



Product Details

Parameter	Product Details
Product Title	Encore 100
Legal Name	A Blend of Water, Palm Oil, Milk Protein and Mozzarella
Description	Free-flowing, formatted blend of Water, Palm Oil, Milk Protein and Mozzarella
Product Code (if applicable)	*****
Issue Number	1
Country of Origin	GB
Health Mark	GB TF 041
Supplier Address	Bridge Cheese Ltd, Stafford Park 13, Telford, TF3 3AZ

Composition

Composition/ Ingredients in descending order of weight

Ingredient	Breakdown of compound ingredient	Source (i.e.: Mineral, Microbial, ...)	Banding %
A Blend of Water, Palm Oil, Milk Protein and Mozzarella (Milk)			98-99
Potato Starch		Potato	1-2

Ingredient Declaration: A Blend of Reconstituted Skimmed Milk, Palm Oil, Milk Protein and Mozzarella (Reconstituted Skimmed **Milk**, Palm Oil, **Milk** Protein, Mozzarella (**Milk**), Rapeseed Oil, Modified Potato Starch, Salt, Emulsifying Salt: E331(iii), E339(ii), Acidity Regulator: E270, Preservative: E202, Natural Flavour (**Milk**), Colour: Beta Carotene (E160a)) and Potato Starch (Anti-caking agent)

For Allergens, please see ingredients in **Bold**.

All raw materials used are supplied by Approved Bridge Cheese Suppliers.

Process Description

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

Available Cheese Formats (Cuts)

All measurements are given as approximates, but are based on the cutting tools used and may vary dependent upon cheese type. Grate sizes are available dependent upon cheese type. Specific requirements to be ascertained at start of business.

Format Type	Name	Size (Target)	Available
Shredded	Shredded	4mm x 4mm x 15-19mm long	Yes
Long Grated	Grated	3-4mm x 4-5mm x 60-75mm long	Yes



Chemical Standards

Parameters	Unit	Target	Minimum	Maximum	Methodology -
Moisture	%	49	37	51	Moisture Analyser
Fat	%	23	21	25	Calculated from raw material information
Fat in Dry Matter	%	45	43	47	Calculated from raw material information
Salt	%	1.7	1.5	1.9	Calculated from raw material information
pH		5.5	5.3	5.7	pH Analyser

Physical Standards

Parameter	Target	Acceptable	Unacceptable
Appearance	Free from foreign matter	Free from foreign matter	Foreign matter
Flavour	Creamy, slightly salt, slightly sourish. Free from off or undesirable taints	Creamy, slightly salt, slightly sourish. Free from off or undesirable taints	Off or undesirable taints
Colour	Creamy white	Creamy white	Off or undesirable colours
Texture	Smooth, close texture	Smooth, close texture	Uneven
Aroma	Fresh, slightly sourish aroma with no off or undesirable taints	Fresh, slightly sourish aroma with no off or undesirable taints	Off or undesirable taints

Microbiological Standards

Frequency: A minimum of one grated product from each day's production unless by customer agreement.

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
Enterobacteriaceae	per g	<100	200	EUMM3.05
E. Coli	per g	<10	10	EUMM3.25
S. aureus	per g	<10	25	EUMM3.06
Yeasts	per g	<100	N/A*	EUMM3.16
Moulds	per g	<100	200	EUMM3.16
Salmonella	per g	Not Detected in 25g	Not Detected in 25g	EUMM3.18
L. monocytogenes	per g	Not Detected in 25g	Not Detected in 25g	EUMM3.19

*Due to the nature of cheese, Yeast levels are likely to vary with cheese type and age and therefore no max limit is quoted. Internal investigation will take place on high levels to monitor trends.

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 calculation from raw material information, to be used as guidance only.

Parameter	Unit	Value/100g
Energy Kcal	Kcal	297
Energy kJ	kJ	1227
Protein	g	16.6
Carbohydrates	g	6.66
Of which sugars	g	0.49
Fat	g	22.6
Of which saturates	g	11.3
Salt	g	1.6
Sodium	g	0.93

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	N
Egg or Egg derivatives	N	N
Soya or derivatives	N	N
Mustard or Mustard products	N	N
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

Bridge Cheese 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.

All products supplied by Bridge Cheese 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 a protective atmosphere (<2% residual oxygen), within blue, food grade, 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	Unit per pallets
2kg	Blue polyamide/ polyethylene film	Cardboard Box	6	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 Min on Delivery	Shelf Life Max on Opening	Storage Condition
Chilled Frozen	365 days	273 Days	48 hrs if kept chilled	-18° 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	Each individual unit (either box or bag) is passed through a metal detector that is tested at start of each production and at 30minute intervals thereafter.	Bridge Cheese Ltd adhere to the EU average weight regulations



Contact Details

Technical Manager: Emily Rowles– 01952 292090 – erowles@bridgecheese.com
Operations Director: Martin Bowden - 01952 292090 – mbowden@bridgecheese.com
Emergency: Martin Bowden – 07889755322

Specification Agreement

It is the customer's responsibility to formally accept conditions laid out in the above finished specification.

It is a requirement of Bridge 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 manufactured and supplied in line with the out-lined parameters.

Details	Customer
Name	
Signature	
Position	
Date	