| Packs per case | 1 | Pallet type | Euro |
| Case Weight | 1kg | Pallet dimensions | 80 x 120cm |
| Cases per layer | 28 | Case dimensions | 263 x 100 x 100mm |
| Layers per pallet | 11 | Unit barcode | 3274060057206 |
| Cases per pallet | 312 | Case barcode | 03523230017459 |
| Minimum life into Eurilait | <u>53 days</u> | | |

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Packaging Details

Primary

| Description of Packaging (e.g. Flow wrap film) | Supplier name | Country of origin | Material (i.e. PET) | Colour | Weight (Grams) | Dimensions (mm) | Gauge | Content % Recycled | BRC Approval Y/N | Cert Expiry Date | How is item sealed? |
|---|---------------|-------------------|---------------------|--------|----------------|-----------------|-------|--------------------|------------------|------------------|---------------------|
| Plastic straw support | Soyez FR SA | France | Polypropylene | Yellow | 7.5 | 210 x 180 | 3.4mm | 0 | Yes | August-24 | N/A |
| Product label | Brodart | France | PE | White | 0.7 | 101 x 71 | N/A | 0 | No | N/A | N/A |

Secondary

| Description of Packaging (e.g. Label, Box) | Supplier name & address | Country of origin | Material (i.e. PET) | Colour | Weight (Grams) | Dimensions (mm) | Gauge | Content % Recycled | BRC Approval Y/N | Cert Expiry Date | How is item sealed? |
|---|-------------------------|-------------------|---------------------|--------|----------------|-----------------|--------|--------------------|------------------|------------------|---------------------|
| Cardboard | Smurfit Kappa | France | Cardboard | Brown | 61 | 263 x 100 x 100 | 3.01mm | 75% | No | N/A | Folded |
| Case label | APE Etiquettes | France | Adhesive paper | White | 1g | 100 x 40 | N/A | 0 | No | N/A | Self-adhesive |

Tertiary

| Description of Packaging (e.g. Pallet, pallet wrap) | Supplier name & address | Country of origin | Material (i.e. PET) | Colour | Weight (Grams) | Dimensions (mm) | Gauge | Content % Recycled | BRC Approval Y/N | Cert Expiry Date |
|--|-------------------------|-------------------|---------------------|--------|----------------|-----------------|-------|--------------------|------------------|------------------|
| Pallet | N/A | France | Wood | N/A | 25000 | 800x1200 | N/A | N/A | N | N/A |

| | |
|--|-----|
| Does any of the packaging originate from a company that holds FSC certification/accreditation? If yes please state number. | No |
| If certification / accreditation is held please confirm that this is indicated on the packaging | N/A |

| | | | | |
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History of Amendments for Individual Spec

| Version | Amendment | Date | By who |
|---------|---|------------|----------------------|
| 2 | New issue | 17/07/2018 | L. COLPIN/ C. COUCH |
| 3 | Spec review, new issue, the most recent pictures | 16/02/2022 | L. COLPIN/S. JONAITE |
| 4 | The metal detection in Soignon is after the packaging and not before – updated. | 04/05/2022 | L. COLPIN |
| 5 | Update desiccation information for further clarity | 20/04/2023 | A. STOCKER |
| 6 | Amendments in red | 27/04/2023 | L. COLPIN/S. JONAITE |
| 7 | Case label updated | 28/02/2024 | L. COLPIN/S. JONAITE |
| | | | |


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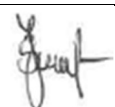
I verify that all products supplied to Eurilait Ltd comply with current UK and EC legislation. Regular monitoring of the process will be carried out by the supplier to ensure the product is not injurious to health, incorporating but not exclusive to hygiene, maintenance and food safety testing.

The information given in this specification is accurate and correct. All information is treated with confidentiality but may be submitted to customers with permission of the supplier.

~~Should any information change, e.g. recipe, nutrition, packaging, please notify Eurilait immediately, or a minimum of 4 weeks before the amended product is released to Eurilait.~~ We inform of changes with impact on the labelling of the products, as soon as possible.

Acceptance of the specification will be assumed unless a response is made to Eurilait within 14 days.

| FOR SUPPLIER | |
|--------------|--|
| Name: | Lisa COLPIN |
| Title: | Customer quality relation advisor |
| Signature: |  <p>EURIAL INTERNATIONAL 75 rue Sophie Germain - CS 70816 44308 NANTES CEDEX 03 Tél. : 02 40 68 18 18 324 682 686 RCS Nantes</p> |
| Date: | 18/03/2024 |

| FOR EURILAIT | |
|--------------|---|
| Name: | Sigita Jonaite |
| Title: | Technical Support Manager |
| Signature: |  |
| Date: | 14/03/2024 |

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