

HARVEY & BROCKLESS

the fine food c^o

Finished Product Specification

Product Name	CHEVRE / GOAT LOG BOXED 1KG C/1
Product Code	FG021
Product Description	Ripened goat log
Country of Origin	Belgium
Health Mark	BE K432 EG
Product Weight (kg)	Gross Weight: 1.1 Net Weight: 1 Net Drained Weight (if applicable): 0 Is the product packed to an average or minimum weight?: Average E-mark: Yes

CHEESE DETAILS

Milk Type	Goat
Heat Treatment	Pasteurised
Type of Cheese	Soft/Semi-Soft
Type of Rennet	Microbial Rennet
Type of Rind	Bloomy Rind

ORGANOLEPTIC PROFILE

Appearance	White bloom rind, mould grown <i>Penicillium candidum</i> , covering the whole surface
Aroma	Typical of goat cheese
Texture	Smooth, melting, homogeneous, firm, free of holes
Flavour	Typical of goat cheese
Aftertaste	Typical of goat cheese
Shape	Cylindrical

SHELF LIFE AND STORAGE

Shelf Life from Manufacture	65 days
Minimum Life into Depot	45 days
Shelf Life Once Opened	5 days
Storage Temperature (Unopened)	Chilled (0°C to 5°C)
Storage Temperature (Opened)	Chilled (0°C to 5°C)
Suitable for Freezing	No

INGREDIENT DECLARATION

Ingredients in Descending Order	% Composition	Country of Origin and Supplier Name
Goat's milk Milk, Goat, Pasteurised (98.5%)	98.50	Belgium - Farmers
Salt contains Anticacking-Agent: Sodium Ferrocynide E535 Salt (1.5%)	1.50	France - Salins du midi
Milk ferments Lactic Ferments (0.01%)	0.01	France - Azelis / CHR Hansen
fungic ferments Mould Culture (0.01%)	0.01	France - Azelis
Coagulant Rennet, Microbial (0.01%)	0.01	France - LCP

NUTRITIONAL INFORMATION

Please enter Serving Size (g)	
Nutrition Information	Quantity per 100g/100ml
Energy kJ	1208
Energy kcal	291
Fat	23.00
of which Saturates	16.10
of which Mono-Unsaturates	5.80
of which Poly-Unsaturates	1.20
Carbohydrate	1.00
of which Sugars	1.00
Protein	20.00
Sodium	600.00
Equivalent as Salt	1.50
Fibre	0.00
Moisture	60.00

ANALYTICAL STANDARDS

Test	Target	Reject
pH	4.5 - 4.9	
Total Moisture	< 60%	
Aw		
Total Fat	> 20%	< 20%
Fat in Dry Matter	> 45%	< 45%
Pesticide Residues	reglementation norms	
Total Meat Content		
Nitrite (Cured Meat Products)		

Histamine		
Aflatoxin (Cereals, Nuts and Dried Fruits)		
Ochratoxin (Cereals, Nuts and Dried Fruits)		

MICRO STANDARDS

Test	Target	Reject	Method
TVC			
Ecoli	< 100	> 1000	Petrifilm AOAC Official Method 991.14
Staphylococcus Aureus	< 100	> 1000	Derived from ISO 6888-1
Bacillus Cereus			
Listeria spp in 25g	none in 25g	present in 25g	AFNOR BRD 07/16-01/09
Salmonella spp in 25g	none in 25g	present in 25g	Derived from ISO 6579
Yeast and Moulds			
Laboratory Used		Micro-Smedt	
Accreditation		BELAC 086-Test	

FOOD INTOLERANCE

Does the Product / Ingredient Contain	Yes / No	Source (if present)	May Contain
Nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts (Queensland nuts))	No		
Nut Residues (from Cross Contamination)	No		
Nut Derived Oil	No		
Peanuts and Derivatives	No		
Sesame Seeds and Derivatives	No		
Other Seeds / Seed Derivatives	No		
Milk and Milk Derivatives	Yes	Goat	
Egg and Egg Derivatives	No		
Soya and Soya Derivatives	No		

