

Finished Product Specification



Grandma Singletons Cranberry Cheese

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Product Description and Details

Grandma Singleton's young Wensleydale with its milky, creamy freshness makes an ideal partner with the sweet and juicy cranberries. It is a firm bodied cheese with a crumbly texture which is complemented well by the soft moist texture of the cranberries.

Issue Date	14.11.18	Maturation	< 10 ° C
Version Number	001	Supply Chain	< 5 ° C
Product Name	Cranberry Cheese	Storage on receipt	< 5 ° C
Country of origin	United Kingdom		
Age at Despatch	3 - 6 weeks		

Singletons Provenance

Singletons Dairy Ltd is now into its 5th generation of family management. Cheeses are made in our PDO dairy using traditional methods of cheese making, maturation, and blending. Manufactured, 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 body, texture and flavour profiles meet with the highest standard of specification.

Only the finest and freshest ingredients are selected from approved suppliers.
Our cheese makers are long established and experienced; guaranteeing our finest quality.

Product Attributes

Appearance	Very pale yellow colour, even distribution of fruits
Body / Texture	Semi hard, slightly crumbly, creamy and smooth
Colour	Pale yellow
Taste	Sweet, cranberry
Mouth Feel	Creamy, smooth

Ingredients

Ingredient Name	%	Supplier	Country of Origin
Wensleydale cheese (milk)	81.56	Singletons	UK
Fructose	10.2	Gelpke & Bate	Turkey
Cranberries	8.16	SPL /Sleaford	USA
Preservative, Potassium sorbate (E202)	0.08	Gelpke & Bate	China

Allergy Advice: For allergens, see ingredients in **bold**

Lifestyle

	Yes	No
Vegetarians	✓	
Vegans		x
Kosher		x
Halal		x
Organic		x
GMO Free	✓	

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Microbiological Standards	
Suite	Limits
E.Coli	< 10 cfu / g
S.aureus	< 20 cfu / g
Coliforms	< 100 cfu / g
Listeria spp. In 25g	ND in 25g
Salmonella spp. In 25g	ND in 25g

Chemical Standards		
	Min	Max
pH	4.5	6
Moisture %	-	44
Fat in Dry Matter %	48	56
Salt	1.3	2

Nutritional information - Certificate No. TCHC430116-1

		per 100g Serving	per 30g Serving	RI (Reference Intake)
Energy	kJ	1599	480	8400
	kcal	385	116	2000
Fat	g	29.3	8.8	70
Of which saturates	g	18.4	5.5	20
Monounsaturates	g	7.7	2.3	
Polyunsaturates	g	1.2	0.4	
Carbohydrate	g	12.6	3.8	260
Of which sugars	g	12.0	3.6	90
Fibre	g	0.8	0.2	
Protein	g	18.1	5.4	50
Salt	g	0.7	0.2	6
Sodium	mg	287.0	86	
Vitamin A	µg	-	-	
Calcium	mg	445.0	134	
Cholesterol	mg	66.9	20	

Additives

This product Contains:-	Yes	No
Genetically Modified Ingredients		x
Fermentation products and / or enzymes manufactured using genetically modified organisms		x
Preservatives	✓	
Natural colour		x
Artificial colour		x
Natural flavourings		x
Artificial flavourings		x
Antioxidants		x
Added salt	✓	
Is the product packed in a protective atmosphere?	✓	

Allergen Information

Present Yes or No?	Yes	No
Tree Nuts (and derivatives)		x
Peanuts (and derivatives)		x
Sesame Seeds		x
Crustaceans		x
Molluscs		x
Fish (and derivatives)		x
Eggs (and derivatives)		x
Milk (and derivatives including lactose)	✓	
Soya (and derivatives)		x

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Cereals (containing gluten and derivatives)		x
Celery (and derivatives)		x
Mustard (and derivatives)		x
Lupin		x
Sulphur Dioxide (>10ppm)		x

Process Details

Made from pasteurised cow's milk. Pasteurised to a minimum of 72°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 2013, The Food Safety Act 1990 and Codex Alimentarius Hygiene + HACCP Rev. 4 -2003

The curd is pressed into molds, vacuum packed and matured.

Packaging

Format	Size	Case Dim (mm)	Units/Case	Layers/Pallet	Cases/Pallet
Bulk	40lb	295x190x370	1	6	48
Bulk	20Kg	295x190x370	1	6	48
Half Moon	1.1Kg	235x232x123	4	10	150
Half Moon	1.1Kg	235x235x85	2	13	195
Half Moon	2.5lb	235x235x85	2	13	195
Half Moon	3lb	235x235x85	2	13	195
Parchment	150g	255x100x103	10	11	330
Parchment	200g	255x100x103	10	11	330
Parchment	5oz	255x100x103	10	11	330
Parchment	400g	300x280x110	16	9	90
Parchment	14oz	330x310x170	24	9	90
Bomb	1lb	459x326x117	12	8	80

Example of lot / batch marking:- P1010215 (P = production line) (1 = batch) (01 = day) (02 = month) (15 = year)

Health Mark



BRC

Grade A⁺

Site Code: 1499165

Declaration

Singletons Dairy Ltd declare to the customer that goods supplied shall be of a high quality, and produced and packaged in compliance with all relevant legislation.

Signed for on Behalf of Singletons Dairy

Assistant Technical Manager 	Technical Manager
Date : 14.11.18	Date : 14.11.18