


# CK FOOD PROCESSING LTD

## Product Specification

# Cheesie Tops

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

### 1. Product

<b>Cheesie Tops</b> Cheese Analogue/Coloured Cheddar/ Mild White Cheddar 70/20/10	<b>Shred Available</b> Oval shred 	<b>Average Width (mm)</b> 4.2 ± 10%	<b>Average Thickness (mm)</b> 2.2 ± 10%	<b>Average Length (mm)</b> 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	<b>Chilled for distribution</b>	
	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
<b>GMO FREE</b>
<b>Allergen advice: Contains MILK, LACTOSE</b>

### 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	10	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 <b>CLEAR</b> bottom case tape
Pallet packing method: Shrink wrap (155g)

### 8. Health Mark

	Printed on each bag
	Upper tape of each case

### 9. Microbial Properties

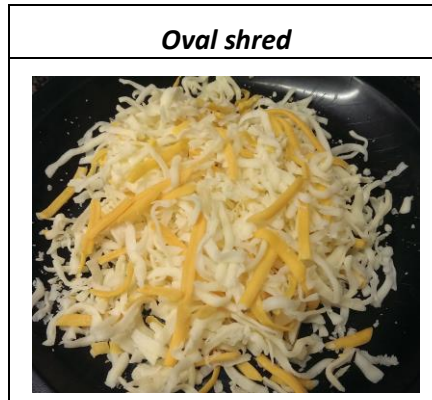
Micro-organism	Limit (cfu/g)
E.Coli	< 50/g
S.aureus	< 50/g
Enterobacteriaceae	< 500/g
Salmonella	Absent/25g
L.monocytogenes	Absent/25g

### 10. Preparation Instructions

<b>To bake</b> - Ideal temperature of 270°C and 6 minutes in a gas conveyor oven.
<b>To defrost</b> - 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.

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**11. Shred**



**12. Bag image**



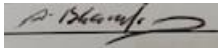
**13. Box image**



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	26/01/21	For company	
		Date	

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