



## Finished Product Specification

This form is designed to capture information we at Somerdale require to satisfy our customer requirements. Please complete all relevant information with as much detail as possible to save us all time going forward.

**Please sign the Supplier Declaration on this page once completed.**

<b>Supplier Name:</b>	Joseph Heler Ltd
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**Question 1:** Are you a new supplier to Somerdale?  
**If yes**, please complete all sections of this document. **If no**, please go to question 2

Address: Laurels Farm, Hatherton, Nantwich, Cheshire, CW5 7PE

Technical Contact telephone	01270 841 500
Technical Contact email	Quality@joseph-heler.co.uk

**Please provide a copy of all third-party GFSI certification held, eg. BRC, SALSA, ORGANIC, etc.**

Supplier Declaration	
This information is complete and correct. All products supplied shall be of a high quality and produced and packaged in compliance with all relevant legislation. <b>Any changes to the product/packaging shall be communicated to Somerdale immediately via a revised QMF 58 and 59 form.</b>	
<b>Sign:</b> <i>E. Evington</i> For and on behalf of Joseph Heler Ltd.	<b>Job Title:</b> Technical Services Technologist
<b>Print Name:</b> E.Evington	<b>Date:</b> 02/03/2021
<b>Contact Telephone:</b> 01270 840 014	
<b>Contact email:</b> emmae@joseph-heler.co.uk	

**Question 2:**

Product name	Red Dragon
Country of origin	UK
Region of origin	Cheshire
Product description	Wax coated extruded cheddar with Wholegrain Mustard and Ale truckle, Average weight 2.25kg.
Health Mark	<b>Current:</b> UK AX 022 EC <b>New ID Mark</b> from 1 <sup>st</sup> January 2021: GB AX022
FDA number	19053492478
Breed of animal	Cow
Main diet of animal	N/A

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Product Attributes	
Appearance	Cream coloured with specks mustard seed and that are visible in the cheese. There should be no off odours, the cheese will be coated in a red wax uniform in shape.
Body/Texture	Closed texture with a firm body, easy to cut with a knife.
Colour	A creamy white cheddar that has even distribution of mustard seed clearly visible. uniform in colour and appearance
Taste	A full cheddar cheese aroma with a well-rounded slightly sweet and nutty smell. There will be a clear smell of mustard seed from the cheese, that is pleasant to the nose
Mouth feel	Smooth, creamy. With bursts of flavour from the mustard seed
Maturation time	N/A for Blend product – Cheddar typically 3 months

Ingredient Declaration	Cheddar ( <b>MILK</b> ) (89%), Wholegrain <b>MUSTARD</b> (10%) (Water, <b>MUSTARD SEEDS</b> , Spirit Vinegar, Salt, White Wine Vinegar, Sugar, Spices (cinnamon blend, curry)), Fructose, Brown Ale (3.1% ABV) (Water, <b>MALTED BARLEY</b> (may contain <b>WHEAT</b> ), <b>MALT EXTRACT</b> (contains <b>BARLEY/WHEAT</b> ), Sucrose, Hops), Salt.
Please list Allergens in <b>Bold</b>	

Ingredients list (Total must be 100%) – Please list sub ingredients if applicable			
Ingredient	Percentage (%)	Origin (Animal, vegetable, synthetic etc.)	Country of Origin
White cheddar	88.51		
Pasteurised Cow's Milk	98	Animal	UK
Salt	<2	Mineral	UK
E535	<15ppm	Synthetic	CN
Vegetarian Coagulant	<0.02	Microbial	DK, BR, DE, US
Starter Cultures	<0.02	Microbial	DK, DE, FR, US, BE
Wholegrain Mustard	9.55	Processed	FR
Fructose	1.0	Processed	IL
Brown Ale (3.1% ABV)	0.74	Processed	
Salt	0.20	Mineral	
E535	<15ppm	Synthetic	CN

LIFESTYLE			
	YES	NO	SUITABLE?
VEGETARIANS	X		
VEGANS		X	
KOSHER		X	
HALAL		X	
ORGANIC		x	

Product and Temperature Controls	
Maturation Time of Cheese:	~3months
Supply Chain:	Approved Suppliers – manufacture base cheese – Blend into finished product – wax and pack – ship to Somerdale.
Storage on Receipt:	Min. life on delivery: EU, Jordan & USA = 210 days, Australia & Asia = 335 days. Shelf life: EU, USA & Jordan = 275 days, Australia & Asia = 400 days

Finished Product Standards			
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Chemical Standards	Min	Max
pH	5.4	5.5
Moisture Content %	38	39
Fat in Dry Matter %	50.1	51.2
Water Activity Level	~0.94	~0.96
Salt, g	0.6	2.3
Zinc	Heavy metals Analysis <MRL	
Cadmium	Heavy metals Analysis <MRL	
Mercury	Heavy metals Analysis <MRL	
Lead	Heavy metals Analysis <MRL	
Arsenic	Heavy metals Analysis <MRL	