Maize and Maize Derivatives	No		
Wheat, Rye, Barley, Oats and Derivatives of	No		
Gluten	No		
Yeast and Yeast Derivatives	No		
Fish and their Derivatives	No		
Crustaceans, Molluscs and their Derivatives	No		
Celery	No		
Mustard	No		
Sulphites	No		
Garlic	No		
Lupin and Lupin Derivatives	No		
Rice and Rice Derivatives	No		
Fruit and Fruit Derivatives	No		
Additives	No		
Azo and Coal Tar Dyes	No		
Glutamates	No		
Benzoates	No		
BHA / BHT	No		
Aspartame	No		
MRM (Mechanically Recovered Meat)	No		
Natural Colours	No		
Artificial Colours	No		
Natural Flavouring	No		
Artificial Flavouring	No		
Preservatives	No		
Antioxidants	No		
MSG (Monosodium Glutamate)	No		
Alcohol	No		
Genetically Modified Ingredients	No		
Irradiated Ingredients	No		

SUITABILITY

Suitable For	Yes / No
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Ovo-lacto Vegetarians	Yes
Coeliacs	Yes
Peanut Allergy Sufferers	Yes
Vegans	No
Lactose Intolerants	No

CERTIFICATION

Certification	Yes / No
Kosher Certified	No
Halal Certified	No
Organic Certified	No

PACKAGING

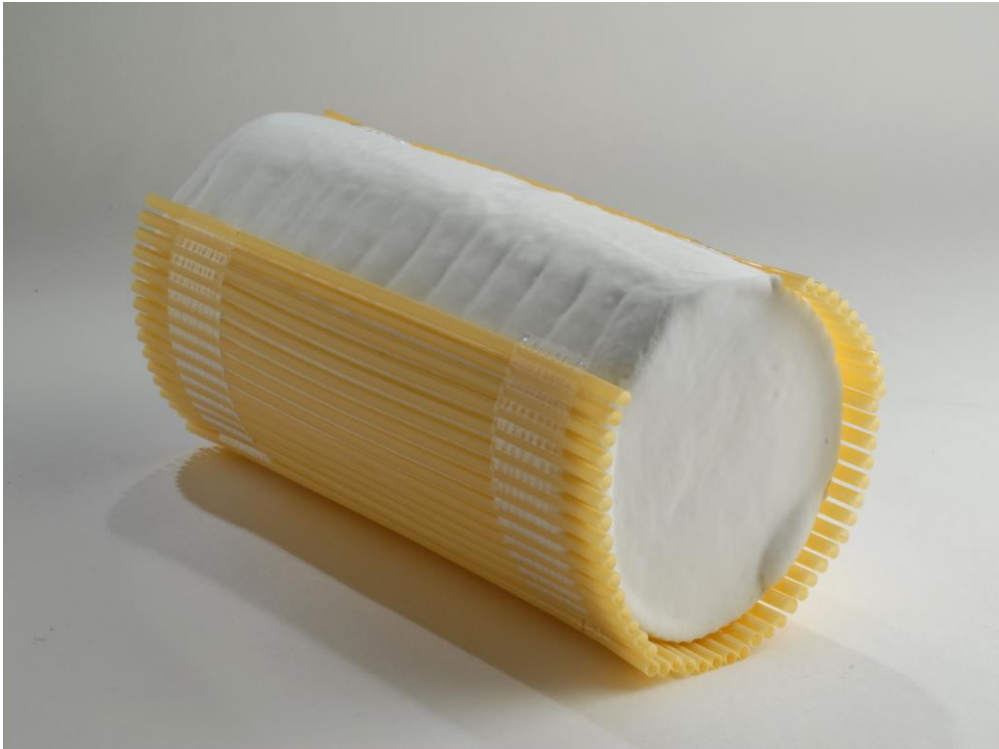
Primary / Secondary / Tertiary	Type of Material	Description	Component Weight (g)
Primary	Straw wrapping	Plastic straw wrapping	8
Secondary	Cardboard box	Cardboard box	100
Tertiary	Pallet	Wooden pallet	22300

Packed in a Protective Atmosphere	No
Vacuum Packed	No

Total Weight of Primary Packaging (g)	8
Total Weight of Secondary Packaging (g)	100
Total Weight of Tertiary Packaging (g)	22400
Number of Units per Case	1
Number of Layers per Pallet	12
Number of Cases per Pallet	396
Pallet Dimensions (L x W x H) (mm)	1200 x 800 x 1450
Pallet Type (e.g. GKN, CHEP)	EURO

Primary Barcode Details	NA
Secondary Barcode Details	5425009790090

PHOTOGRAPHIC STANDARD



Agreed by Harvey & Brockless

Agreed by Customer

Kelly Swijsen

03/09/2018 12:52:01

NOTE Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.