

# Product Specification Sheet

## DBL GLOUCESTER, CHIV/ONION BELTON FARMS 4/2.2 LB

|                |                     |                |
|----------------|---------------------|----------------|
| Item Number :  | Country of Origin : | United Kingdom |
| Pack Size :    | RW or EW weight :   | RW             |
| Brand on Box : | Brand on Item:      | Belton         |

|        |            |        |                     |                 |
|--------|------------|--------|---------------------|-----------------|
| ON Box | ON Product | UPC :  | Date Code :         | Pack date       |
|        |            | GTIN : | Date Code Format :  | MM/DD/YYYY      |
|        |            | EAN :  | Date Code Location: | Base label/case |

| Product Image | Product Label |
|---------------|---------------|
|               |               |

### Product Properties

|                                       |  |
|---------------------------------------|--|
| <b>Ingredient/Product Statement :</b> | Pasteurized Cows Milk, Salt, Starter Culture, Onion, Chives, Annatto, Rennet |
| <b>Contains:</b>                      | Milk   |

|                                    |                     |  |                         |
|------------------------------------|---------------------|--|-------------------------|
| <b>Kosher (Y/N; Certification)</b> | <b>N</b>            | <b>Rind (Y/N)</b>                        | <b>N</b>                |
| <b>Halal (Y/N)</b>                 | <b>N</b>            | <b>Rind Edible (Y/N)</b>                 | <b>N</b>                |
| <b>Organic (Y/N)</b>               | <b>N</b>            | <b>RBST Free (Y/N)</b>                   | <b>Y</b>                |
| <b>Piece Count (Case)</b>          | <b>4 – 5 months</b> | <b>Preservatives (Y/N)</b>               | <b>N</b>                |
| <b>Maturity/Aged</b>               | <b>months</b>       | <b>Lactose Free (Y/N)</b>                | <b>N</b>                |
| <b>Milk Type</b>                   | <b>Cows</b>         | <b>GMO Free (Y/N)</b>                    | <b>Y</b>                |
| <b>Rennet Type</b>                 | <b>Microbial</b>    | <b>Casing (Y/N; Type)</b>                | <b>Y, cardboard box</b> |
| <b>Special Pre-Order (Y/N)</b>     | <b>N</b>            | <b>Pasteurized/Thermalized/Raw/Other</b> | <b>Pasteurised</b>      |
| <b>BPA NI (Y/N);</b>               | <b>N</b>            |  |                         |

#### Shelf Life:

|                                |                 |                             |            |
|--------------------------------|-----------------|-----------------------------|------------|
| <b>Shelf Life from Packing</b> | <b>180 days</b> | <b>Shelf Life if Frozen</b> | <b>N/A</b> |
| <b>Storage Temperature</b>     | <b>33-40°</b>   | <b>Shelf Life Defrosted</b> | <b>N/A</b> |

**Physical Properties:**

|                           |  |
|---------------------------|--|
| <b>Color</b>              | Golden straw colour with visible, particulate pieces of onion and chives |
| <b>Cheese Type</b>        | Aged Double Gloucester with additions                                    |
| <b>Aroma &amp; Flavor</b> | Mellow buttery base with an aromatic onion and chive flavor              |
| <b>Texture</b>            | Smooth close creamy texture  |
| <b>Appearance</b>         | Golden straw colour with visible, particulate pieces of onion and chives |
| <b>Body</b>               | Close and creamy   |
| <b>Shape</b>              | Wheel  |

**Chemical Analysis:**

|                          |   | <b>Specification</b> | <b>Range</b> |
|--------------------------|---|----------------------|--------------|
| <b>Moisture</b>          | % | <39.0%               |              |
| <b>Fat in Dry Matter</b> | % | >48.0%               |              |
| <b>Milk Fat</b>          | % |                      |              |
| <b>Salt</b>              |   | 1.80                 |              |
| <b>Water Activity</b>    |   |                      |              |
| <b>pH</b>                |   |                      |              |
| <b>Ash</b>               |   |                      |              |