Microbiological Standards			
	Target	Reject	Frequency of testing
Enterobacteriaceae	<10	>100	
TVC	N/A	N/A	N/A
E. Coli	<10	>10	
S. Aureus	<10	>10	
Yeast and Mold	Yeast <10 <sup>5</sup> Mould <10 <sup>3</sup>	Yeast >10 <sup>5</sup> Mould >10 <sup>3</sup>	
Listeria spp. in 25g	Abs/25g	Present	
Salmonella spp. in 25g	Abs/25g	Present	
Coliforms	N/A	N/A	N/A
Aflatoxin M1	<MRL	Present	

Additives	YES	NO
This product contains genetically modified ingredients		x
This product contains fermentation products and/or enzymes manufactured using genetically modified organisms		x
This product contains preservatives		x
This product contains natural colour	x	
This product contains artificial colour		x
This product contains natural flavourings	x	
This product contains artificial flavourings		x
This product contains antioxidants		x
This product contains added sugar	x	
This product contains high fructose corn syrup		x
This product contains high fructose corn syrup alternative		x
This product contains added salt	x	
Is the product packaged in a protective atmosphere		x
This product contains radiated or ionised ingredients		x
This product contains Monosodium Glutamate (E621)		x
This product contains Melamine		x

Allergen Information – Present?		
	YES	NO
TREE NUTS (& derivatives)		x
PEANUTS (& derivatives)		x
SESAME SEEDS		x

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CRUSTACEANS		x
MOLLUSCS		x
FISH (& derivatives)		x
EGGS (& derivatives)		x
MILK (& derivatives inc. lactose)	x	
SOYA (& derivatives)		x
CEREALS (containing gluten & derivatives)	x	
CELERY (& derivatives)		x
MUSTARD (& derivatives)	x	
LUPIN		x
SULPHUR DIOXIDE >10ppm		x

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Nutritional Information – UK					
		Per 100g	Per 28g serving		
Energy	kJ	1584	444		
	kcal	382	107		
Fat, g		31.1	8.7		
of which saturates, g		19.4	5.4		
Mono-saturates, g		7.4	2.1		
Polyunsaturates, g		1.2	0.3		
Carbohydrate, g		3.9	1.1		
of which sugars, g		0.8	<0.5		
Fibre, g		1.3	<0.5		
Protein, g		22.3	6.2		
Salt, g		1.67	0.5		

Nutritional Information - USA				
	Per serving 28g/1oz	Per 100g	% Daily values per 28g serving	Daily Values
<b>PLEASE ROUND ALL FIGURES AS REQUIRED FOR LABELLING</b>				
Calories	110	380		
Total Fat, g	9	31	12	78
Saturated Fat, g	5	19	25	20
Trans Fat, g	0	1		
Cholesterol, mg	25	90	8	300
Sodium, mg	190	670	8	2300
Total Carbohydrate, g	1	4	0	275
Dietary Fiber, g	0	1	0	28
Sugars, g	(0.2 actual) 0	Less than 1 g		
Added Sugars, g	(0.2 actual) 0	Less than 1 g	(0.4 actual) 0	50
Protein, g	6	22		
Vitamin D, mcg	(0.07 Not rounded)	(<0.25 Not rounded)	0	20
Calcium, mg	157	560	10	1300
Iron, mg	(0.21 Not rounded)	(0.74 Not rounded)	1	18
Potassium, mg	(26 Not rounded) 30	(94 Not rounded) 90	1	4700

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<b>Nutritional Information – Australia / Japan</b>				
		<b>Per serving 28g</b>	<b>Per 100g</b>	
<b>PLEASE ROUND ALL FIGURES AS REQUIRED FOR LABELLING (Figures not rounded)</b>				
Energy	kJ	444	1584	
	kcal	107	382	
Protein, g		6.2	22.3	
Fat, g		8.7	31.1	
of which saturates, g		5.4	19.4	
Monosaturates, g		2.1	7.4	
Polyunsaturates, g		LESS THAN 1g or 0.3	1.2	
Trans Fat, g		LESS THAN 1g or 0.3	1.2	
Carbohydrate, g		1.1	3.9	
Of which sugars, g		LESS THAN 1g or 0.2	LESS THAN 1g or 0.8	
Fibre, g		LESS THAN 1g or 0.4	1.3	
Sodium, mg		187	667	

<b>Nutritional Information - Canada</b>					
		<b>Per serving 30g (rounded)</b>	<b>Per 100g</b>	<b>% Daily values per 30g serving</b>	<b>Daily Values</b>
Calories		Not	Supplyin g	To	Canada
Total Fat g					75g
Saturated Fat g					Combined 20g
Trans Fat g					
Carbohydrate g					
Fibre g					28g
Sugars g					100g
Protein g					
Cholesterol, mg					300mg
Sodium mg					2300mg
Potassium mg					4700mg
Calcium mg					1300mg
Iron mg					18mg

**ONCE COMPLETED**

**PLEASE COMPLETE THE SUPPLIER DECLARATION ON  
PAGE 1**

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