



# **Product Specification Sheet**

## RED LEICESTER, RED FOX BELTON FARMS 2/5.5 LB

Item Number: 200483 Country of Origin: United Kingdom

Pack Size: 2/5.5 lb RW or EW weight: RW

Brand on Box BELTON FARMS Brand on Item: BELTON FARMS

ON Box ON Product

 X
 UPC :
 Date Code :
 Pack date

 X
 GTIN :
 95 0 60200 95142 5
 Date Code Format :
 MM/DD/YYYY

 EAN :
 Date Code Location:
 Product/Case label



### **Product Properties**

Ingredient/Product Statement : Pasteurized Cows Milk, Salt, Starter Culture, Annatto (Color), Rennet.

**CONTAINS: MILK** 

Kosher (Y/N; Certification)	N		
Halal (Y/N)	N	Rind (Y/N)	N
Organic (Y/N)	N	Rind Edible (Y/N)	N
Piece Count (Case)	2	RBST Free (Y/N)	Υ
Maturity/Aged	15 - 18 months	Preservatives (Y/N)	N
Milk Type	Cows	Lactose Free (Y/N)	N
Rennet Type	Microbial	GMO Free (Y/N)	Υ
Special Pre-Order (Y/N)	N	Casing (Y/N; Type)	Y, cardboard
BPA NI (Y/N);	Y (No BPA)	0.009 (17.17 1760)	box
2		Pasteurized/Thermalized/Raw/Other	<b>Pasteurized</b>

#### **Shelf Life:**

Shelf Life from Packing	240 DAYS	Shelf Life if Frozen	N/A
Storage Temperature	33-40° F	Shelf Life Defrosted	N/A

#### **Physical Properties:**

 Color
 Red

 Cheese Type
 Aged Red Leicester

 Aroma & Flavor
 Complex blend of sweet and savoury flavours

 Texture
 Rugged

 Appearance
 Russet Red hard pressed cheese

 Body
 Firm

 Shape
 Block

#### **Chemical Analysis:**

Moisture %
Fat in Dry Matter %
Milk Fat %
Salt
Ash

Specification	Range
<39.0%	32.5 -35.5
>48.0%	52.0 - 56.0
>3.50%	4.00-4.50
1.80	1.60 -1.90

**Servings Per Container:** 

#### **Microbiological Analysis:**

Unit **Coliforms** cfu/g E. coli. cfu/g **Yeast** cfu/g Moulds cfu/g Salmonella cfu/g Listeria cfu/g **Enterobacteriaceae** cfu/g Staphylococcous aureus cfu/g **Staphylococcous** coagulase cfu/g

Specification	Method		
<10cfu/g	Petrifilm		
<1000cfu/g	Petrifilm		
<1000cfu/g	Petrifilm		
Absent in 25g	Nordic committee, food analysis method no 71		
Absent in 25g	Listeria enrichment broth & selective agar		
<100cfu/g	Petrifilm		
<20cfu/g	Baird Parker spread plate method		
<20cfu/g	Baird Parker spread plate method		

# Nutritionals (\*Daily Value % Based on a 2,000 Calorie Diet) Serving Size: (As listed on Label) 100 g Serving Size: 1 inch cube (28g) 10z

Calories:
Total Fat (g)

\*Changed from 65-78g:
Saturated Fat (g):
Trans Fat (g):
Cholesterol (mg):
Sodium (mg)

\*Changed from 2,400-2,300mg:
Total Carbohydrate (g)

\*Changed from 300-275g:
Dietary Fiber (g)

\*Changed from 25-28g:

**Servings Per Container:** 

\*Changed from 25-28g:
Total Sugars (g):
Added Sugars
Protein (g):
Vitamin D (mcg)
\*Changed from 400IU (10µg) – 20µg:
Calcium (mg)
\*Changed from 1,000—1,300mg:

Potassium (mg)
\*Changed from 3,500-4,700mg:
Iron:

Per Serving	DV%
428	
35.71	46%
21.43	111%
0	
107	39%
750	36%
<1	0%
<1	0%
0	
0	0%
25	
0.3	0%
696	54%
85	0%
0	0%

varied

Serving **Calories:** 120 Total Fat (g) 13% 10 \*Changed from 65-78g: Saturated Fat (g): 6 31% Trans Fat (g): 0 Cholesterol (mg): 30 11% 210 Sodium (mg) 10% \*Changed from 2,400-2,300mg Total Carbohydrate (g) <1 0% \*Changed from 300-275g 0 Dietary Fiber (g) 0% \*Changed from 25-28g : Total Sugars (g): 0 **Added Sugars** 0 0% 7 Protein (g): 0 0% Vitamin D (mcg) \*Changed from 400IU (10µg) – 20µg Calcium (mg) 195 15% \*Changed from 1,000—1,300mg Potassium (mg) 23.8 0%

\*Changed from 3,500-4,700mg

Iron:

varied

Per

DV%

0%

0

<sup>\*</sup>Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging			
Cases Per Pallet	240	_ Case Dimensions (in.)	14.5"L x 5.9"W x 3.93"H
Block & Tier	20 x12	Unit Dimensions (in.)	14.3"L x 2.87"W x 2.75"H
Case Cube (ft^)	0.1946	_ Gross Weight (Avg.)	11.5 lbs
Packaging Type	Cardboard boxes on heat treated pallet	Tare Weight	0.5 lbs
		Net Weight (Avg.)	11 lbs

#### Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: <b>milk</b> , casein, whey, etc)	Yes, MILK	Yes, MILK	Yes, MILK
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S212
Manufacturer No.	F20FAF
Audit / Expiry Date	BRC/APR2020