**Microbiological Analysis:**

|                                 | <b>Unit</b> | <b>Specification</b> | <b>Method</b>                                |
|---------------------------------|-------------|----------------------|--|
| <b>Coliforms</b>                | cfu/g       | N/A                  |  |
| <b>E. coli.</b>                 | cfu/g       | <10cfu/g             | Petrifilm                                    |
| <b>Yeast</b>                    | cfu/g       | <1000cfu/g           | Petrifilm                                    |
| <b>Moulds</b>                   | cfu/g       | <1000cfu/g           | Petrifilm                                    |
| <b>Salmonella</b>               | cfu/g       | Absent in 25g        | Nordic committee, food analysis method no 71 |
| <b>Listeria</b>                 | cfu/g       | Absent in 25g        | Listeria enrichment broth & selective agar   |
| <b>Enterobacteriaceae</b>       | cfu/g       | <100cfu/g            | Petrifilm                                    |
| <b>Staphylococcus aureus</b>    | cfu/g       | <20cfu/g             | Baird Parker spread plate method             |
| <b>Staphylococcus coagulase</b> | cfu/g       | <20cfu/g             | Baird Parker spread plate method             |

**Nutritionals**  
(\*Daily Value % Based on a 2,000 Calorie Diet)

|  |        |                                |                              |
|--|--------|--------------------------------|------------------------------|
| <b>Serving Size:</b><br>(As listed on Label) | 100 g  | <b>Serving Size:</b>           | <i>1 inch cube (28g) 1oz</i> |
| <b>Servings Per Container:</b>               | varied | <b>Servings Per Container:</b> |                              |

|   | <b>Per Serving</b> | <b>DV%</b> |
|---|--------------------|------------|
| <b>Calories:</b>                          | 393                |            |
| <b>Total Fat (g)</b>                      | 32                 | 32%        |
| <i>*Changed from 65-78g :</i>             |                    |            |
| <b>Saturated Fat (g):</b>                 | 21.4               | 114%       |
| <b>Trans Fat (g):</b>                     | 0                  |            |
| <b>Cholesterol (mg):</b>                  | 107                | 35.7%      |
| <b>Sodium (mg)</b>                        | 607                | 28.6%      |
| <i>*Changed from 2,400-2,300mg:</i>       |                    |            |
| <b>Total Carbohydrate (g)</b>             | <1                 | 0%         |
| <i>*Changed from 300-275g:</i>            |                    |            |
| <b>Dietary Fiber (g)</b>                  | 0                  | 0%         |
| <i>*Changed from 25-28g :</i>             |                    |            |
| <b>Total Sugars (g):</b>                  | 0                  |            |
| <b>Added Sugars</b>                       | 0                  | 0%         |
| <b>Protein (g):</b>                       | 21.43              |            |
| <b>Vitamin D (mcg)</b>                    | 0                  | 0%         |
| <i>*Changed from 400IU (10µg) - 20µg:</i> |                    |            |
| <b>Calcium (mg)</b>                       | 696                | 53.6%      |
| <i>*Changed from 1,000-1,300mg:</i>       |                    |            |
| <b>Potassium (mg)</b>                     | 0                  | 0%         |
| <i>*Changed from 3,500-4,700mg:</i>       |                    |            |
| <b>Iron:</b>                              | 0                  | 0%         |

