



FDL Cheese Specification  
Valley Farm – Mature White Cheddar 10 x 1kg

1. COMPANY INFORMATION:			
<b>NAME:</b>	FDL Cheese Limited		
<b>ADDRESS:</b>	Pacific House 7 Pavilion Way Loughborough LE11 5GW Tel: 01509 767475 Email: <a href="mailto:hello@fdlcheese.co.uk">hello@fdlcheese.co.uk</a> <a href="http://www.fdlcheese.co.uk">www.fdlcheese.co.uk</a>		
<b>HEALTH MARK:</b>	GB LB032		
2. PRODUCT INFORMATION:			
<b>FDL CHEESE PRODUCT CODE:</b>	BROCKVALMAT1		
<b>PRODUCT NAME:</b>	VALLEY FARM – MATURE WHITE CHEDDAR		
<b>DESCRIPTION:</b>	MATURE WHITE CHEDDAR		
<b>FORMAT:</b>	Grated, 3mm in diameter and significantly in length 10-40mm.		
<b>TASTE:</b>	Clean flavour profile with no off flavour or aromas		
<b>APPEARANCE:</b>	Free flowing strands of yellow coloured cheese, 3mm in diameter and significantly in length (10-50mm), contains anti-caking as a processing aid.		
<b>INGREDIENTS:</b>	<b>COW'S MILK</b> , CHEESE LACTIC STARTER CULTURE, MICROBIAL RENNET, SALT, ANTI-CAKING AGENT (POTATO STARCH)  For allergens, please see ingredients in <b>BOLD</b>		
3. PACKING DETAILS:			
<b>BOX PARAMETER:</b>	Valley Farm Box sealed with BLACK tape on the top and clear tape on the bottom with product description and relevant information printed on a white label to the side of the box. Box size, 470x240x280mm Label size: 100 x 152mm		
<b>BAG PARAMETER:</b>	Blue top film, clear base web, 279mm x 279mm with product name relevant information printed on the bag		
<b>SEAL:</b>	Heat seal		
<b>MODIFIED ATMOSPHERE:</b>	Yes		
<b>SHELF LIFE:</b>	<b>Chilled:</b> 49 days		
<b>PACK SIZE:</b>	10 x 1kg		
4. ALLERGENS:			
<b>EGG:</b>	Absent	<b>SOYBEAN:</b>	Absent
<b>NUTS:</b>	Absent	<b>SESAME SEED:</b>	Absent
<b>CELERY:</b>	Absent	<b>GLUTEN:</b>	Absent
<b>CRUSTACEANS:</b>	Absent	<b>FISH:</b>	Absent
<b>MILK:</b>	<b>Present</b>	<b>MOLLUSCS:</b>	Absent
<b>MUSTARD:</b>	Absent	<b>LUPIN:</b>	Absent
<b>PEANUT:</b>	Absent	<b>SULPHUR DIOXIDE AND SULPHITE:</b>	Absent
5. DIETRY:			
<b>OVO-LACTO VEGETARIAN:</b>	Yes		
<b>VEGAN:</b>	No		
6. GENETIC MODIFICATION			
<b>GMO:</b>	GM-Free		

The products are in accordance with regulations 1829/2003/EU and 1830/2003/EU and do not need GMO labeling.

7. MICROBIOLOGICAL PROPERTIES:		
Microbiological Test	Standard (cfu/g)	Unacceptable (cfu/g)
Enterobacteriaceae	<100	>1000
E. coli	<10	>100
Staphylococcus aureus	<20	>100
Yeast	<1000	>100000
Mould	<1000	>10000
Salmonella species	Not detected D in 25g	Detected in 25g
Listeria species	Listeria species not detected in 25g	Listeria monocytogenes detected in 25g

8. NUTRITIONAL DATA:	
Nutritional Data	Typical values per 100g
Energy (kJ)	1694.66 kJ
Energy (kcal)	408.57 kcal
Fat	33.80 g
- Of which Saturated	21.32 g
Total Carbohydrate	1.53 g
- Of which Sugars	0.10 g
Protein	24.56 g
Salt	1.72 g
Calcium in mg	0.00 g
Sodium	0.69 g
Fibre	0.00 g
Mono-unsaturated (g)	0.00 g
Poly-unsaturated (g)	0.00 g




**FDL Cheese Specification**  
**Valley Farm – Mature White Cheddar 10 x 1kg**

- Specifications are subject to change.
- Private and confidential

<b>9. WARRANTY</b>
<p>The product referred to in this specification will be prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of Good Manufacturing Practice. It will also conform to the relevant UK and EU requirements at time of supply.</p> <p>The foodstuff, packaging and label will conform to all relevant UK and EU requirements at the time of supply.</p> <p>The product will be transported in clean vehicles suitable for the transportation of food stuff. These vehicles will be free from infestation, taints and contamination and will provide the appropriate conditions of temperature.</p> <p>All amendments and alterations to any part of this specification must be agreed to by FDL Cheese Ltd Technical Management prior to action.</p> <p>It is the customer's responsibility to formally accept conditions laid out in the above finished specification.</p> <p>It is a requirement of FDL Cheese 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 processed and supplied in line with the cut-line parameters.</p>

Signed on behalf of FDL Cheese Ltd

<b>Sign:</b>		<b>Date of Signing:</b>	17.01.2025
<b>Name in Print:</b>	Gabriella Young	<b>Company Position:</b>	Technical Assistant

Signed on behalf of: \_\_\_\_\_

Sign:		Date of Signing:	
Name in Print:		Company Position:	