


CK FOOD PROCESSING LTD

Product Specification

CHETOP01 - Cheesie Tops

Cheese Analogue/Coloured Cheddar/Mild White cheddar 70/20/10

1. Product

Cheesie Tops Cheese Analogue/Coloured Cheddar/ Mild White Cheddar 70/20/10	Shred Available	Average Width (mm)	Average Thickness (mm)	Average Length (mm)
	Oval shred 	4.2 ± 10%	2.2 ± 10%	43 ± 10%

2. Description

A blend of Cheese Analogue, Coloured Cheddar and Mild White Cheddar shredded and packed in modified atmosphere into food grade pillow pack packaging	Chilled for distribution	
	Shelf life when stored chilled at 0 - 5°C	42 days
	Shelf life when stored frozen at ≤ -18°C	6 months

3. Ingredient Declaration

Pasteurised cow's milk, lactic starter culture, rennet, salt, water, milk protein, vegetable oil, modified starch, acidity regulator: citric acid, firming agent: E509, emulsifying salts (E331, E339), colouring agent (E160a), anti-caking agent: modified maize starch
GMO FREE
Allergen advice: Contains MILK, LACTOSE

4. Nutritional Value (Per 100g)

Energy KJ	1421 KJ
Energy Kcal	341 Kcal
Fat in dry matter %	50% ± 2
Fat content %	28.5% ± 1
pH	5.95 ± 0.2
Salt %	1.58% ± 0.2

5. Bag Weight and Dimension

Length (mm)	410	Net weight: 1000g
Width (mm)	270	Gross weight: 1012g
Height (mm)	90	Bag weight (waste): 12g

6. Case Weight and Dimensions


Length (mm)	475	Net weight: 10000g
Width (mm)	364	Gross weight: 10600g
Height (mm)	238	Box weight (waste): 480g

7. Pallet configuration

Bags per box	5	Layers per pallet	5
Cases per layer	10	Cases per pallet	50
Pallet net weight = 500Kg			

Cases containing Cheese Analogue/ Coloured Cheddar/ Mild White Cheddar 70/20/10 blend have CLEAR bottom case tape
Pallet packing method: Shrink wrap (155g)

8. Health Mark

	Printed on each bag
	Upper tape of each case

9. Microbial Properties

Micro-organism	Limit (cfu/g)
E.Coli	< 50/g
S.aureus	< 50/g
Enterobacteriaceae	< 500/g
Salmonella	Absent/25g
L.monocytogenes	Absent/25g

10. Preparation Instructions

To bake - Ideal temperature of 270°C and 6 minutes in a gas conveyor oven. To defrost - Remove the bag from outer case and defrost in controlled environment. Once defrosted store chilled and do not refreeze. Once opened use within 3 days.

11. Shred

Oval shred

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12. Bag image

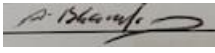
13. Box image

Bag Barcode (EAN13 code) - 5055973220820	Box Barcode (ITF14 code) - 05055973220837
	

Manufacturing site address:
Unit 3-4, New Cleveland Street,
Hull,
HU8 7AU



**Specifications are subject to change
**Private and confidential*

Authorised by (print)	Abbas Bhamji	Approved by (print)	
Signed (Director, CK Foods Processing Ltd)		Sign	
Date	21/12/2022	For company	
		Date	

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