|   | <b>Per Serving</b> | <b>DV%</b> |
|---|--------------------|------------|
| <b>Calories:</b>                          | 110                |            |
| <b>Total Fat (g)</b>                      | 9                  | 12%        |
| <i>*Changed from 65-78g :</i>             |                    |            |
| <b>Saturated Fat (g):</b>                 | 6                  | 30%        |
| <b>Trans Fat (g):</b>                     | 0                  |            |
| <b>Cholesterol (mg):</b>                  | 30                 | 10%        |
| <b>Sodium (mg)</b>                        | 170                | 8%         |
| <i>*Changed from 2,400-2,300mg:</i>       |                    |            |
| <b>Total Carbohydrate (g)</b>             | <1                 | 0%         |
| <i>*Changed from 300-275g:</i>            |                    |            |
| <b>Dietary Fiber (g)</b>                  | 0                  | 0%         |
| <i>*Changed from 25-28g :</i>             |                    |            |
| <b>Total Sugars (g):</b>                  | 0                  |            |
| <b>Added Sugars</b>                       | 0                  | 0%         |
| <b>Protein (g):</b>                       | 6                  |            |
| <b>Vitamin D (mcg)</b>                    | 0                  | 0%         |
| <i>*Changed from 400IU (10µg) - 20µg:</i> |                    |            |
| <b>Calcium (mg)</b>                       | 195                | 15%        |
| <i>*Changed from 1,000-1,300mg:</i>       |                    |            |
| <b>Potassium (mg)</b>                     | 0                  | 0%         |
| <i>*Changed from 3,500-4,700mg:</i>       |                    |            |
| <b>Iron:</b>                              | 0                  | 0%         |

\*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

|                                   |           |                              |                |
|-----------------------------------|-----------|------------------------------|----------------|
| <b>Cases Per Pallet</b>           | 192       | <b>Case Dimensions (in.)</b> | 17.5 x 8.7 x 3 |
| <b>Block &amp; Tier</b>           | 12 x 16   | <b>Unit Dimensions (in.)</b> | 8.3 x 2.5      |
| <b>Case Cube (ft<sup>^</sup>)</b> | 0.2643    | <b>Gross Weight (Avg.)</b>   | 9 lbs          |
| <b>Packaging Type</b>             | Cardboard | <b>Tare Weight</b>           | 0.2 oz         |
|                                   |           | <b>Net Weight (Avg.)</b>     | 8.8 lbs        |

## Allergen List

The first column indicates 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 |
|--|--------------------|---|---|
| <i>Peanuts (including peanut oil)</i>                            | No                 | No  | No                                      |
| <i>Tree Nuts</i>   | No                 | No  | No                                      |
| <i>Sesame Seeds</i>  | No                 | No  | No                                      |
| <i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i> | <b>Yes, MILK</b>   | <b>Yes, MILK</b>  | <b>Yes, MILK</b>                        |
| <i>Eggs</i>  | No                 | No  | No                                      |
| <i>Fish</i>  | No                 | No  | No                                      |
| <i>Shellfish</i>   | No                 | No  | No                                      |
| <i>Soy (excluding soy oil)</i>                                   | No                 | No  | No                                      |
| <i>Wheat (Gluten)</i>  | No                 | No  | No                                      |
| <i>Sulphites</i>   | No                 | No  | No                                      |
| <i>Corn</i>  | No                 | No  | No                                      |
| <i>Poppy Seeds</i>   | No                 | No  | No                                      |
| <i>Sunflower Seeds</i>   | No                 | No  | No                                      |
| <i>MSG (monosodium glutamate)</i>                                | No                 | No  | No                                      |
| <i>Tartrazine</i>  | No                 | No  | No                                      |

## Case Label

**DOUBLE GLOUCESTER ONION & CHIVES**    1 X 2Lb

CONTAINS: MILK

| PACK DATE  | WEIGHT | PACK CODE |
|------------|--------|-----------|
| 04/03/2018 | 3.84Lb | 42448     |

KEEP REFRIGERATED

IMPORTED BY ATLANTA CORPORATION

**DOUBLE GLOUCESTER ONION & CHIVES**    4 X 2Lb

|                      |                      |
|----------------------|----------------------|
| PACK DATE 04/03/2018 | SUPPLIER CODE: 3145  |
| ATLANTA              | ATLANTA CODE: 200485 |
| PO 05-36453          | CONTAINS: MILK       |
| FILE 16B, REF 59494  |                      |

NET WEIGHT  
3.84Lb

1813 3980009402 43003 40140 1W1 041418  
PRODUCT OF UNITED STATES    KEEP REFRIGERATED